

# albert's

## MENU

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

### NIBBLES

OLIVES | 4.5  
[VE] [GF]

HUMMUS | 7  
flatbread • dukkah [VE]

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

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

SOY & GINGER  
TOFU | 6.5  
chilli • pickled radish [VE]

FOCACCIA | 6.5  
garlic • rosemary  
FOR TWO OR MORE TO SHARE

### STARTERS

VENISON  
TORTELLONI | 9.5

venison ragù • pecorino tortelloni •  
truffle bechamel • mushrooms

CHICKEN & WHITE  
PUDDING TERRINE | 7.5  
pistachio • spiced apple chutney

LITTLE PIE  
& PEAS | 7.5

slow cooked beef • mushy peas •  
rosemary jus

CRAB & PRAWN  
CROQUETTES | 7  
romesco • chilli • almond

CRISPY MASALA  
PRAWNS | 8.5

coconut • lime yoghurt •  
toasted peanuts

SCOTCH EGG | 6.5  
veggie black pudding •  
mustard & dill slaw [M]

### MAINS

SEABASS | 17  
'nduja • passata • chimichurri •  
black olives • crispy potatoes  
[GFO]

SLOW COOKED  
BEEF | 22  
potato dauphinoise • truffle jus • gremolata  
[GFO]

MALAYAN CHICKEN | 18  
charred pak choi • rice • flatbread  
[VEO] [GFO]

LAMB RAGÙ | 15  
rigatoni • pancetta • parmesan

SALMON FILLET | 21  
moules marinière • potatoes •  
peas • fennel [GF]

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

ROAST CHICKEN | 17  
serrano ham • pine nut stuffing  
french beans • madeira cream [GFO]

HALLOUMI SALAD | 14  
almond hummus • cauliflower • tabbouleh  
[M]

SMASHED BURGER | 16  
two patties • cheese • gherkins • onions •  
burger sauce • fries • coleslaw  
[VEO]

### STEAKS

ALL STEAKS SERVED WITH  
café de paris butter • any side [GFO]

225G SIRLOIN | 27

250G RIB-EYE | 30

200G FILLET | 36

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

### SAUCES | 3

PEPPERCORN • BLUE CHEESE • CHIMICHURRI [GF]

### PIZZAS

MARGHERITA | 10  
tomato • fior di latte [M] [VEO] [GFO +1.5]

GOATS' CHEESE PARMIGIANA | 14.5  
tomato • fior di latte • aubergine • red tapenade • basil •  
pine nut • hot honey [M] [VEO] [GFO +1.5]

GUANCIALE & SMOKED  
MOZZARELLA | 14.5  
fennel sausage • sliced potato • bechamel

'NDUJA & PEPPERONI | 13.5  
tomato • fior di latte • jalapeño [GFO +1.5]

HOT HONEY CHICKEN | 14.5  
charred corn • spring onion • jalapeño [VEO] [GFO +1.5]

#### DIPS

HOT HONEY | 2 [M] [GF]  
ALBERT'S RANCH | 2 [M]  
CAESAR | 2 [M]

### SIDES

NEW POTATOES | 4  
café de paris butter • fennel • peas [GF]

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

ROOT VEG | 4  
maple • dukkah [VE]

PROPER CHIPS | 4 [M]

SKINNY FRIES | 4 [M]

DAUPHINOISE | 4.75  
sliced potatoes • cream • thyme [M] [GF]

CAESAR SALAD | 4  
baby gem • crispy shallots • parmesan  
[M] [VEO] [GFO]

### COCKTAILS

 BLACK CHERRY COSMO | 9.5  
vodka • aperol • lemon • cherry • cranberry

 BEES KNEES | 8.5  
gin • hazelnut • honey • lemon

 BUTTERSCOTCH MOJITO | 9  
spiced rum • butterscotch • lime • ginger ale

 NEW YORK SOUR | 10  
whiskey • orange • red wine float

 WINTER PALOMA | 9.5  
tequila • cinnamon • cranberry • pink grapefruit  
soda

 PORNSTAR MARTINI | 10  
vanilla vodka • pineapple juice •  
passion fruit liqueur

