



*The*  
**ALBERT ARMS**

---

Welcome to The Albert Arms!

It would be our pleasure to host your function. We have a number of options depending on your party's requirements and budget.

We have 3 hireable spaces upstairs, they are as follows:

**The Eclipse Room**

30 seated dining or 40 standing

**The Tingle Creek Room**

15 seated dining or 20 standing. The Tingle Creek room also has a TV with full AV setup, and is perfect for breakfast meetings

**The Grand Military Room**

20 seated dining or 25 standing

**The Tingle Creek & Grand Military Room**

The two above rooms can be joined together for 30 seated dining or 50 standing

All menus are pre-order only, and must have menu choices handed in no later than 14 days prior to your event.

Please feel free to take our events pack away with you and do not hesitate to contact us if you require any further information

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

**FINGER BUFFET MENU**

Chose 6 items for £18.00 per person  
Minimum party size of 20

VEGETARIAN

Spring Rolls  
Halloumi & Courgette Slider  
Cheddar & Red Onion Quiche  
Squash Arancini, Chilli Jam

FISH

Mini Fish & Chips  
Mini Fishcakes, Tartare Sauce  
Tempura Prawns, Wasabi Mayo  
London Porter Smoked Salmon Blinis, Chive Crème Fraiche

MEAT

Chalcroft Farm Beef Slider  
Lamb Kofta, Minted Yoghurt  
Chorizo Sausage Rolls  
Chicken Goujons, Cumin Ketchup

SWEET

Mini Doughnuts  
Triple Chocolate Brownie  
Vanilla Cheesecake  
Vintage Ale Sticky Toffee Pudding

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

## **WORKING LUNCH MENU**

£20.00 per person  
Minimum party size of 12

### SANDWICHES

Tuna mayonnaise, cucumber  
Mrs Owton's smoked bacon, gem lettuce, tomato  
Laverstoke Park Farm buffalo mozzarella, tomato, pesto (v)  
Black Cab ham, English mustard, tomato, gem lettuce  
Grilled chicken, Mrs Owton's smoked bacon, free range egg  
mayonnaise  
London Porter smoked salmon, cream cheese, dill  
Free range egg mayonnaise (v)

### SALADS

House slaw (v)  
Potato salad (v)  
Heritage tomato, Laverstoke Park Farm mozzarella, black olive, orzo  
pasta, rocket & pesto salad (v)

## **UNLIMITED BREWER STREET COFFEE & TWINING'S TEAS**

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

### **CANAPES**

Our handmade canapés are perfect if you are looking to host a drinks reception to network or socialise after a meeting or to celebrate an anniversary, wedding or birthday

£2.50 per canapé

Hampshire Black Pudding Scotch Quails Egg  
Rare Roast Beef & Horseradish Yorkshire Puddings  
Honey & Mustard Sausages  
Tempura Prawns, Wasabi Mayonnaise  
London Porter Smoked Salmon Blinis, Chive Crème Fraiche  
Crayfish Marie Rose, Baby Gem  
Goats Cheese & Red Pepper Crostini  
Feta & Pine Nut Salsa Verde Bruschetta  
Grilled Polenta, Fennel, Peppers, Tomato Sauce  
Squash Arancini, Chilli Jam  
Chicken Liver Pate, Cranberry Toast

### **AFTERNOON TEA**

£18.00 per person

Minimum party size of 12

Selection of Finger Sandwiches  
Selection of miniature cakes & petit fours  
Plain & fruit scones, Devonshire clotted cream, strawberry jam  
Brewer Street coffee & Twining's teas

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

**SET MENU ONE**

£25.00 per person

Minimum party size of 12

**STARTERS**

Ham hock terrine, piccalilli, malted wheat toast  
Curried sweet potato soup, coriander crème fraiche (v)  
London Porter smoked salmon, dill & fennel salad

**MAINS**

Roast cod, braised lentils, spinach, salsa verde  
Butternut squash tarte tatin, goats cheese & hazelnut salad (v)  
Free range chicken breast, sautéed potatoes, Mrs Owton's bacon, savoy  
cabbage, tarragon sauce

**PUDDING**

Triple chocolate brownie, Fuller's salted caramel ice cream  
Apple & cinnamon crumble, vanilla custard  
Lemon posset, shortbread

**BREWER STREET COFFEE & TWINING'S TEAS**

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

**SET MENU TWO**

£30.00 per person

Minimum party size of 12

**STARTERS**

English pea soup (v)  
Smoked duck breast & poached pear salad  
Cornish Orchard cured & smoked salmon, celeriac remoulade, apple jelly  
Goats cheese & caramelised red onion tart, baby leaves,  
balsamic reduction (v)

**MAINS**

Braised lamb shank, creamy mash, Swiss chard, redcurrant gravy  
Pan fried salmon, chargrilled fennel, heritage beets, dill vinaigrette  
Chestnut & celeriac gnocchi, celeriac puree, sage, crispy kale (v)  
Free range chicken breast, buttered new potatoes, spinach, wild mushrooms,  
white wine sauce

**PUDDING**

Triple chocolate brownie, Fuller's salted caramel ice cream (v)  
Apple tarte tatin, blackberry puree, Fuller's cinnamon ice cream (v)  
Vintage Ale sticky toffee pudding, Fuller's vanilla ice cream (v)

**BREWER STREET COFFEE & TWINING'S TEAS**

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

**SET MENU THREE**

£35.00 per person

Minimum party size of 12

**STARTERS**

French onion soup, HSB Gouda crouton (v)  
Duck rillettes, spiced cox apple chutney, Golden Pride sourdough  
Caramelised shallot tart, stilton, walnut praline, toasted walnuts (v)  
Potted brown shrimp, shellfish butter, rosemary focaccia melba, pickled  
kohlrabi, spring onions

**MAINS**

Pan fried bream, new potatoes, chorizo, herb & heritage tomato salsa  
Braised beef cheeks, creamy mash, baby spinach, oyster mushrooms,  
Mrs Owton's smoked bacon, red wine sauce  
Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion  
puree, wilted spinach  
Wild Mushrooms on griddled polenta, shaved Pecorino, watercress & shallot  
salad, truffle oil (v)

**PUDDING**

Vanilla crème brulee, hazelnut biscotti  
Fig bakewell tart, Fuller's vanilla ice cream  
Selection of british cheese, artisan crackers, quince  
Peanut butter & hazelnut chocolate tart, Fuller's salted caramel ice cream

**BREWER STREET COFFEE & TWINING'S TEAS**

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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



*The*  
**ALBERT ARMS**

---

## **BEAUTIFUL BEDROOMS**

If you are attending an event with us you may be pleasantly surprised to hear that we have six beautiful bedrooms just a few strides away where you can lay your head after an evening of great food and great drink.

A discretionary 12.5% service will be added to your final bill. Every penny is divided between our bar and kitchen team. 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