

SPECIALS

WEDNESDAY 13TH FEBRUARY

STARTERS

LAMB NOISETTE

with cannellini beans and lavender mash, caper & olive tapenade and toasted pine nuts

8.50

CRISPY BAKED DUCK EGG

with black pudding, crispy pancetta, asparagus & broad bean salad, and a wholegrain mustard dressing

6.50

MAINS

ORIENTAL SHORT RIB

with a sticky soy and burnt orange glaze, coconut rice rolls, crispy noodles and a shaved ginger, radish & spring onion salad, served with our home made teriyaki sauce

17.50

MONKFISH AND SCALLOP CURRY

with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce, served with jasmine & wild rice and a tempura king prawn

16.50

LUNCH MENU

2 COURSES £12.50

STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

CRISPY SQUID

with nasi goreng & broccoli risotto

ASPARAGUS & BEETROOT CURED SALMON TART

with a horseradish & spring onion potato salad and crispy caper berries

MUSHROOMS ON TOAST ^(V)

wild and field mushrooms with garlic and cream on toasted rustic bread

ALBERT'S CHICKEN CAESAR SALAD

with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps

MAINS

TODAY'S FISH

ask your server about today's fish

STONE BAKED PIZZA

choose any from our pizza selection

CONFIT DUCK HASH

with black pudding, sautéed potatoes, spring onions, wholegrain mustard cream and a fried egg

STEAK FRITES

a tenderised 5oz rump steak served with herb salted thin cut chips and peppercorn sauce

WALNUT PESTO TROFIETTE ^[V]

trofiette pasta in a confit garlic cream sauce with chargrilled artichokes, toasted walnuts, wilted spinach and truffle oil

CHARGRILLED CHICKEN

with asparagus cream sauce, parmentier potatoes, smoked bacon and shallot petals

ALBBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask
ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD ^[V]

DESSERTS

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centre served with a longridge farm's honeycomb ice cream

ALBERT'S LEMON TART

with rhubarb compôte, cornish clotted cream and summer fruit coulis