

THE ALBERT ARMS

START AND SHARE

Warm sourdough baguette, kalamata olives, oil & balsamic 7.50
Soup of the day - please ask for today's flavour, served with bread & butter 7.50
Chicken liver parfait, apple chutney, toasted brioche 8.75
King prawn cocktail, bloody mary dressing, lemon & sourdough 10.50
Crispy Chicken Wings 9.50
with buffalo & blue cheese, Bourbon BBQ or Korean style & spring onion
Babaganoush with pomegranate, garlic oil, sesame & flatbread 7.75
Cumberland scotch egg, home made brown sauce 7.75
Smoked salmon pate, capers & shallots, toasted sourdough 9.00
Mezze = hummus, babaganoush, tapenade, feta, sun blushed tomatoes & flatbread 21.00
Seafood sharer: smoked salmon pate, beer battered cod goujons, popcorn mussels, dressed king prawns, tartare sauce, lemon & breads 27.50
Nachos tray, cheese, guacamole, sour cream, tomato salsa, jalapenos (v) 15.00
Charcuterie platter - home baked ham, chicken liver pate, cured meats, cornichons, chutney & sourdough baguette 22.50

MAINS

Fillet of salmon, warm Nicoise salad, tapenade, soft boiled egg 19.75
Slow cooked rolled pork belly, black pudding & spring onion mash, cider gravy 18.50
Seafood saffron risotto, prawns, mussels, cod, parmesan & soft herbs 23.00
Herb crusted beef lasagne, rocket, tomato and red onion salad 16.00
Tandoori lamb chops, kachumber & puffed rice salad, raita, naan bread 24.50
Home baked ham, free range eggs & skin on chips, piccalilli 16.50
Sweet potato, avocado, pumpkin seed, spinach & red onion salad, tahini dressing (vg) 13.50
Add ons: 100g Feta 4.00 / 100g Grilled halloumi 4.50 / Grilled chicken breast 7.00
½ roast free range chicken, rosemary roast new potatoes, black garlic butter 22.50
Home made pie of the day - served with greens, mash or chips and gravy 17.50
Classic smash burger, 2 beef patties, Monterey jack, onion, burger sauce, iceberg lettuce, pickles, brioche bun, skin on chips 16.75 - add bacon 2.00
Cornflake chicken burger, Korean BBQ sauce, kimchi slaw, garlic aioli, brioche bun, skin on chips 15.75
Plant based burger, cheese, onion rings, Bourbon BBQ, iceberg, skin on chips (vg) 15.25
Beer battered cod fillet, chips, peas, tartare sauce, lemon 18.50

DRY AGED SCOTTISH BEEF

all priced per 100g and served with truffle dressed leaves - choose your side & sauce

Sirloin	9.50	Black garlic butter	4.00
Rib Eye	11.50	Peppercorn sauce	3.50
Fillet	13.50	Bearnaise sauce	3.50
Chateaubriand	12.00	Roast tomato & field mushroom	4.50
Cote de Bouef	11.50		

SIDES 5.25

Garlic ciabatta (v) / **Skin on chips** (vg) / **Cobb salad**, ranch dressing, herb crumb (v)
Buttered mash crispy onions & meat gravy / **Mac and cheese** (v)
Rocket, tomato and red onion salad (vg) / **Green beans in garlic butter** (v)

IF YOU HAVE AN ALLERGY, PLEASE TALK TO ONE OF OUR TEAM. DISHES MAY CONTAIN SPECIFIC ALLERGIES. AS OUR FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.



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ON BREAD

SERVED 12 - 5PM

Smashed avocado on toasted sourdough with poached eggs & chilli oil 12.00

Beer battered cod fish fingers, tartare sauce, iceberg lettuce 11.50

Streaky bacon, brie & cranberry sauce 10.75

Grilled halloumi, honey mustard slaw, sweet chilli sauce (v) 9.50

Roast dry aged sirloin of beef, roast tomato & mushroom, rocket, garlic mayo 14.00

Ploughman's lunch - home cooked ham, Cheddar, piccalilli, warm breads 14.50

**all served with a few chips (or a side salad)
on a brioche bun or ciabatta unless stated**

PUDDING

Chocolate brownie & salted caramel sundae (v) 9.75

Spiced plum & apple crumble with custard (v) 8.50

Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 7.50

Burnt vanilla cream 6.00

Vintage Cheddar, Stilton & Cornish Brie, apple chutney, celery, crackers (v) 12.50

Mini puds (v) - chocolate brownie or sticky toffee pud with any hot drink 7.00

Ice cream & sorbet - 2.75 a scoop

Vanilla / Vanilla (vg) / chocolate / strawberry / salt caramel / lemon (vg) / raspberry (vg)

HOT DRINKS

Americano 3.25

Cappuccino 3.50

Café latte 3.50

Flat white 3.25

Espresso 2.75

Cortado 3.25

Macchiato 3.25

Hot chocolate 4.00

with cream & marshmallows 5.00

Mocha 4.50

Irish coffee 7.50

Pot of tea 3.00

ALL DOUBLE SHOT UNLESS REQUESTED.
DECAF AND ALTERNATIVE MILKS AVAILABLE

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