

[V] VEGETARIAN • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE • VEGAN MENU AVAILABLE

STARTERS

KING SCALLOP & PANKO COD

satay • pickles • lotus root crisps

YELLISONS GOATS' CHEESE CAKE

candy stripe beetroot • roasted shallot • red tapenade [V]

CRISPY LAMB

aubergine • yoghurt • za'atar • pomegranate [GFO]

MAINS

FILLET & VENISON

fillet steak • mini venison and blue cheese pie • celeriac puree • garlic dauphinoise [GFO]

PEA & BROAD BEAN SCOTCH EGG

parmentier chips • curry sauce • roasted cauliflower [V] [GFO]

CORNEED CHICKEN

black truffle gnocchi • wild mushrooms • comte cheese sauce • serrano ham

MONKFISH & TIGER PRAWN

black lentil dahl • lime pickle yoghurt • indian tempura [GFO]

DESSERT

ALBERT'S DESSERT SHARER

a selection of albert's favourite desserts to share $\ensuremath{\left[\text{VEO}\right]}$ $\ensuremath{\left[\text{GFO}\right]}$

LEMON & LIME CHEESECAKE ALBERT'S CHOCOLATE BROWNIE

amaretto cream

WHITE CHOCOLATE & PISTACHIO PROFITEROLES

almond mascarpone cream

RASPBERRY MACARONS CHOCOLATE DIPPED STRAWBERRIES

CELEBRATE NYE AT ALBERT'S

live singer throughout the evening • entry into the bar until 1am

£55 PER PERSON from 6:00PM to 7:15PM

three course menu

£80 PER PERSON from 7:30PM

fizz cocktail · canapés · three course menu



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STARTER

PUMPKIN & SAGE TORTELLONI

toasted walnuts • chilli • pesto cream

MAIN

ROASTED CELERIAC STEAK

little wild mushroom pie \bullet baby carrots & leeks \bullet truffle oil \bullet red wine jus

DESSERT

CHOCOLATE ORANGE TORTE

vegan vanilla ice cream · honeycomb · berries

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