

THE ALBERT — ARMS —

Sunday 4th February

£10 LUNCH MENU

(Tuesday – Friday)

Fish finger sandwich, salt & vinegar crisps

Beef Lasagne, mix leaf salad

Chestnut, squash & mushroom pie, mash & gravy

DRINKS

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

Starters

Spiced carrot & coriander soup 8.50 *v*

Albert Arms prawn cocktail 8.50

Scotch egg, brown sauce 8.00

White bean hummus, tenderstem broccoli, chilli oil, toasted seeds 8.50 *v*

Roasts

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

*Cauliflower cheese 5.00 *gf* Pigs in blanket 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

Pumpkin & Duxelle wellington roast 17.50 *v* (*ve* upon request)

Desserts

Sticky toffee pudding, vanilla ice cream 8.00 *gf v*

Pedro Ximenez, Triana, Spain, NV, 100ml 8.50

Apple crumble, crème anglaise 8.00

Sauternes, Chateau les Mingets, France, 100ml 9.00

Cheese board, crackers, truffle honey 9.50

Fonseca Port, 20 years old, Matured in wood, Portugal

9.50 Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.50

Vanilla ice cream / Honeycomb ice cream 6.00 *vg*

Pedro Ximenez, Triana, Spain, NV, 100ml 8.50

vg – vegan

v – vegetarian

gf – gluten free

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