

THE ALBERT

— ARMS —

Sunday

Drinks

Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.00
Campari Spritz • Hugo Spritz 7.50 • Pimm's 6.50
Pink Gin & Pink Soda 4.50 • Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 3.80

Starters

In-house smoked baby back barbeque ribs 8.00
Spring vegetable crudités, walnut, miso & black garlic dip 7.00
Wye Valley asparagus, yuzu vinegar, katsuobushi 8.00
Devilled chicken livers on toast 7.50
Burrata, Cime di Rapa, fermented chilli 9.00

Mains

Add Cauliflower cheese 3.50

Roast pork belly, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, apple sauce, gravy 17.50
Rump cap of beef, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, horseradish cream, gravy 19.50
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, mint sauce, gravy 17.50
Mushroom, hazelnut, barley & wild garlic roast, roast potatoes, glazed root vegetables, greens, Yorkshire pudding, mushroom gravy 15.50
Fillet of Cornish Hake, samphire, seaweed butter sauce, trout roe, jersey royals 19.00
Beer battered haddock, chips, crushed peas, tartare sauce 14.00

Desserts 7.50

Sticky toffee pudding, vanilla ice cream
Monbazillac, Chateau Ramon, France 9.00 Pedro Ximenez, Bella Luna, Spain 11.50
Rhubarb, custard & pistachio fool
Muscat de Beumes de Venise, France 6.50 Coteaux du Layon, Baumard, France 9.00

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