


THE ALBERT ARMS

thealbertarmsesher.co.uk

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FOR THE TABLE

Confit Duck & Sesame Spring Rolls 6

Vietnamese Spicy Chicken Wings 6

Spiced Lamb Shoulder Croquettes 6

Artichoke, Spinach & Cheese Dip (v) 6

Garlic & Chilli Olives (vg) 3

Sharing Boards – Charcuterie 16 / Mezze (v) 11

½ Dozen Native Rock Oysters 19
shallot vinaigrette

STARTERS

Celeriac & Apple Soup (v) 5
artisan bread

Seared Wood Pigeon Breast 8
beetroot, wild mushrooms, blueberry

Hand Dived Scallops 11
light curry cream sauce, pickled apple &
cucumber

Goat's Cheese & Grilled Chicory Salad (v) 6
hazelnut dressing

London Porter Smoked Salmon 8
Bramley apple & celeriac remoulade, toast

Olive Oil Gnocchi (v) 7
Laverstoke Park Farm mozzarella, peas, shallots,
broccoli, pine nut pesto

MAINS

Seared Calves Liver 18
confit garlic mash, spinach, bacon, onions,
sage & balsamic

Coconut, Chilli & Lemongrass Steamed Mussels 12
fries

Roasted Jerusalem Artichoke Risotto (v) 10
shoots, pickled red onion

Pan Roasted Sea Trout Fillet 19
garlic gnocchi, black olives, gremolata,
roast cherry tomatoes,

Seared Lamb Loin & Belly 22
peas, goats curd, boulangere potatoes,
anchovy & mint dressing, jus

Frontier Battered Haddock 14
triple cooked chips, crushed peas,
tartare sauce

Chalcroft Farm Beef Burger 15
pulled brisket, oak smoked cheddar, chipotle
ketchup, Russian sauce, triple cooked chips

Chargrilled Fennel & Courgette Salad (vg) 9
hazelnuts, orange, mint, parsley

Pan Seared Red Mullet & Tiger Prawns 18
red curry sauce, baked coconut rice cake,
coriander

Harissa Spiced Chicken 15
Israeli cous cous, roasted red pepper yoghurt

STEAKS

*All our steaks are served with triple cooked chips,
wild mushrooms, grilled tomato & peppercorn
sauce*

8oz Hampshire Flat Iron 16

8oz Dry Aged Hampshire Ribeye 24

12oz Dry Aged Hampshire Sirloin On the Bone 26

24oz Dry Aged Hampshire Cote De Boeuf 48
(to share)

SIDES

Triple Cooked Chips, rosemary salt 3

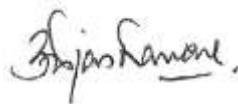
Rocket & Grana Padana Salad (v) 3

Green Beans, confit garlic & lemon (v) 3

Creamed Savoy Cabbage & Bacon 3

Chive Mash (v) 3

Baked Sweet Potato, sour cream (v) 3



Ojas Naware, Head Chef
The Albert Arms



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan