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

MENU

albert's

NIBBLES

OLIVES | 4.5 [VE] [GF]

HUMMUS 7 flatbread • dukkah [VE]

SERRANO HAM FLATBREAD | 7.5 confit garlic • truffle bechamel hot honey PADRÓN PEPPERS | 5.5 rock salt [VE] [GF]

BLACK PEPPER TOFU | 6.5

chilli • pickled radish [VE] FOCCACIA | 6.5

garlic • rosemary

SMALL PLATES / STARTERS

BURRATA 9.5 green goddess salad • toasted seeds [V] [GF]

MUSHROOM ARANCINI | 8.5 truffle garlic mayonnaise • parmesan • lemon [V]

MEATBALLS | 9.25 braised lamb • tomato • cumin • sumac yogurt [GF]

SESAME FRIED CHICKEN | 8.5 smashed pickled cucumber • gochujang mayo RABBIT GNOCCHI | 7 smoked bacon • mushroom • white wine

> — specials — ASPARAGUS | 8

pistachio pesto • parmesan [V] [VEO] [GF]

WHITE CRAB LINGUINE | 9 mascarpone • chilli • lemon pangrattato

MAINS

ROAST CHICKEN | 17 serrano ham • pine nut stuffing • madeira cream swiss chard [GFO]

SWORDFISH | 21 crushed olives • capers • new potatoes • brown butter [GFO]

SEABASS | 16.5 'nduja • passata • chimichurri • courgette fritti [GFO]

MALAYAN CHICKEN | 17.5 coconut rice • charred pak choi • flatbread [VEO] [GFO]

MRS R'S CHEESE & ONION PIE | 16 cheddar • venetian onions • proper chips • pea purée [V] [VEO]

SMASHED BURGER | 15.5 two patties • cheese • gherkins • burger sauce • fries coleslaw [VEO]

GOATS' CHEESE SALAD | 6.5 | 13

orange • roasted red onion • chicory • walnuts toasted seeds [V] [GFO]

LAMB RUMP | 19.5 cannellini beans • fennel seeds • herbs [GF]

SPECIALS

SALMON | 21 leek • new season potatoes • crème fraîche green chilli oil [GF]

MISO AUBERGINE | 12.50 coconut rice • crispy kale • red cabbage • pickled radish edamame [VE] [GFO]

STEAKS

225G SIRLOIN STEAK 28

^{250G} RIB-EYE STEAK | 30

200G FILLET STEAK | 36

ALL STEAKS SERVED WITH beef dripping butter • any side [GF0]

^{450G} FILLET STEAK | 82 peppercorn sauce • chimichurri choose any three sides [GFO] FOR TWO PEOPLE

SAUCES | 3.00 PEPPERCORN • CHIMICHURRI [GF] BLUE CHEESE

SIDES

DAUPHINOISE | 4.5 sliced potatoes • gruyere • thyme [V] [GF]

> SWISS CHARD | 5 parmesan • truffle [V] [GF]

> NEW SEASON POTATOES 4

crème fraîche • green chilli oil [V] [GF]

PIZZAS

MARGHERITA | 10

tomato \bullet fior de latte [V] [VEO] [GFO +1.5] WITH BUFFALO MOZZARELLA | +2.5

GOATS' CHEESE | 11 tomato • red onion • pine nuts • fior de latte rocket • hot honey [V] [GFO +1.5]

*NDUJA & PEPPERONI | 12.5 tomato • fior de latte • coriander sour cream [GFO +1.5] GARLIC MUSHROOM & SERRANO HAM | 12 tomato • fior de latte

[VEO] [GFO +1.5]

CHICKEN CAESAR | 11.5

fior de latte • crispy serrano baby gem lettuce • parmesan caesar dressing NO TOMATO

> ALLERGENS SCAN THE QR CODE TO FIND OUT MORE ABOUT ALLERGEN DETAILS

PROPER CHIPS 4 M SKINNY FRIES 4 M

BABY GEM | 4 buttermilk chive dressing • toasted seeds [V]

FRENCH BEANS | 4.5 tarragon butter • mustard seeds [V] [GF]

