

albert's

MENU

SNACKS

OLIVES | 4.5
[VE] [GF]

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

HUMMUS | 7
flatbread • dukkah [VE]

ANCHOVIES | 7
pink pickles • chilli [GF]

CHARRED FLATBREAD | 5.5
beef dripping butter [VEO]

SERRANO HAM FLATBREAD | 7.5
confit garlic • truffle bechamel • hot honey

FOCCACIA | 6.5
garlic • rosemary

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

ALLERGENS
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ALLERGEN DETAILS



SMALL PLATES / STARTERS

BURRATA | 9.5
green goddess salad • toasted seeds [M] [GF]

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

RABBIT GNOCCHI | 7
smoked bacon • mushroom • white wine

SESAME FRIED
CHICKEN | 8.5
smashed pickled cucumber • gochujang mayo

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

SPECIALS

STARTERS

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

SCALLOPS | 15
onion purée • charred corn • pancetta
[GF]

MAINS

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

YELLOW DHAL | 13.5
charred cauliflower • mangetout •
flatbread [VE] [GFO]

LIMITED NUMBER AVAILABLE

MAINS

ROAST CHICKEN | 16.5
dates • confit garlic • crispy potatoes
lemon & thyme jus [GFO]

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

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

PRAWN SALAD | 7 | 15.5
beansprouts • chilli satay • toasted cashews

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]

BELLY PORK | 15.5
black garlic • soy • sesame green beans

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

STEAKS

225G SIRLOIN STEAK | 28

250G RIB-EYE STEAK | 30

200G FILLET STEAK | 36
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

FOUR CHEESE | 12.5
stilton • buffalo mozzarella • emmental
fior de latte
NO TOMATO

'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]

PANZANELLA
SALAD | 5.5
roast peppers • tomatoes • ciabatta
[M] [GFO]

FRENCH BEANS | 4.5
soy • garlic • sesame [M]

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

STICKY CARROTS | 4
spicy harissa • pomegranate molasses
[VE] [GF]

CHARRED
BROCCOLI | 4.5
garlic • parmesan [M] [VEO] [GF]

COCONUT RICE | 3.5
crispy shallots [VE] [GF]

COCKTAILS



CHERRY BLOSSOM SPIRTZ | 9.5
vodka • cherry • cranberry



CUCUMBER GIMLET | 8.5
gin • elderflower • cucumber
lime



PIÑA AQUA | 10.5
tequila • pineapple • coriander
black pepper



WHITE PEACH PUNCH | 9
bacardi spiced • nectarine
pineapple • vanilla



PINEAPPLE RUM OLD FASHIONED | 10
golden rum • banana
pineapple • bitters



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]

ROAST CHICKEN | 17
date & sage stuffing • proper gravy
[GFO]

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

ROASTED LAMB RUMP | 23
brown sugar & english mustard • roasted
garlic • rosemary jus [GFO]

LENTIL & SPINACH PIE | 14
truffle roasted baby potatoes • glazed
carrots • charred broccoli • red wine
gravy [VE]

ROAST PLATTER | 49.5
FOR TWO PEOPLE

ROASTED BEEF RUMP ¼ 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

TRUFFLE CAULIFLOWER CHEESE | 4.5

HONEY MUSTARD SAUSAGES | 3.5

YORKSHIRE PUDDING | 2

CONFIT GARLIC & ROCK SALT ROASTIES | 4
[V]

GLAZED CARROTS | 4
[VE] [GF]

CHARRED BROCCOLI | 4.5
[V] [VEO] [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