

# THE ALBERT

## — ARMS —

### May 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  
Cauliflower & lentil dahl, flatbread *vg*  
Cottage pot pie, buttered greens

#### **Starters**

Leek & potato soup, bread 8.50 *vg*  
Saag aloo pasty, coriander aioli 8.50 *v (vg on request)*  
Grilled asparagus, crispy poached egg, parmesan cream 9.00 *v*  
Burrata, basil pesto, mixed leaves 8.00  
Scotch egg, brown sauce 8.50

#### **Mains**

Hake Kyiv, gnocchi, basil parmesan cream, garden peas, broad beans & braised courgette 19.00  
Bavette steak, peppercorn sauce, chips & salad 19.00  
Beer battered fish & chips, mushy peas, tartare sauce 18.00  
Cauliflower & lentil dhal, mango chutney, coriander flatbread 16.00  
Veggie burger: tempura cauliflower, kimchee, American cheese, ranch sauce & chips 16.00 (*gf / vg on request*)  
Albert Arms double cheeseburger, chips, pickle 17.00 (*gf available*)

#### **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*  
Amalfi lemon posset, homemade shortbread 6.00 (*gf on request*)  
*Sauternes, Chateau les Mingets, France, 100ml 9.00*  
Vanilla ice cream *v* / Honeycomb ice cream *v* / Mango sorbet *vg* 6.00  
*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*