

albert's

MENU

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

NIBBLES

OLIVES | 4.5
[VE] [GF]

HUMMUS | 7
flatbread • dukkah [VE]

GARLIC BREAD
with butter | 5
with tomato | 5.5
with mozzarella | 6.5
[M]

PADRÓN
PEPPERS | 5.5
rock salt [VE] [GF]

BLACK PEPPER
TOFU | 6.5
chilli • pickled radish [VE]

BRUSCHETTA | 7.5
tomatoes • buffalo mozzarella •
basil [M] [VEO] [GFO]

SMALL PLATES / STARTERS

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

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

SESAME FRIED CHICKEN | 8.5
smashed pickled cucumber • gochujang mayo

PRAWN COCKTAIL | 8.5
bloody mary dressing • marie rose
green goddess purée • toast

RABBIT GNOCCHI | 7
smoked bacon • mushroom • white wine

SPECIALS

ASPARAGUS | 8
pistachio pesto • parmesan [M] [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 [M] [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 [M] [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 [GFO]

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

SAUCES | 3.00
PEPPERCORN • CHIMICHURRI [GF]
BLUE CHEESE

PIZZAS

MARGHERITA | 10
tomato • fior de latte [M] [VEO] [GFO +1.5]
WITH BUFFALO MOZZARELLA | +2.5

GOATS' CHEESE | 11
tomato • red onion • pine nuts • fior de latte
rocket • hot honey [M] [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

SIDES

PROPER CHIPS | 4 [M]

SKINNY FRIES | 4 [M]

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

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

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

SWISS CHARD | 5
parmesan • truffle [M] [GF]

NEW SEASON
POTATOES | 4
crème fraîche • green chilli oil [M] [GF]

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



COCKTAILS



CHERRY BLOSSOM
SPIRTZ | 9.5
vodka • cherry • cranberry



PIÑA AQUA | 10.5
tequila • pineapple • coriander
black pepper



PINEAPPLE
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'MORES
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
[GFO]

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
[VE]

ROAST PLATTER | 49.5
FOR TWO PEOPLE

ROASTED BEEF RUMP ROAST CHICKEN ROASTED LAMB RUMP
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
[M]

TRUFFLE
CAULIFLOWER
CHEESE | 4.5

CONFIT GARLIC
& ROCK SALT
ROASTIES | 4
[M]

HONEY MUSTARD
SAUSAGES | 3.5

GLAZED
CARROTS | 4
[VE] [GF]

ROASTED BEEF
RUMP | 4
[GFO]

WINE

WHITE

LISTED FROM LIGHTEST TO FULLEST BODIED

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

RED

LISTED FROM LIGHTEST TO FULLEST BODIED

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

SHIRAZ
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

ROSÉ

SHIRAZ ROSÉ
hidden sea, australia
32

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

VANVIN BRUT ROSÉ
champagne, france | 68.5

VEUVE CLICQUOT
champagne, france | 94

LAURENT PERRIER ROSÉ
champagne, france | 130