

SUNDAY LUNCHEON MENU

STARTERS

PIGEON

Roast Breast of Squab Pigeon with Salsify, Mandarin and Chocolate

HADDOCK

Smoked Haddock Fillet with Wild Rice, Curry Spices and Onion Bhaji

EGG

Slow-cooked Hen's Egg with Crispy Pork Cheek, Pork Fat Crumb and Apple Ketchup

PEAS & BEANS (v)

Barbequed Peas and Beans with House-made Ricotta, Toasted Hazelnuts and Fresh Mint

£7.50

MAIN COURSES

SWEETCORN GNOCCHI (v)

Sweetcorn Gnocchi with Turmeric, Smoked Almonds, Pesto and Corn Tartar

PORK

Roast Pork with Crackling, Roasted Root Vegetables, Roast potatoes and a Meat Jus

BEEF

Roast Beef with Yorkshire Pudding, Roasted Root Vegetables, Roast Potatoes and a Meat Jus

BREAM

Pan-fried Fillet of Sea Bream with Salt-baked Celeriac and Smoked Tomato Fondue, Coastal Herbs and Watercress

MIXED ROAST

Roast Beef and Roast Pork with Yorkshire Pudding and crackling, Roasted Root Vegetables, Roast Potatoes and Meat Jus

+£2.00 supplement

£15.00

SIDE DISHES

Fine Beans ~ Carrots ~ New Potatoes ~ Roast Potatoes ~ Cauliflower Cheese ~ Red Cabbage

£4.50 each

(v) = Vegetarian Option

DESSERTS

CAKE (v)

Orange and Coconut Cake with Blood Orange Sorbet and Chargrilled Orange

ETON MESS

Mixed Berry Eton Mess with Crème Patisserie and Blackcurrant Sorbet

FONDANT

Dark Chocolate Fondant with Blackberries, Mulled Wine and Caramelized Dark Chocolate Granola

ICE CREAM

Selection of Ice Creams

Add a shot of Baileys +£1.50 or Pedro Ximinez (sweet sherry) +£3.50.

Either are great poured over ice cream

£7.00

CHEESE BOARD

Cheeses including Isle of Wight Soft and Blue with Celery, Grapes, Chef's Chutney and a Selection of Savory Biscuits

£11.00

(or £3.00 TPIW supplement)

Add a Glass of Port for £3.50 or Vintage Port for £4.00



SPECIALITY TEA

Royal Assam, Earl Grey, Darjeeling, Decaffeinated Tea, Green Tea, Peppermint Tea and Fruit Teas

£2.50

SPECIALITY COFFEE

Espresso ~ Americano ~ Flat White

£2.50

Double Espresso ~ Caffé Macchiato ~ Caffé Latte ~ Cappuccino ~ Caffé Mocha

£3.00

All our food is carefully prepared and cooked by our chefs using highest quality produce.

Many of our dishes can be adapted for specific diets, allergies or intolerances, if you have any dietary requirements or special requests, or require food allergens information, please speak to a member of staff before placing your order.

For reservations or more information please call Albert Cottage Hotel on 01983 299309

Email: enquiries@albertcottagehotel.com • Web: www.albertcottagehotel.com

