

THE ALBERT

— ARMS —

Sunday 1st of May

Drinks

White Wine Spritzer 8.00

Mango Bellini • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.50 • Pimm's 7.00
Hugo Spritz • Aperol Spritz • Campari Spritz 9.00 • Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 4.00

Snacks

Olives 4.50 • Crisps 1.50 • Peanuts 3.00 • Cashew nuts 3.00 • Pork Scratchings 2.50 • Lamb croquettes, mint Zhoug 8.00
Mixed charcuterie & cheese board, olives, caper berries, truffle honey, bread & oil 24.00

Starters

Ham hock, broad bean & frisée salad, smoked salad cream, soft boiled egg 8.50
Pork & prawn scotch egg, Kewpie mayonnaise, Tonkatsu sauce, katsuobushi 8.50
Thai fishcakes, mango salad, hot & sour dressing 8.50
Grilled English asparagus, barrel aged feta, harissa, pumpkin seeds 9.50
Cobble Lane charcuterie, cornichons, pickled radish, bread 9.00 / 17.00

Mains

Add Cauliflower cheese 4.50 gf v

Pork belly, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, apple sauce, gravy 20.00
Roast beef, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, horseradish cream, gravy 21.00
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, mint sauce, gravy 20.00
Quarter roast chicken, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, gravy 18.50
Mushroom, butternut squash & spinach pithivier, roast potatoes, glazed root vegetables, greens, Yorkshire pudding, mushroom gravy 17.50 v (ve upon request)
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Wild garlic ling Kyiv, Jersey royals, braised peas 20.00

Desserts 8.00

Deep fried custard, poached rhubarb, chantilly cream, toasted almonds
Monbazillac, Chateau Ramon, France 8.00
Dark chocolate, cream cheese, stem ginger & salted honeycomb fool
Late Harvest Semillon, Bizoe Tiny, South Africa 7.50 Sauternes, Chateau les Mingets, France 9.00
Sticky toffee pudding, vanilla ice cream gf
Pedro Ximenez, Triana, Spain 8.40
Cheese board, truffle honey, cornichons, water biscuits 9.50
Fonseca Port, 20 years old, Matured in wood, Portugal 9.40 Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.30

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