

THE ALBERT — ARMS —

Sunday 31st March 2024

£10 LUNCH MENU (changes weekly)

(Tuesday – Friday)

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

DRINKS

Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 8.00

Hugo Spritz • Aperol Spritz • Campari Spritz 9.00 • Pimm's 7.50

Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 4.00

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

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Cauliflower cheese 5.00 Pigs in blanket 5.00

28 day aged Native breed Sirloin, horseradish cream 24.00

Slow cooked pulled Welsh lamb shoulder, mint sauce 22.00

Corn-fed roast chicken 21.00

Pumpkin, spinach & mushroom wellington roast 17.50 v (vg upon request)

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