



albert's

MOTHER'S DAY MENU

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

STARTERS

PEA, ROCKET
& GOATS CHEESE SOUP
aleppo chilli croutons • mint [V] [VEO] [GFO]

SESAME CHICKEN SATAY
jasmine rice • peanut satay sauce •
pickled carrots

LOBSTER RAVIOLI
heritage tomatoes • asparagus •
tomato & lobster cream sauce

MAINS

MRS R'S CHEESE
& ONION PIE
roasties • mash • parsnips & carrots •
creamed winter greens • venetian onions •
red wine gravy [V]

ROAST BEEF
& YORKSHIRE PUDDING
sliced beef rump • yorkshire pudding •
roasties • mash • parsnips & carrots •
creamed winter greens • proper gravy [GFO]

ROAST CHICKEN
serrano ham • pine nut stuffing
new season potatoes • french beans •
madeira cream [GFO]

SEABASS
'nduja • passata • chimichurri •
black olives • crispy potatoes •
tenderstem broccoli
[GFO]

ROASTED LAMB RUMP
lamb rump steak • brown sugar & english
mustard • roasties • mash • parsnips & carrots •
creamed winter greens • rosemary jus
[GFO]

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

DESSERTS

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

CHOCOLATE ORANGE
CHEESECAKE
double cream [VEO] [GFO]

STRAWBERRY
CREAM TART
whipped vanilla cream • strawberry glaze
[V]

£36 PER PERSON

FOR THREE COURSES

£46 PER PERSON

FOR THREE COURSES & A GLASS OF CHAMPAGNE

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