



albert's

PRIVATE DINING



PLEASE CHOOSE THREE STARTERS, MAINS AND DESSERTS TO OFFER AS CHOICES TO YOUR GUESTS

STARTERS

SEASONAL SOUP

SESAME FRIED CHICKEN

smashed pickled cucumber • gochujang mayo

RABBIT GNOCCHI

smoked bacon • mushroom • white wine

BRUSCHETTA

tomatoes • mozzarella • basil [V] [GFO]

MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan •
lemon [V]

MEATBALLS

braised lamb • tomato • cumin •
sumac yogurt [GF]

GOAT'S CHEESE SALAD

orange • roasted red onion •
chicory • walnuts

MAINS

225G SIRLOIN STEAK

proper chips • charred broccoli [GFO]
COOKED MEDIUM OR WELL DONE
+10 SUPPLEMENT

SEABASS

'nduja • passata • chimichurri • courgette fritti
dauphinoise potatoes [GFO]

MALAYAN CHICKEN

coconut rice • charred pak choi •
flatbread [GFO]

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips •
pea purée [M]

PARMA HAM WRAPPED CHICKEN

new season potatoes • broccoli •
confit garlic cream sauce

DESSERTS

CHOCOLATE ORANGE CHEESECAKE

double cream

YUZU SORBET

chargrilled pineapple [VE] [GF]

STICKY TOFFEE PUDDING

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

RHUBARB & LAVENDER PANNA COTTA

stem ginger shortbread

THREE COURSES £45