## SAMPLE MENU

## SNACKS AND STARTERS

Sourdough, marmite butter, sea salt (v)
Mixed vegetables soup, sourdough (v)
Scotch egg, brown sauce
Welsh rarebit, side salad (v)
Padron peppers, smoked almonds (vg) (gf)
Chicken strips, black garlic aioli
Pork belly bites, tamarind ketchup
Hummus, chickpea salad, sumac, pitta (vg)
£6.00
£7.50*
£8.50*
£9.00*
£8.00*
£9.00*
$£ 8.50$
$£ 7.00$

Two Courses for $£ 21$
Monday- Friday 12-5
Available on dishes marked with a *

SANDWICHES - Served 12-4

Sausage, onions, brown sauce $£ 8.50$
Fish finger, tartare sauce $£ 8.50$
Hummus, aubergine, red pepper $£ 8.00$

Add chips or a side salad
$£ 2.50$

## MAINS

| Beer battered haddock and chips, tartare sauce, peas, lemon | $£ 17.50^{\star}$ |
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| Lentil salad, heritage carrots, beetroot, chimichurri dressing, pumpkin seeds (vg) | $£ 14.00^{\star}$ |
| Cumberland sausage and mash, veal jus | $£ 16.00^{\star}$ |
| Roasted aubergine, tabouleh, mixed leaf salad, house dressing (vg) | $£ 14.50$ |
| Beef and ale stew, broccoli, creamy mashed potato | $£ 18.00$ |

## THE ALBERT'S BURGERS

Buttermilk fried chicken burger, black garlic aioli
£17.00
Bacon cheeseburger, lettuce, tomato, onion, gherkin, smoked aioli
£16.50
Home made beetroot burger, lettuce, tomato, chipotle sauce, applewood smoked cheeze $\quad £ 16.50$
All served with fries

## SIDES

Fries
$£ 4.50$
Chips, cheese, gravy
£8.00
Mixed seasonal salads $£ 4.00$

## DESSERTS

Crème Brulé
$£ 9.00$
Cinder toffee and chocolate brownie, vegan vanilla ice cream (vg)(gf)
£8.00
Ice Cream - Vanilla, Strawberry, Chocolate
£3 per scoop

