

## 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](mailto:enquiries@albertcottagehotel.com) • Web: [www.albertcottagehotel.com](http://www.albertcottagehotel.com)

