



Celebrating the food of England, Ireland, Scotland & Wales

23b George St, St Albans AL3 4ES

A la Carte Menu

(this is an example menu)

Starters

Black pudding stack with grilled tomato and apple sauce and a wholegrain dressing £6.25

Pollack fishcakes with a pepper and lime salsa £6.25

Pork, apple and calvados pate served with rocket leave, toast and an apple chutney (GF*) £6.25

Scottish Smoked salmon and cream cheese roll with Caesar & herb dressing and rocket leaves £6.50

Haggis, neeps and tatties with whiskey sauce £6.25

Welsh goats cheese and beetroot salad with a honey dressing (GF) (V) £5.95

Seafood chowder (salmon, cod, haddock and bacon) served with bread and butter £6.50

Balsamic buttered mushrooms and onions on toast served with a soft poached egg (GF) £6.25

Main Courses

Chicken breast stuffed with spinach, Irish cheddar & ham, carrot & swede mash and a red wine sauce (GF) £15.95

Slow cooked (braised) Irish grass fed sirloin of beef, buttered mash and a mustard, onion & mushroom gravy (GF) £17.95

6hr slow cooked Welsh lamb shank with creamy mash, root vegetable sauce and seasonal vegetables (GF) £17.95

Hake steak with a tomato and herb butter served on a bed of carrot and swede mash, seasonal vegetables (GF) £15.95

10oz Angus Sirloin steak, house chips, tomato, mushroom, rocket leaves & a real ale battered onion rings (GF) £20.95

Scottish Venison steak, mini roast potatoes, red wine and port gravy, bread sauce, seasonal vegetables (GF*) £17.95

Calves liver and bacon on a bubble and squeak with mustard and onion gravy and vegetables £15.95

Vegetarian wellington with bubble and squeak, seasonal vegetables and mustard gravy (V) £14.95

Nut and cranberry roast served with mini roasted potatoes, seasonal vegetables and red wine gravy (V) £14.95

Flame grilled chicken & bacon salad served with an oil based house dressing, and house chips (GF) £14.95

Please note that service charge is not included in our prices, thank you

(N) Contains nuts (V) Suitable for Vegetarians (GF) Gluten Free (GF*) Gluten free option available.

() type may change dependent on availability**

Puddings

Treacle tart with lemon curd ice cream or custard £5.95

Baileys and chocolate cheesecake with fruit compote £5.95

Caramel, apple and custard pie served with vanilla ice-cream £5.95

Chocolate fondant served with mint ice-cream £5.95 (N)

Bowl of dairy ice-cream, choose 3 scoops of either; blackberry crumble, mint choc chip, honeycomb, strawberry and cream, lemon curd, vanilla or rocky road £4.95

4 Nations cheeseboard with English Stilton, Irish Smoked, Scottish Isle of Mull Cheddar and Welsh Black Bomber, chutney, crackers, celery and grapes £7.95

Try a bottle of Chocolate Porter beer (6.5%) Warm, complex & smooth, rich & dark with real chocolate £4.95 or a glass of complex Quinto de Porto Port (2004 vintage)

After Dinner Drinks

Tea £2.20

Coffee £2.25

Espresso £2.25

Milky Coffee £2.95

Bewleys Hot Chocolate £2.95

Herbal Teas £2.20 (Fresh Mint, Lemon, Earl Grey and a selection of Green Teas)
Irish/liquor coffee served with a cream topping £4.75

Selection of Whisky and after dinner liquors (please ask to see our Drinks menu)

We do our utmost to cater for particular dietary requirements,
feel free to call ahead of your reservation date to discuss.

(V) Suitable for vegetarians (GF) Gluten Free (GF*) Gluten Free option available (N) Contains nuts

Please note that nuts are used in some of the dishes that are prepared in our kitchen,
therefore we cannot guarantee anything to be 100% free of nut traces

We have children's smaller plate options available

Please note that as we are located on the 1st floor of a 15th century building
we sadly have no lift access and our restrooms are on the 2nd floor.