

albert's

MENU

[V] 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]

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

FOCACCIA | 6.5
garlic • rosemary

STARTERS

LITTLE PIE & PEAS | 7.5
slow cooked beef • mushy peas • rosemary jus

CRISPY MASALA PRAWNS | 8.5
coconut • lime yoghurt • toasted peanuts

CRAB & PRAWN
CROQUETTES | 7
romesco • chilli • almond

HAM HOCK
& APRICOT | 7.5
spiced apple chutney • sweet mustard •
watercress [GF]

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

MAINS

SLOW COOKED BEEF | 21
sweet potato & parsnip dauphinoise •
truffle jus • gremolata [GF]

SEABASS | 16.5
'nduja • passata • chimichurri • black olives •
crispy potatoes [GFO]

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

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

SALMON FILLET | 17.5
bubble & squeak hash • mussels •
smoked bacon • cider cream [GF]

LAMB RAGÙ | 14.5
rigatoni • pancetta • parmesan

HALLOUMI SALAD | 13.75
almond hummus • cauliflower • tabbouleh [M]

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

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
PEPPERCORN • BLUE CHEESE • CHIMICHURRI [GF]

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
tomato • fior de latte • coriander
sour cream [GFO +1.5]

SERRANO HAM &
GARLIC MUSHROOM | 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

BUBBLE & SQUEAK
HASH | 4
smoked bacon • fennel crème fraîche
[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 | 4.5
sliced potatoes • cream • thyme
[M] [GF]

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

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



a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members

COCKTAILS



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



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



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



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



BEE'S KNEES | 8.5
gin • hazelnut • honey • lemon



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



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



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

SUNDAY

ROAST PLATTER | 49.5 FOR TWO PEOPLE

ROASTED BEEF RUMP ROAST CHICKEN ROASTED LAMB RUMP
pork & sage 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
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** | 3.5

**YORKSHIRE
PUDDING** | 2 [M]

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

**PORK & SAGE
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

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

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

PINOT ROSÉ
morajo, italy | 7.4 | 9.85 | 25.5

CHAMPAGNE & SPARKLING

PROSECCO
vignana, italy | 6.15 | 33

PROSECCO ROSÉ
dolce colline, italy | 6.15 | 33

LAURE D'ÉCHARMES
champagne, france | 11.5 | 65

VANVIN BRUT ROSÉ
champagne, france | 68.5

VEUVE CLICQUOT
champagne, france | 94

LAURENT PERRIER ROSÉ
champagne, france | 130