

THE ALBERT

— ARMS —

April 2024 Menu

DRINKS

Elderflower Bellini • Kir Royale • Chambord Royale •
Bloody Mary • Mimosa 8.00
Hugo Spritz • Aperol Spritz • Campari
Limoncello Spritz 9.00 • Pimm's 7.50
Citron pressé • Elderflower & fresh mint pressé 3.00 •
Virgin Mary 4.00

£10 LUNCH MENU

(Tuesday – Friday)

Fish finger sandwich, salt & vinegar crisps
Chicken, bacon & leek pot pie, buttered greens
Cauliflower & lentil dhal, flatbread

Starters

Burrata, Datterino tomatoes, basil 9.00 *v*
Tempura buffalo cauliflower, vegan ranch dressing 8.00 *vg*
Leek & potato soup, toast & butter 8.50 *v*
Tempura oyster mushroom & truffle aioli 8.00 *v*
Scotch egg, brown sauce 8.50
Lamb croquettes, mint zhoug 8.50

Mains

Cottage pie, buttered greens 17.00
Cauliflower & lentil dhal, flatbread, mango pickle 15.00 *vg*
Bavette steak, Café de Paris butter, chips 19.00 *gf*
Beer battered fish & chips, mushy peas, tartare sauce 18.00
Sausage & mash, onion gravy 16.00

Sides 5.00

Buttered greens *gf v* • Chips *vg* • Bread & whipped butter *v*

Desserts

Sticky toffee pudding, vanilla ice cream 8.00 *gf v*
Pedro Ximenez, Triana, Spain, NV, 100ml 8.50
Chocolate brownie, honeycomb, sour cherry molasses 'Eton Mess' 8.00 *v*
Sauternes, Chateau les Mingets, France, 100ml 9.00
Vanilla ice cream *v* / Honeycomb ice cream 6.00 *v* / Mango sorbet *vg*
Pedro Ximenez, Triana, Spain, NV, 100ml 8.50
Cheese board, crackers, balsamic onion relish 9.50 *v*
Fonseca Port, 20 years old, Matured in wood, Portugal 9.50 *Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.50*

vg – vegan v – vegetarian gf – gluten free

Optional £1 unlimited tap water will be added to your bill. All profit goes to Mind Charity – Thank you ☺
A 12.5% discretionary service charge will be added to your bill. All service & tips go to the staff. For Allergen advice please ask your server