

THE ALBERT

SUNDAY MENU

August 2026

BEER SNACKS

Seasoned Mixed Olives (vg)	4
Selection of Artisan Breads with Chive Oil (v) <i>vegan & gluten free available</i>	7
Toasted Baguette Crostini with Heritage Tomatoes & Basil (vg)	7
Crispy Sweet Chilli Squid & Mixed Herbs	12
Oven Baked Sausage Rolls & Pineapple Ketchup	9

STARTERS

Smoked Salmon Salad – spinach, rocket, shaved fennel, red onion, citrus dressing (gf)	17
Grilled Halloumi Skewers – hot honey, toasted pumpkin seeds (v/ gf)	10
Sunday's Classic – Yorkshire pudding, roasted potatoes, onion gravy (v)	9
Shredded Cabbage & Charred Carrots Salad – spring onion, sesame soy glaze (gf/ vg)	9

ROASTS

Roast of Rump Beef <i>available until sold out</i>	28
Roasted Norfolk Chicken with Rosemary & Thyme	22
Bramley Apple Braised Pork Belly with Crackling	24
Root Vegetable Pithivier served with Onion Gravy (v)	26

All roasts are served with maple roasted carrots, peas, roasted potatoes, Yorkshire Pudding & House Gravy.

MAIN COURSE

Oregano Linguine Pasta with Olive Oil, Black Olives, Crispy Shallots & Chives (vg)	12
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SIDE DISHES

Cauliflower Cheese (v)	9	Creamed Charred Leeks	6
Extra Trimmings (gf/ vg)	8	Extra Roasted Potatoes (gf/ vg)	5

A discretionary service charge of 12.5% is added to your table. Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.