

# THE ALBERT — ARMS —

Sunday 2<sup>nd</sup> June 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

**The Albert Arms QUIZ is back! Starts on Wednesday the 5<sup>th</sup> of June 2024! Book your space now!**

## Starters

Moules mariniere (*large with chips*) 8.50/ 17.00 *gf*

Atlantic king prawns, lemon aioli 9.00 *gf*

Kimchi spring rolls, ranch 8.50 *vg*

Buttermilk fried chicken strips, buffalo sauce, blue cheese sauce 8.00

Cheddar & marmite croquettes, tomato salsa 8.50 *v*

## Roasts

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

*Pigs in blankets 5.00 • Cauliflower cheese 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

Roast squash & mushroom wellington 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*

Eton Mess, strawberries, whipped cream, meringue, sour cherry molasses 8.00 *gf v*

*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*

*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*