

SEASON'S EATINGS

Festive Sunday Menu

Albert

Built in 1862, The Albert was named in tribute to Queen Victoria's husband, Prince Albert. The Albert survived The Blitz during World War II with the Victorian features remaining virtually untouched.

The ornate ceilings, hand-etched frosted glass windows and iron balconies are all original features.



**GREENE
KING** ESTD 1799



Order at the bar or
download our app for
all menus, allergens
and payment.

You can view our allergen information if you download our app, or visit our website at www.greeneking.co.uk.

Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (Ve) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (N) Dish contains Nuts. †Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. *All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. GK11465/75353

STARTERS

CAULIFLOWER & CHESTNUT SOUP (V) 5.95

Served with toasted sourdough bloomer and butter 360kcal

Available as a vegan option (VE) 302kcal

MAPLE GLAZED PIGS IN BLANKETS 7.25

Tossed in maple syrup and orange zest 757kcal

6 CHICKEN WINGS 7.95

Succulent chicken wings 1006kcal tossed in your choice of sauce: Korean BBQ 102kcal, peri-peri 26kcal, East Coast IPA BBQ 77kcal

SALT & PEPPER SQUID † 6.75

Salt & pepper seasoned crispy squid served with a Korean BBQ sauce 381kcal

CHICKEN SHARER 16.25

BBQ & peri-peri wings, freshly breaded chicken goujons with Korean BBQ sauce, bowl of loaded nachos and sour cream dip 2567kcal, serves 2

LOADED NACHOS (V) 11.75

Home fried nachos topped with nacho cheese sauce & 1833 Barber's Vintage Cheddar, guacamole, sour cream, pickled red onions and sliced red chillies 1177kcal, serves 2

SUNDAY ROASTS

Our Sunday roasts are served with crisp, fluffy roast potatoes, Yorkshire pudding, charred Hispi cabbage wedge, roasted carrots, cauliflower cheese and a rich gravy.

28 DAY AGED SIRLOIN OF BEEF 1460kcal 17.25

ROASTED HALF CHICKEN 1471kcal 17.25

ROASTED PORK BELLY 1845KCAL 18.45

NUT ROAST WELLINGTON (V)(N) 1055kcal 16.25

ADD ON

EXTRA DUCK FAT ROAST POTATOES 858kcal (Vegetarian option available (V) 322kcal) or MASHED POTATO 347kcal 1.50
PIGS IN BLANKETS 219kcal 1.00 • YORKSHIRE PUDDING 106kcal 50p • CAULIFLOWER CHEESE 181kcal 1.50

CLASSICS

TURKEY ROAST 17.95

Served with a pig in blanket, crispy duck fat roast potatoes, sage & onion stuffing, Chantenay carrots, sprouts, braised red cabbage and rich gravy 1490kcal

MUSHROOM GALETTE (V) 16.45

Topped with melted raclette cheese and served with crispy sprouts, smashed roasted new potatoes and Chantenay carrots 977kcal
Available as a vegan option (VE) 840kcal

STEAK & ALE PIE 16.95

Steak & Ale pie served with a charred Hispi cabbage wedge, Merlot beef dripping gravy 1142kcal and your choice of buttered mash 347kcal or triple-cooked chips 501kcal

FISH & CHIPS † 18.45

Hand-battered Atlantic cod with crushed peas, chunky tartare sauce, triple-cooked chips and charred lemon 1923kcal

PULLED MUSHROOM CHILLI (VE) 15.45

Pulled smoky mushroom chilli served with parsley basmati rice, guacamole and pickled red onion 780kcal

INVISIBLE MAC(MILLAN) & CHEESE 1.00

You'll not receive a dish of any sort, but you can enjoy making a £1 donation to Macmillan Cancer Support

BURGERS

FESTIVE FEAST BURGER 18.95

Glazed linseed bun, aged beef burger topped with merlot beef dripping gravy, pulled pork, melted raclette cheese. Served with home pickled onions and seasoned fries 1442kcal

VINTAGE CHEDDAR & BACON BURGER 16.45

Glazed linseed bun, aged beef burger, Beechwood smoked bacon and a melting slice of 1833 Barber's Vintage Cheddar. Served with house seasoned fries and East Coast IPA BBQ relish 1324kcal

BEYOND MEAT® BURGER (VE) 15.75

Glazed linseed bun, Beyond Meat® burger, melting vegan slice and BBQ roasted red onions. Served with house seasoned fries and a peri-peri mayo dip 1257kcal

KOREAN CHICKEN BURGER 16.95

Glazed linseed bun, crispy chicken fillet, Korean BBQ sauce, spring onion and red chilli. Served with house seasoned fries and East Coast IPA BBQ relish 1175kcal

SIDES

TRIPLE-COOKED CHIPS (V) 744kcal 3.50

HOUSE SEASONED FRIES (V) 537kcal 3.50

ONION RINGS (V) 469kcal 3.50

GARLIC BREAD (V) 627kcal 3.75

MAC & CHEESE (V) 304kcal 3.75

DRESSED GARDEN SALAD (V) 134kcal 2.50

SEASONED HISPI CABBAGE WEDGE (V) 173kcal 2.50

DESSERTS

CHOCOLATE CARAMEL TORTE (V) 6.25

A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream 536kcal

PEAR FRANGIPANE WITH PISTACHIO (V) (N) 6.25

Encased in a flaky pastry, served with fresh double cream 576kcal
Available as a vegan option (VE) (N) 464kcal

STICKY TOFFEE PUDDING (V) 6.25

Indulgent and rich classic 480kcal served with Jersey clotted cream ice cream 126kcal or custard 104kcal

CHRISTMAS PUDDING (V) 6.45

A traditional Christmas pudding 501kcal served with a choice of custard 104kcal or brandy butter ice cream 134kcal

Adults need around 2,000 kcal a day

SEE REVERSE FOR OUR GK APP (INFO ON MENUS, ALLERGENS, ORDER AND PAY)