

BRUNCH & STARTERS

Carrot soup, crème fraiche, parsley oil 6	Sirloin of beef, salsa verde, red onion, bun, skinny fries 13	Fish fingers, spicy minted peas, tartare sauce, bun 8
Grilled mackerel fillet, celeriac remoulade, parsley emulsion 7.5	Scrambled eggs, truffle sauce, toast 8.5	Nutbourne tomatoes, mozzarella, kale pesto, basil oil, 7.5
Crushed avocado on toast, chilli, poached eggs, pumpkin & sunflower seeds 9.5	Goat cheese, chorizo, peas & onion frittata 8.25	Honey roast bacon, fried egg, straw fries, butter sauce 7.5
Pork Shnitzel, spring onion, lemon mayonnaise, bloomer 9	Baby beetroot, fried quinoa, crème fraiche, lemon oil 7	Egg mayo, tomato, capers, radish, bloomer 7.5

SHARERS

Ploughman's: In-house cooked ham, Montgomery cheddar, onion chutney, radish, devilled egg, celery, apple, campallou 16	Suffolk salami and chorizo, in-house Dingley Dell ham, ox tongue, chicken liver parfait, toasted 19.5
Baked Somerset camembert studded with rosemary, toasted campailou, chilli jam 15	

Traced right back to the middle of the 18th century Aberdeen Angus Beef has been regarded as arguably the most prestigious cattle breed throughout the world, renowned for producing beef with an unparalleled reputation for superior eating quality driven by marbled meat cuts

All served with fried egg, straw fries & choice of bone marrow, Stilton butter or steak sauce

200g Rump 18.5

200g Flat iron 17

200g Beef Fillet 30

200g Sirloin 29


MAINS

Albert burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14	Confit belly of old spot pork, cokles, butter beans, chorizo 16.5	Young's beer-battered cod, twice-cooked chips, crushed minted peas, tartare sauce 15
Water melon, aubergine, tomatoes, mint, goats curd, pumpkin 12.5	Pork sausages, creamy mash, onion rings, gravy 13	Southern fried chicken supreme, house slaw, chilli, Cornish blue sauce, 15
Shin of beef pie, cream of potato & truffle, gravy 16	Creedy carver Duck breast & leg croquettes, fennel puree, bulgur wheat 26	Slow roasted primo cabbage, borlotti beans, tomato, onion, vegan mayo, pea puree, seeds 12.5

Please speak to your server about today's skipper's catch

SIDES

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.



THE PRINCE ALBERT

Warm Norfolk scrapers salad, aioli
4

Macaroni & cheese 5

Skinny Fries/ Twice-cooked chips/
Champ mash 4

Grilled corn on the cob, chilli butter
4

Cold Ratatouille 4

Baby leaves, tomato, onion, lemon
oil 4

PUDDINGS

Upside down pineapple cake, toffee sauce, caramel
ice cream 6.5

Chocolate tart, lemon sorbet, blackberries 6.5


Apple, walnuts & oat crumble, vanilla ice cream 6.5

Home made donuts, toffee sauce 6

Cheese – choose 1 for £4, 4 for £14.
Mayfield semi soft, Blackstick blue, Ragstone goats
log, Montgomery Cheddar
Served with homemade seeded crackers & chilli
chutney

A selection of Jude's dairy ice cream
– chocolate, vanilla or strawberry 5

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