

albatross  
& arnold

VEGETARIAN

<b>Potato &amp; Truffle</b> Potato skin. Braised onion. Truffle	£7
<b>Heritage Tomato Salad</b> Sundried tomato. Feta. Basil	£6
<b>Celeriac Parcels</b> Celeriac 3 ways	£6
<b>Beetroot &amp; Goats Cheese</b> Beetroot 3 ways. Goats cheese. Herb salad	£6

MEAT

<b>Lamb Cutlets</b> Carrot salad. Cognac glaze	£12
<b>Braised Beef Croquette</b> Panko. Celeriac puree	£9
<b>Chicken</b> Chicken jus. Black garlic. Potato crisp	£8
<b>Onglet Steak</b> Smoked onion puree	£10
<b>Pork Belly</b> Whisky glaze. Red amaranth	£9

FISH

<b>Halibut</b> Tarragon cream. Brown shrimp. Scraps	£8
<b>Scallops</b> King Scallops. Corn puree. Pancetta	£9
<b>Smoked Salmon Mousse</b> Pickled cucumber. Crouton	£6

SIDES

<b>Skinny Fries W/ Truffle Aioli</b>	£4
<b>Tenderstem Broccoli</b>	£4
<b>Roast Potatoes W/ Horseradish Salt</b>	£3
<b>Cavolo Nero Crisps</b>	£3
<b>Herb Salad</b>	£3

DESSERTS

<b>Chocolate Fondant</b> Tarragon cream. Brown shrimp. Scraps	£6	<b>Toffee Apple Tart</b> King Scallops. Corn puree. Pancetta	£6	<b>Seasonal Sorbet</b> Pickled cucumber. Crouton	£3
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