

12 PM - 10.30 PM

## SNACKS & NIBBLES

ALL 4

CRISPS & DIP  
sour cream & chives dip

BAKED SOURDOUGH  
roasted garlic butter

NOCELLARA OLIVES  
chilli, lemon, garlic

KIMCHI & CHEESE TOASTIE  
sriracha mayo

### SMALL PLATES

CHICKEN COXINHAS spiced cream cheese filling & lime mayo	10
CAMPFIRE BEANS sourdough, mature Cheddar	8
NDUJA CRUMPETS confit egg yolk, charred spring onions	8
BURRATA <sup>GF</sup> smoked aubergine, tomatillos, basil	11
BUTTERMILK COD GOUJONS Buaffalo sauce & ranch	11

### TO SHARE

CHARCUTERIE BOARD <sup>GF</sup> selection of locally sourced cured meats	8 per person
ALBIE PLOUGHMAN'S BOARD selection of British cheeses, homemade chutney, cheese scones	8 per person
LAMB KEBABS fire roasted kebabs, yoghurt flatbreads, guindilla chillies, pomegranate, mint	8 per person

### MAINS

THE GROUND BURGER sustainably sourced beef patty, burger sauce, gruyere, gherkins & crispy onions, brioche bun - served with chunky chips	18
CHICKEN IN A BUN buttermilk fried chicken, Albie Buffalo sauce, apple slaw, American cheese, brioche bun - served with chunky chips	16
CHARRED PORK CHOP <sup>GF</sup> Rare Breed free range pork, caramelised pears, candied pecans, spiced seasonal squash, brown butter	22
FLAT IRON STEAK <sup>GF</sup> dry aged 8oz flat iron steak, green peppercorn sauce - served with chunky chips	26
CELERIAC LINGUINI <sup>GF</sup> pancetta, wild mushrooms, cream, parmesan, truffle oil	18
ROAST AUBERGINE <sup>VG/GF</sup> wood fire roasted whole aubergine, miso marinade, coconut yoghurt, pickled garden vegetable salad	16
MOVING MOUNTAINS VEGAN BURGER <sup>VG</sup> succulent plant protein patty, beetroot bun, vegan cheese, burger sauce, red onion, pickle, lettuce & tomato - served with chunky chips	16
SALMON KIEV garlic butter, preserved lemon, winter greens	22

### SALADS

SWEET EASTERN SALAD <sup>VG/GF</sup> sweet potatoes, courgette ribbons, toasted walnuts, pomegranate seeds, tahini lemon dressing	11
CHICKEN SCHNITZEL CAESAR SALAD cos lettuce, parmesan, anchovies, croutons	15
GREEN GOODNESS <sup>VG/GF</sup> avocado, Edamame, pumpkin seeds, baby gem lettuce, brocolli, micro coriander, coriander & lime dressing	11
CHOPPED ALBIE SALAD <sup>VG/GF</sup> seasonal garden vegetables, greens, mustard & grape husk dressing	11
ADD GRILLED HALLOUMI 2, GRILLED CHICKEN 4, FLAKED SALMON 6, VEGAN PROTEIN 6	

### SIDES

CHUNKY CHIPS <sup>VG/GF</sup>	4
CHEESY CHUNKY CHIPS <sup>GF</sup>	5
TENDERSTEM BROCCOLI, TOASTED ALMOND <sup>GF</sup>	5
MIXED LEAF SALAD <sup>VG/GF</sup>	4
PICKLED WATERMELON, CHILLI, MINT <sup>VG/GF</sup>	4

### DESSERTS

CHOCOLATE PBJ <sup>VG</sup> cherry jam, peanut butter, biscuit crunch	8
BANOFFEE ANGEL DELIGHT banana, toffee	8
TRIPLE CHOC BROWNIE butterscotch ice cream	9

VG - Vegan | V - Vegetarian | GF - Gluten free

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.