

THE ALBERT — ARMS —

April 2024 Menu

DRINKS

Elderflower Bellini • Kir Royale • Chambord Royale •
Bloody Mary • Mimosa 8.00
Hugo Spritz • Aperol Spritz • Campari
Limoncello Spritz 9.00 • Pimm's 7.50
Citron pressé • Elderflower & fresh mint pressé 3.00 •
Virgin Mary 4.00

£10 LUNCH MENU

(Tuesday – Friday)

Roast beef & horseradish baguette
Fish finger sandwich, salt & vinegar crisps
Mushroom & butternut squash pie, greens, veg gravy

Starters

Leek & potato soup, bread 8.50 *vg*
Lamb croquettes, harissa mayo 8.50
Tempura Guindilla peppers, lemon aioli 7.50 *v*
Confit Datterino tomatoes, burrata, basil pesto 9.00 *v*
Scotch egg, brown sauce 8.50

Mains

Chicken & leek pie, mash & gravy 19.00
Cauliflower & lentil dhal, flatbread, mango pickle 15.00 *vg*
Bavette steak, Café de Paris butter, chips 19.00 *gf*
Beer battered fish & chips, mushy peas, tartare sauce 18.00
Sausage & mash, onion gravy 16.00
Albert Arms double cheeseburger, chips, pickle 17.00 (*gf available*)

Sides 5.00

Buttered greens *gf v* • Chips *vg* • Bread & whipped butter *v*

Desserts

Sticky toffee pudding, vanilla ice cream 8.00 *gf v*
Pedro Ximenez, Triana, Spain, NV, 100ml 8.50
Banana split, miso caramel, candied peanuts & cherry molasses 8.00 *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