



# albert's

## MOTHER'S DAY MENU

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

### STARTERS

PEA, ROCKET  
& GOATS CHEESE SOUP  
aleppo chilli croutons • mint [V] [VEO] [GFO]

SESAME CHICKEN SATAY  
jasmine rice • peanut satay sauce •  
pickled carrots

LOBSTER RAVIOLI  
heritage tomatoes • asparagus •  
tomato & lobster cream sauce

### MAINS

MRS R'S CHEESE  
& ONION PIE  
roasties • mash • parsnips & carrots •  
creamed winter greens • venetian onions •  
red wine gravy [V]

ROAST BEEF  
& YORKSHIRE PUDDING  
sliced beef rump • yorkshire pudding •  
roasties • mash • parsnips & carrots •  
creamed winter greens • proper gravy [GFO]

ROAST CHICKEN  
serrano ham • pine nut stuffing  
new season potatoes • french beans •  
madeira cream [GFO]

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

ROASTED LAMB RUMP  
lamb rump steak • brown sugar & english  
mustard • roasties • mash • parsnips & carrots •  
creamed winter greens • rosemary jus  
[GFO]

SQUASH & CHICKPEA PIE  
roasties • carrots & parsnips •  
french beans • red wine gravy [VE]

### DESSERTS

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

CHOCOLATE ORANGE  
CHEESECAKE  
double cream [VEO] [GFO]

STRAWBERRY  
CREAM TART  
whipped vanilla cream • strawberry glaze  
[V]

**£36 PER PERSON**  
FOR THREE COURSES

**£46 PER PERSON**  
FOR THREE COURSES & A GLASS OF CHAMPAGNE

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