



albert's

GRADUATION MENU

THREE COURSES
& AN ELDERFLOWER FIZZ COCKTAIL

£45

STARTERS

MEATBALLS

braised lamb • tomato • cumin • sumac yogurt [GF]

WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan [V]

DUCK & VERMICELLI SPRING ROLL

cucumber, coriander & pomegranate salad •
sesame • beetroot

SUMMER GARDEN SOUP

parmesan • paprika & chilli croutons
[VEO] [GFO]

MAINS

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips •
mushy peas [V] [VEO]

MALAYAN CHICKEN

coconut rice • charred pak choi •
flatbread [GFO]

SEA BASS

'nduja • passata • chimichurri • black olives •
crispy potatoes • tenderstem broccoli [GFO]

225G SIRLOIN STEAK

proper chips • slow cooked beef croquette •
chargrilled spring onion • bone marrow butter [GFO]
+7 SUPPLEMENT

DESSERTS

CHOCOLATE ORANGE CHEESECAKE

double cream [VEO] [GFO]

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans • vanilla ice cream [V] [GFO]

BLACK CHERRY CRÈME BRÛLÉE TART

honey & ginger ice cream • lavender [V] [VEO]

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

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