

THE ALBERT ARMS



START AND SHARE

- King prawn cocktail**, bloody mary dressing, lemon & granary bread 11.50
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
Smoked salmon pate, capers & shallots, toasted sourdough 10.00
Scotch egg, home made brown sauce 8.00
Crunchy fried halloumi, lime, coriander & cucumber, chilli dressing (v) 8.25
Whole rosemary baked Camembert, garlic ciabatta, red onion compote (v) 19.50
Fish sharer: smoked salmon pate, beer battered cod goujons, dressed king prawns, crispy squid, wasabi mayo, lemon, pickles & breads 28.50
Nachos tray, cheese, guacamole, sour cream, tomato salsa, jalapenos (v) 16.50

ROASTS

All served with roast spuds & carrots, buttered garlic greens, truffle cauliflower cheese, butternut squash squash mash, yorkshire pud & gravy.

- Roast sharer for 2**: lamb shank, porchetta, stuffing, sirloin of beef - 62.50
Dry aged Côte de boeuf - P.O.A
Braised lamb shank, mint sauce 23.00
Porchetta, crackling, apple sauce 21.00
Sirloin of beef (served pink unless requested), horseradish cream 24.00
Roast chicken, sage & onion stuffing 21.00
Butternut squash, mushroom feta & spinach pithivier (v) 16.50 (vegan available)
Buttered mash & meat gravy 5.00 **Pigs in blankets** 5.50 / **Sausage sage & onion Stuffing** 4.00 / **Roast spuds** and gravy 5.50

MAINS

- 200g dry aged rib eye steak**, triple cooked chips, peppercorn sauce 32.50
Fillet of sea bream, cherry tomatoes, parsley, capers, cannellini beans 18.00
Mediterranean pasta salad - orzo, baby spinach, olives, red onion, tomato & cucumber with basil dressing (vg) 12.50
Add ons: 100g Feta 4.00 / 100g 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 17.75 - add bacon 2.00
Plant based burger, vegan cheese, Onion rings, Bourbon BBQ, iceberg, skin on chips (vg) 16.25
Beer battered cod fillet, chips, peas, tartare sauce, lemon 19.50

SIDES 5.00

Skin on chips (vg) / **Onion rings** (vg) / **Green salad** (vg) / **Mac and cheese**

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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PUDS

- Chocolate brownie & salted caramel sundae**, chocolate ice cream (v) 9.00
Berry & apple crumble with vanilla custard (v) 8.50
Sticky toffee pudding, Caramalised banana (v) 7.50
Strawberry Eton mess (v) 8.25
Vintage Cheddar, Oxford Blue & Brie, apple chutney, pickled walnuts, grapes
celery and crackers (v) 12.50

Mini puds (v) - chocolate brownie or sticky toffee with any hot drink 6.50

Ice cream & sorbet - 2.50 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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