

THE ALBERT ARMS

thealbertarmsesher.co.uk

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FOR THE TABLE

Hummus, baba ghanoush, flatbread (v) 11
olives, barrel aged feta, giant butter beans

Parma ham, chorizo, salami Milano 16
gherkins, olives, bread

½ Dozen Native Rock Oysters 19
shallot vinaigrette

BAR SNACKS

Garlic & Chilli Olives (vg) 3

Confit Duck Spring Rolls 6

Vietnamese Spicy Wings 6

Artichoke, Spinach & Cheese Dip (v) 6

Spiced Lamb Kofta 6

STARTERS

Roasted Celeriac & Apple Soup (v) 5
sourdough toast

Seasonal Heritage Carrots (v) 7
charred orange, ricotta, chicory, hazelnut
brittle, honey & orange glaze

Pulled Jackfruit Tacos (vg) 6
mango salsa

Seared Wood Pigeon Breast 8
beetroot, wild mushrooms, blueberry

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

London Porter Smoked Salmon 8
clementine & beetroot slaw, goats curd

MAINS

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

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

Puy Lentil & Wild Mushroom Meatballs (vg) 10.5
tagliatelle, tomato & basil sauce

Pan Fried Cod Loin 18
white beans, samphire, chorizo & mussel stew

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

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 Rib-eye 24

24oz Dry Aged Hampshire Cote De Boeuf 56
(for two to share)

SIDES

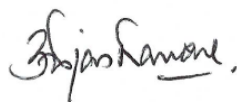
Triple Cooked Chips, rosemary salt 3

Rocket & Grana Padana Salad (v) 3

Green Beans, confit garlic & lemon (vg) 3

Creamed Savoy Cabbage & Bacon 3

Chive Mash (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