

THE ALBERT ARMS



START AND SHARE

- Chickpea hummus**, garlic oil, dukkah, sesame & flatbread (vg) 7.75
Warm sourdough baguette, Nocarella olives, oil & balsamic 8.50
Smoked duck breast, blood orange salad, hazelnut pesto 10.25
Crispy chicken wings - choose your sauce...Buffalo & blue cheese - Bourbon BBQ - Korean BBQ & spring onion 9.75
King prawn cocktail, Bloody Mary dressing, lemon & sourdough 11.50
Cumberland Scotch egg, brown sauce 7.75
Nachos sharing tray, cheese, guacamole, sour cream, salsa, jalapenos (v) 16.50
Seafood sharer: smoked salmon pate, beer battered cod goujons, popcorn mussels, dressed king prawns, tartare sauce, lemon & breads 27.50

DRY AGED SCOTTISH BEEF

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

Sirloin	10.50	Black garlic & ginger butter	4.00
Rib Eye	12.50	Peppercorn sauce	3.50
Fillet	14.50	Bearnaise sauce	3.50
Chateaubriand	12.00	Roast tomato & field mushroom	4.50
Cote de Bouef	11.50		

MAINS

- Pie of the day** - please ask one of the team for today's concoction...
Pan fried fillet of sea bass, herb crumb, roast cherry tomatoes crushed new potatoes 19.50
Home cooked ham, free range eggs, skin on chips, piccallili 17.50
Add ons: 100g Feta 4.00 / **100g Grilled halloumi** 4.50 / **Grilled chicken breast** 7.00
Classic smash burger, 2 beef patties, Monterey jack, onion, burger sauce, iceberg lettuce, pickles, brioche bun, skin on chips 17.50 - add bacon 2.00 add guacamole 2.50
Cornflake chicken burger, Korean BBQ sauce, kimchi slaw, garlic aioli, brioche bun, skin on chips 16.50
Plant based burger, cheese, onion rings, Bourbon BBQ, iceberg, skin on chips (vg) 16.50
Beer battered cod fillet, chips, peas, tartare sauce, lemon 19.50

SIDES 5.50

- Garlic ciabatta** (v) / **Skin on chips** (vg) / **Buttered mash** crispy onions & meat gravy / **Mac and cheese** (v) **Rocket salad, herb crumb, balsamic dressing** (v)
Onion rings / **Savoy cabbage** in garlic butter (v)

PUDDING

- Chocolate brownie sundae** w/ salt caramel ice cream (v) 9.75
Spiced plum & apple crumble with custard (v) 8.50
Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 7.50
Brioche bread and butter pudding, custard (v) 8.00
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)

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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THEALBERTARMSSEHER



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