# 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%*
7.25 | 9.65 | 26

**RIESLING**
heaphy, new zealand *12.9%*
11.5 | 15.35 | 42

**ALVARINHO**
vila nova, portugal *12.5%*
9.65 | 12.85 | 34.5

**CHARDONNAY**
last stand, australia *12.5%*
8.25 | 11 | 29

**PETIT CHABLIS**
domaine de la motte *12.5%*, france
48

**GRENACHE GRIS**
ORANGE WINE
dye bleeding, s. africa *12.5%*
11.25 | 15 | 41

**ORGANIC GAVI**
valle vento, italy *12.0%*
9.75 | 13 | 35

**SAUVIGNON BLANC**
cloud factory, new zealand *13.0%*
8.75 | 11.65 | 31

**OLD VINE CHENIN BLANC**
wild house, s. africa *13.0%*
9.25 | 12.35 | 33

## RED

LISTED FROM LIGHTEST TO FULLEST BODIED

**ORGANIC PINOT NOIR**
adobe emiliana, chile *13.5%*
9.5 | 12.65 | 34

**TINTA RORIZ**
bacalhôa terra boa tinto,
portugal *13.0%*
9.25 | 12.35 | 33

**MERLOT**
sierra grande, chile *12.5%*
7.25 | 9.65 | 26

**SHIRAZ**
record sun, australia *14.0%*
8.25 | 11 | 29

**RIOJA GRAN RESERVA**
ontañón, spain *14.0%*
58

**CÔTES DU RHÔNE VILLAGES**
les coteaux, grenache noir,
france *14.0%*
10.25 | 13.65 | 37

**PRIMITIVO**
conviviale, italy *14.0%*
9.75 | 13 | 35

**MALBEC**
fortuna, argentina *13.5%*
10.5 | 14 | 38

**AMARONE**
la colombaia, italy *15.0%*
65

# COCKTAILS

**MOJITO | 11.5**
bacardi superior • lime • brown sugar syrup • mint • soda

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

**ZOMBIE | 13**
dark, spiced and light rums • lime • pineapple juice

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

**HUGO SPRITZ | 12**
st-germain elderflower liqueur • prosecco • mint • lemon • soda

**PALOMA | 12**
olmeca tequila blanco • triple sec • lime • grapefruit soda

**FRENCH MARTINI | 11.5**
vodka • chambord • raspberry purée • pineapple juice

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

**PORNSTAR MARTINI | 12**
vanilla vodka • passionfruit • pineapple • vanilla • prosecco shot

## CHAMPAGNE & SPARKLING

**PROSECCO**
dolci terre, italy *10.5%* | 7.65 *125ml* | 36

**PROSECCO ROSÉ**
dolci terre, italy *10.5%* | 7.85 *125ml* | 37

**CHÂTEAU DE L'AUCHE**
champagne, france *12.5%* | 13.5 *125ml* | 71

**SPARKLING ROSÉ**
henners, england *12.0%* | 72

**VEUVE CLICQUOT**
champagne, france *12.0%* | 96

**LAURENT-PERRIER ROSÉ**
champagne, france *12.0%* | 149

## ROSÉ

**CÔTES DE PROVENCE**
édalise, france *12.5%* | 10.75 | 14.35 | 39

**WHISPERING ANGEL**
france *13%* | 59

**PINOT BLUSH**
primi soli, italy *12.5%* | 7.75 | 10.35 | 27

**WHITE ZINFANDEL**
hawkes peak, usa *10%* | 7.5 | 10 | 26