

# LUNCH MENU

AVAILABLE MONDAY TO FRIDAY 12-5PM



[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### CRISPY SZECHUAN BEEF

in a sweet & spicy sauce with toasted cashews and snow pea & sesame salad

### CHARGRILLED CAULIFLOWER & HARISSA HOUMOUS [V][VE][GF]

with a hand pressed flatbread and a pomegranate salad

### CORONATION CHICKEN SALAD

with crispy croutons, toasted almonds, raisins and a sweet curried yoghurt dressing

## MAINS

### ARTICHOKE & TRUFFLE RAVIOLI [V][VE]

with pan-fried asparagus, wild mushrooms and a cashew nut purée with toasted pine nuts

### PAN-FRIED SEABASS [GF]

with sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce

### CRISPY CALAMARI RISOTTO [GF]

with a baby prawn, spinach and cherry tomato risotto

### STEAK FRITES [GF]

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

### ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

### PROPER CHEESEBURGER

our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce. served with homemade coleslaw and sweet potato or skinny fries

## PIZZA

### SPICY SAUSAGE [GF]

ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

### BUFFALO MOZZARELLA & TOMATO [V][GF]

with fresh basil and sun-blushed tomatoes

### PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

### BUTTERNUT SQUASH, SHALLOT & HUMMUS [VE][GF]

chilli & cumin butternut squash, roasted shallots and chickpeas with lemon hummus, spinach, coriander and toasted pine nuts (no cheese)

### HOISIN DUCK

shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)

## DESSERTS

### STICKY TOFFEE PUDDING [V][GF]

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

### PASSION FRUIT ETON MESS [V][GF]

homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries

### CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

14<sup>50</sup> PER PERSON

TWO COURSES

albert's

RESTAURANTS

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's team members. full allergy information is available on request