Early 2016 at *The Portland Arms* St. Albans

To Start

Daily Soup 3
Bread & Butter

Mushrooms on Toast 5
sautéed w/ Creme Fraiche, Parsley, Sourdough

Breaded Scampi 5
Marie Rose Sauce, Salad & Bread

Pub Classics

Ham, Egg & Chips 9
Hand-carved Roast Ham, 2 Fried Eggs, w/ Chips, Salad

Classic Cheeseburger 11
7oz Patty, House Sauce, Brioche Bun, Chips, Slaw & "Baconnaise"

Griddled Cajun Chicken Burger 11
As above, with Chicken Breast, Sweet Potato Fries & Mango Salsa

Chicken, Mushroom & Tarragon Pie & Mash 10
Home-Made Double Crust Pie, w/ Cream-Wine Sauce, Veggies

8 oz Dry-Aged Beef Rump Steak 15
Chips, Dressed Salad Leaves, Mushrooms, Pepper Sauce

Sides 2.50 each

Dressed House Salad - Chips - Sourdough Bread & Butter

All food items (except brand name condiments all entirely made in-house. Our food may contain allergens including nuts. Ask the staff for further details. Fish may contain bones.
We can hire out an area for food- or drinks-based private functions. Please ask at the bar for details
Breads from Simmons *Fresh Produce from Hulse* *Meats from K Brooks*

Seasonal Specials

Lamb Rogan Josh Curry Board 12
Papadum, Mango Chutney, Raita, Pilau Rice, Naan

Rack of Kansas Pork Ribs 12
Dry-Rubbed & BBQ-Sauced, w/ Chips, Slaw

Fully-Loaded Gourmet All-Beef Hotdog 9
Cheese, Sweetcorn Relish, Bacon, Sauces, w/ Chips, Coleslaw

Spice-Rubbed Thick-Cut Pork Chop 11
Brined Chop, Buffalo Sauce, Sweet Potato Fries, Mango Salsa

Fish & Vegetarian

Smoked Fish Cake 11
Smoked Haddock, Mozzarella & Potato, w/ Creamed Peas & Leeks

Ginger-Lime Halloumi Salad 11
w/ Ginger-Beer Battered Halloumi & a Ginger-Lime-Chilli Dressing

Fish & Chips 10
Frontier Ale-Battered Pollack, Crushed Peas, Tartare Sauce

Spring Risotto 10
English Spelt, Garden Peas, Spinach, Asparagus, Parmesan

Potato & Spinach Homity Pie 10
Cheddary Open Tart, w/ Tomato Chutney & Sweet Potato Fries