 SLOE GIN FIZZ | 8.5  
hayman's sloe • cinnamon • prosecco

 S'MORES MARTINI | 10.5  
chocolate liqueur • biscuit rim •  
cream • toasted marshmallow

# TWO COURSES FOR £14.95

AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY 12:30 - 4PM

TWO COURSES £14.95

THREE COURSES £18.95

## STARTERS

**DUCK & VERMICELLI  
SPRING ROLL**  
cucumber • sesame •  
beetroot ketchup [VEO]

**BROCCOLI & CHEDDAR  
SOUP**  
paprika & chilli croutons  
[M] [GFO]

**HAM HOCK & APRICOT  
TERRINE**  
spiced apple chutney • sweet mustard •  
crostini [GFO]

## MAINS

**MOULES MARINIÈRE**  
rosemary rock salt fries • ciabatta  
[GFO]

**RICOTTA & PECORINO  
TORTELLONI**  
truffle • bechamel • butternut squash •  
pesto • walnuts [M]

**FISH & CHIPS**  
mushy peas • tartare sauce

**MISO MUSHROOM  
RAMEN**

**STEAK FRITES**  
175g rump steak • fries [GFO]  
ADD PEPPERCORN SAUCE +1.5

udon noodles • soy egg •  
pak choi • ginger  
[M] [VEO]

## PIZZAS

**MARGHERITA**  
tomato • fior di latte  
[M] [VEO] [GFO +1.5]

**'NDUJA  
& PEPPERONI**  
tomato • fior di latte • jalapeño  
[GFO +1.5]

## MINI DESSERTS

**CINNAMON  
& LAVENDER  
DOUGH BALLS**  
salted caramel sauce [M]

**WHITE CHOCOLATE  
& PISTACHIO PROFITEROLE**  
almond mascarpone cream •  
crushed pistachios • raspberry [M]

**WARM CHOCOLATE  
BROWNIE**  
toasted marshmallow • chocolate sauce  
candied pecans • cream [VO]

## SUNDAY

### ROAST PLATTER | 55 FOR TWO PEOPLE

ROASTED BEEF RUMP ROAST CHICKEN ROASTED LAMB RUMP  
apricot & pine nut stuffing • honey mustard sausages • cauliflower cheese •  
roasties • mash • french beans • carrots & parsnips • proper gravy

ALL ROASTS SERVED WITH  
roasties • mash • carrots & parsnips • creamed winter greens

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

**THYME ROASTED CHICKEN | 17**  
apricot & pine nut 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 [M]

**SQUASH & CHICKPEA PIE | 14**  
roasties • carrots & parsnips • french beans • red wine gravy [VE]

### EXTRAS

**TRUFFLE CAULIFLOWER  
CHEESE | 4.5**  
[M]

**HONEY MUSTARD  
SAUSAGES | 4.5**

**YORKSHIRE  
PUDDING | 2**  
[M]

**ROASTED BEEF  
RUMP | 4**  
[GFO]

**APRICOT & PINE NUT  
STUFFING | 2**

**FRENCH BEANS | 4.5**  
[M]

**ROASTIES | 4**  
[M]

**CARROTS & PARSNIPS | 4**  
[VE] [GF]

## WINE

### WHITE

LISTED FROM LIGHTEST  
TO FULLEST BODIED

**PINOT GRIGIO**  
ancora, italy  
6.75 | 9 | 24

**RIESLING**  
permission to pivot, 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 | 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, australia  
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**  
edalise, france | 10 | 13.35 | 36

**WHITE ZINFANDEL**  
discovery beach, usa | 7 | 9.35 | 24

**PINOT ROSÉ**  
morajo, italy | 7.4 | 9.85 | 25.5

### CHAMPAGNE & SPARKLING

**PROSECCO**  
vignana, italy | 6.15 | 33

**H. LANVIN BRUT ROSÉ**  
champagne, france | 68.5

**PROSECCO ROSÉ**  
dolce colline, italy | 6.15 | 33

**VEUVE CLICQUOT**  
champagne, france | 94

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

**LAURENT PERRIER ROSÉ**  
champagne, france | 130

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