COCKTAILS

SPIRTZ 9.5 vodka • cherry • cranberry

CHERRY BLOSSOM

PIÑA AQUA | 10.5 tequila · pineapple · coriander <u>black pepper</u>

PINFAPPI F RUM OLD FASHIONED | 10 golden rum [.] banana pineapple · bitters

CUCUMBER GIMLET | 8.5 gin · elderflower · cucumber

lime

WHITE PEACH PUNCH 9 bacardi spiced · nectarine pineapple · vanilla

S'MORFS MARTINI | 10.5 chocolate liqueur · biscuit rim cream · toasted marshmallow

SUNDAY

ALL SERVED WITH confit garlic and rock salt roasties • mash • glazed carrots • creamed spring greens

> ROASTED BEEF RUMP | 18.5 yorkshire pudding • proper gravy [GFO]

THYME ROASTED CHICKEN | 17

date & sage stuffing • proper gravy

ROASTED LAMB RUMP | 23

brown sugar & english mustard • roasted garlic • rosemary jus [GFO]

MRS R'S CHEESE & ONION PIE | 16 venetian onions • red wine gravy [V]

LENTIL & SPINACH PIE | 14 truffle roasted baby potatoes • glazed carrots • french beans • red wine gravy

ROAST PLATTER | 49.5 FOR TWO PEOPLE

ROASTED BEEF RUMP

ROASTED LAMB RUMP

ROAST CHICKEN

confit garlic & rock salt roasties • date & sage stuffing • honey mustard sausages • cauliflower cheese • green beans • mash • glazed carrots • proper gravy

EXTRAS

DATE & SAGE STUFFING 2

YORKSHIRE PUDDING 2

FRENCH BEANS | 4.5

HONEY MUSTARD TRUFFLE CAULIFLOWER CHEESE | 4.5 CONFIT GARLIC & ROCK SALT ROASTIES | 4

CARROTS | 4 ROASTED BEEF RUMP | 4

SAUSAGES | 3.5

GLAZED

WINE

WHITE

PINOT GRIGIO ancora, italy | 6.75 | 9 | 24

RIESLING plan b, australia | 11 | 14.65 | 40

ALBARINHO vila nova, portugal | 9.15 | 12.15 | 32.5

CHARDONNAY willowglen, australia | 7.9 | 10.5 | 27.5

NATURAL ORANGE cramele recas, romania | 10.15 | 13.5 | 36.5

> CHABLIS domaine le motte, france | 46.5

GARGANEGA cantina de negrar, italy | 8.15 | 10.85 | 28.5

SAUVIGNON BLANC cloud factory, new zealand | 8.4 | 11.15 | 29.5

CHENIN BLANC seriously cool, south africa | 9.15 | 12.15 | 32.5

ROSÉ

SHIRAZ ROSÉ hidden sea, australia

CÔTES DE **PROVENCE ROSÉ** edalise, france | 10 | 13.35 | 36

WHITE ZINFANDEL discovery beach, usa 7 | 9.35 | 24

CHAMPAGNE & SPARKLING

PROSECCO vignana, italy | 6.15 | 33

PROSECCO ROSÉ dolce colline, italy | 6.15 | 33

LAURE D'ECHARMES champagne, france | 11.5 | 65 RED

CORVINA folonari, italy | 36

PINOT NOIR lautarul, romania | 9.15 | 12.15 | 32.5

SYRAH geno tinto, portugal | 8.5 | 11.35 | 30

MERLOT pecking order, south africa | 6.75 | 9 | 24

SHIRA7 soldier's block, south africa | 7.75 | 10.35 | 27

> **RIOJA RESERVA** ontañón, spain | 55

PRIMITIVO miopasso, italy | 9 | 12 | 32

MALBEC turno de noche, argentina | 8.25 | 11 | 29

> ZINFANDEL cline, usa | 45

VANVIN BRUT ROSÉ champagne, france | 68.5

VEUVE CLICQUOT champagne, france | 94

LAURENT PERRIER ROSÉ champagne, france | 130