NYE

[V] VEGETARIAN • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE • VEGAN MENU AVAILABLE

STARTERS

BEEF SHIN COTTAGE PIE
parmesan & chive mash • braised red cabbage
[GFO]

MONKFISH SCAMPI
champagne tartare sauce • pickled shallots

SMOKED DUCK BREAST
celeriac crème fraîche coleslaw • pickled blackberry ketchup • truffle oil [GFO]

WILD MUSHROOM GNOCCHI
butternut & sage purée • confit garlic • capers • salsa verde
[V] [VEO]

MAINS

225G SIRLOIN STEAK
truffle parmesan dauphinoise • mushroom duxelles & roscoff onion tartlette • peppercorn sauce
[GFO]

BLACK GARLIC LAMB SHANK
spiced butter bean purée • rose harissa carrots • beetroot • chermoula
[GFO]

GRILLED HALIBUT
saffron fondant • charred broccoli • tarragon cream • white grapes
[GF]

EXTRA SPECIAL CHEESE & ONION PIE
cornish yarg cheese • puff pastry • charred cauliflower • cavolo nero • fine beans • redcurrant gravy
[V] [VEO]

ALBERT'S DESSERT SHARER

a selection of albert's favourite desserts to share [GFO] [VEO]

PECAN CHOCOLATE BROWNIE
dulce de leche cream • malted milk crumble
[V]

WHITE CHOCOLATE & CHERRY PROFITEROLES
mascarpone cream • sour cherry • hazelnut brittle [V]

LEMON & HONEY CHEESECAKE
raspberry rose syrup [VO]

ALMOND MACARONS
[V]

CHOCOLATE DIPPED STRAWBERRIES
[V]

albert's

CELEBRATE NYE AT ALBERT'S
special three course menu • live singer • entry into the bar until 1am

£85 PER PERSON FROM 7:30PM
earlier dining available 6pm - 7:15pm at £60 per person

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members

WINE

WHITE

LISTED FROM LIGHTEST TO FULLEST BODIED

PINOT GRIGIO
seremaris, italy *11.0%*
7.65 | 10.15 | 27.5

RIESLING
heaphy, new zealand *12.9%*
12 | 16 | 44

ALVARINHO
vila nova, portugal *12.5%*
10 | 13.35 | 36

CHARDONNAY
last stand, australia *12.5%*
8.65 | 11.5 | 30.5

PETIT CHABLIS
domaine de la motte, france *12.5%*
50.5

GRENACHE GRIS
ORANGE WINE
dye bleeding, s. africa *12.5%*
11.75 | 15.65 | 43

ORGANIC GAVI
valle vento, italy *12.0%*
10.25 | 13.65 | 37

SAUVIGNON BLANC
cloud factory, new zealand *13.0%*
9.15 | 12.15 | 32.5

OLD VINE CHENIN BLANC
wild house, s. africa *13.0%*
9.65 | 12.85 | 34.5

RED

LISTED FROM LIGHTEST TO FULLEST BODIED

ORGANIC PINOT NOIR
adobe emiliana, chile *13.5%*
9.90 | 13.15 | 35.5

TINTA RORIZ
bacalhôa terra boa tinto, portugal *13.0%*
9.65 | 12.85 | 34.5

MERLOT
sierra grande, chile *12.5%*
7.65 | 10.15 | 27.5

SHIRAZ
record sun, australia *14.0%*
8.65 | 11.5 | 30.5

RIOJA GRAN RESERVA
ontañón, spain *14.0%*
61

CÔTES DU RHÔNE VILLAGES
les coteaux, grenache noir, france *14.0%*
10.75 | 14.35 | 39

PRIMITIVO
conviviale, italy *14.0%*
10.25 | 13.65 | 37

MALBEC
fortuna, argentina *13.5%*
11 | 14.65 | 40

AMARONE
la colombaia, italy *15.0%*
68.5

COCKTAILS



MOJITO | 12
bacardi superior • lime • brown sugar syrup • mint • soda



MARGARITA | 13
olmeca tequila blanco • triple sec • lime • agave



ZOMBIE | 13.5
dark, spiced and light rums • lime • pineapple juice



OLD FASHIONED | 13
maker's mark bourbon • bitters • orange peel • brown sugar



HUGO SPRITZ | 12.5
st-germain elderflower liqueur • prosecco • mint • lemon • soda



PALOMA | 12.5
olmeca tequila blanco • triple sec • lime • grapefruit soda



FRENCH MARTINI | 12
vodka • chambord • raspberry purée • pineapple juice



BRAMBLE | 12.5
beefeater gin • crème de mûre • lemon • sugar syrup



PORNSTAR MARTINI | 12.5
vanilla vodka • passionfruit • pineapple • vanilla • prosecco shot

CHAMPAGNE & SPARKLING

PROSECCO
dolci terre, italy *10.5%* | 8 *125ml* | 38

PROSECCO ROSÉ
dolci terre, italy *10.5%* | 8.15 *125ml* | 41

CHÂTEAU DE L'AUCHE
champagne, france *12.5%* | 14.1 *125ml* | 74.5

SPARKLING ROSÉ
henners, england *12.0%* | 72

VEUVE CLICQUOT
champagne, france *12.0%* | 100

LAURENT PERRIER ROSÉ
champagne, france *12.0%* | 156.5

ROSÉ

CÔTES DE PROVENCE
édalise, france *12.5%* | 11.25 | 15 | 41

WHISPERING ANGEL
france *13.0%* | 62

PINOT BLUSH
primi soli, italy *12.5%* | 8.15 | 10.85 | 28.5

WHITE ZINFANDEL
hawkes peak, usa *10.0%* | 7.9 | 10.5 | 27.5