

# THE ALBERT

## — ARMS —

Sunday 22nd 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 • Courgette fries & mint Zhoug 6.00  
Mixed Charcuterie & cheese board, olives, caper berries, truffle honey, bread & oil 24.00

### Starters

Pork & prawn scotch egg, Kewpie mayonnaise, Tonkatsu sauce, katsuobushi 8.50  
Grilled English asparagus, parmesan cream, soft egg, breadcrumbs 9.50 *gf*  
Ham hock, broad bean & frisée salad, smoked salad cream, soft boiled egg 8.50  
Cobble Lane Charcuterie, cornichons, pickled radish, bread 9.00/ 17.00

### Roasts

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

Native Breed Sirloin, horseradish cream 23.00  
Gloucester Old Spot Pork Belly, apple sauce 20.00  
Welsh Lamb Shoulder, mint sauce 20.00  
Free-range Cornish chicken 18.50  
Butternut squash, mushroom & spinach pithivier 17.50 (ve upon request)

*Cauliflower cheese 4.50*

### Desserts 8.00

Lemon posset, Alphonso mango & crumble  
*Monbazillac, Château Ramon, France 8.00*  
Dark chocolate, cream cheese & stem ginger fool  
*Late Harvest Semillon, Bizeo 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*