

THE ALBERT — ARMS —

July 2024 Menu

Next The Albert Arms QUIZ Wednesday 3rd July 2024! Book your space now!

DRINKS

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

Starters

Atlantic king prawns, lemon aioli 9.00 *gf*
Deep fried Brie, house chutney 7.50
Buttermilk fried chicken strips, buffalo sauce 8.00
Scotch egg, brown sauce 8.50
Charred hispi cabbage, chilli butter & crispy onion 6.50 *v*

Mains

Pork neck schnitzel, crab mac n cheese 18.00
Vegan 'lamb' flatbread, tzatziki, garlic sauce, pickle & chips 17.00
Beef & ale pie, mashed potato, gravy 19.00
Beer battered fish & chips, crushed peas, tartare sauce 18.00
Bavette steak, chimichurri sauce, chips & salad 21.00
Albert Arms double cheese & maple bacon burger, house sauce, chips 17.00 (*gf on request*)

Sides 5.00

Buttered greens • 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
Deep fried custard, cinnamon sugar 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