



APERITIF

Bloody Mary – 8.5 | Farmhouse Picante – 11 | Albury Sparkling Rose – 12 | Albury Classic Cuvee – 12

SMALL PLATES

Focaccia, balsamic & olive oil glaze (pb) – 4
Marinated house olives (pb/gf) - 4.5
Padron peppers *with* lemon pepper (gf/pb) – 6
Monkfish scampi, curried mayo (gf) – 9
Slow cooked Surrey Farm beef croquettes *with* wasabi mayo - 11
Butterbean soup *with* garlic crisp & chorizo oil, toasted sourdough (gfo/pbo) – 7.5
Creamy burrata *with* heritage tomatoes, toasted focaccia & herb oil (v/gfo) – 11
Charcuterie *with* coppa, chorizo, Napoli salami, serrano ham, chutney & seeded bread (gfo) - 12/20

LARGE PLATES

Fish Board– Mackerel & Trout Pate, marinated Anchovies, monkfish scampi, smoked salmon, shell on prawns, horseradish & dill crème fraiche, seeded bread (gfo) - 25
Fresh dill battered fillet of haddock *with* chunky chips, crushed minted peas & house tartare (gf) – 19
8oz hand pressed rump burger with cheddar, streaky. bacon & onion marmalade, chips (gfo) 18

SUNDAY ROASTS

Our roasts are served *with* roasties, Yorkie, honey parsnips, glazed carrots, braised cabbage & proper gravy (gfo)
Roast rump of Surrey Farm beef served medium-rare - 22
Roast lamb rump, served pink – 25
Hand rolled roast porchetta - 19.5
Chicken supreme *with* stuffing – 18
Homemade nutty nut roast (pb) - 17
Cauliflower cheese (v/gf) - 4.5
Pork & apricot stuffing - 4.5

SIDES

Roast garlic & rosemary potatoes (gf/v) – 5
Chunky chips (pb/gfo) - 5 | ‘Posh’ chips *with* rosemary truffle oil & parmesan (gfo) – 6
Gem lettuce, pickled shallots & grated parmesan (v/gf) – 5

SWEETS

Dark chocolate cheesecake, raspberry sorbet (pb) – 8
Bray white chocolate cheesecake, berry compote – 8
Warm roasted fig & almond tart *with* pistachio crumb & pistachio ice cream – 8.5
Boozy Affogato, espresso, vanilla ice cream & your choice of liqueur – 8
Sticky toffee pud’, caramel ice cream & sticky sauce (gf) – 8
Coffee & cake – ask your server for today’s cake! – 7.5
Ice cream & Sorbet selection (3 scoop) (gf) – 6.75
Strawberry, chocolate, caramel or vanilla ice cream | Mango, lemon, raspberry or coconut sorbet

If you have an allergy, please talk to a member of our team.

(v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We do add a discretionary 12.5% service charge shared between the team – please let us know if you would like this removed