



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]
- PADRÓN PEPPERS | 5.5

rock salt [VE] [GF]
- GARLIC BREAD | 4.5

with tomato | 5

with mozzarella | 6

[V] [VEO]
- WHIPPED GOATS CHEESE | 8.5

seeded bread • hot honey [V]

FOR TWO OR MORE TO SHARE
- HUMMUS | 6

flatbread • dukkah [VE]
- WARM FOCACCIA | 8.5

garlic • rosemary

FOR TWO OR MORE TO SHARE

STARTERS

- DUCK & VERMICELLI
SPRING ROLL | 8.5

cucumber, coriander & pomegranate
salad • sesame • beetroot ketchup [VEO]
- WILD MUSHROOM
ARANCINI | 8

truffle garlic mayonnaise • parmesan [V]
- MEATBALLS | 8.75

braised lamb • tomato • cumin •
sumac yogurt [GF]
- SCALLOPS | 17.5

charred corn • pancetta •
white onion purée [GF]
- SALMON
& ASPARAGUS | 10

kiln roasted salmon • baby potatoes •
dill & chive buttermilk •
green jalapeño oil [GF]
- RABBIT GNOCCHI | 8

smoked bacon • mushroom •
white wine • cream

MAINS

- CHICKEN WELLINGTON | 21

. taleggio • mushrooms • tenderstem broccoli •
cider cream
- SEA BASS | 17.5

’nduja • passata • chimichurri •
black olives • crispy potatoes [GFO]
- MRS R’S CHEESE
& ONION PIE | 16

cheddar • venetian onions • proper chips •
mushy peas [V] [VEO]
- LOBSTER RAVIOLI | 10 | 24.5

king prawns • asparagus • lobster cream sauce
- LAMB RUMP | 25

rose harissa • bean cassoulet • labneh • coriander [GF]
- SMASHED BURGER | 16.5

two patties • cheese • gherkins • onions • burger
sauce • fries [VEO]
- MALAYAN CHICKEN | 18.50

charred pak choi • rice • flatbread [VEO] [GFO]
- NOURISH BOWL

avocado • squash • bulgar wheat • hummus •
cucumber, coriander & pomegranate salad •
roasted red peppers

CHOOSE FROM

sticky chicken | 15.5

hot sesame feta | 15 [V]

panko tofu | 15 [VE]
- SASHIMI TUNA | 23

cumin crust • crispy egg • charred baby gem •
green olive salsa [GFO]

STEAKS

- ALL STEAKS SERVED WITH
slow cooked beef croquette • chargrilled spring onion •
bone marrow butter • any side [GFO]
- 225G SIRLOIN | 27

250G RIB-EYE | 29

200G FILLET | 36
- SAUCES | 3

PEPPERCORN • BLUE CHEESE •
CHIMICHURRI [GF]
- STEAK SHARING BOARD

FOR TWO PEOPLE | 86

760G RIBEYE OR 425G CHATEAUBRIAND

herb salted chips • padrón peppers • heritage tomato & rocket salad •
bone marrow butter • truffle & garlic mayo • peppercorn sauce [GFO]

PIZZAS

- MARGHERITA | 10

tomato • fior di latte [V] [VEO] [GFO +1.5]
- GOATS’ CHEESE PARMIGIANA | 14.5

tomato • fior di latte • aubergine • red tapenade • basil •
pine nuts [V] [VEO] [GFO +1.5]
- GUANCIALE BACON & SMOKED
MOZZARELLA | 14.5

fennel sausage • sliced potato • bechamel
- ’NDUJA & PEPPERONI | 13.5

tomato • fior di latte • jalapeño [GFO +1.5]
- HOT HONEY CHICKEN | 14.75

tomato • charred corn • spring onion • jalapeño [VEO] [GFO +1.5]
- DIPS | 2

HOT HONEY [V] [GF] CAESAR [V]

DILL & CHIVE BUTTERMILK [V]

SIDES

- TRUFFLE & PARMESAN
MASH | 4.75

confit garlic [V] [GF]
- TENDERSTEM
BROCCOLI | 4.5

tahini • superseeds • chilli [V] [GF]
- CAESAR SALAD | 4

baby gem • crispy shallots • parmesan [V] [VEO] [GFO]
- PROPER CHIPS | 4 [V]
- SKINNY FRIES | 4 [V]
- DAUPHINOISE | 4.75

sliced potatoes • cream • thyme [V] [GF]
- HERITAGE TOMATO
& ROCKET SALAD | 4

parmesan • green olive salsa [V] [GF]

TWO COURSES FOR £15.95

AVAILABLE BANK HOLIDAYS 12-5PM, TUESDAY TO FRIDAY 12-5PM
AND SATURDAY LUNCHTIMES UNTIL 3PM

TWO COURSES £15.95

THREE COURSES £19.95

STARTERS

- LAMB KOFTA

cucumber • coriander • labneh •
pistachio • flatbread [GFO]
- ASPARAGUS

poppy seed pastry • cheese sauce •
truffle oil • parmesan [V]
- SUMMER GARDEN
SOUP

parmesan • paprika & chilli croutons [VEO] [GFO]

MAINS

- STEAK FRITES

rump steak • fries [GFO]

ADD PEPPERCORN SAUCE +1.5
- RICOTTA & PECORINO
TORTELLONI

guanciale bacon • asparagus •
spring peas [VO]
- FISH & CHIPS

mushy peas • tartare sauce
- SMOKED HADDOCK &
GRUYÈRE FISHCAKE

albert’s chip shop curry sauce •
baby spinach • poached egg
- NOURISH BOWL

avocado • squash • bulgar wheat •
hummus • cucumber, coriander &
pomegranate salad • roasted red
peppers • flatbread [VE]

PIZZAS

- MARGHERITA

tomato • fior di latte [V] [VEO] [GFO +1.5]
- ’NDUJA & PEPPERONI

tomato • fior di latte • jalapeño [GFO +1.5]

VEGAN MENU ALSO AVAILABLE
WITH ADDITIONAL GLUTEN
FREE OPTIONS

MINI DESSERTS

- CINNAMON
& LAVENDER
DOUGH BALLS

chocolate sauce [V]
- HONEY BUTTER
BRIOCHE

caramelised cinnamon brioche •
vanilla mascarpone • berries [V]
- BLACK CHERRY
CRÈME BRÛLÉE

stem ginger shortbread [GFO]

SUNDAY

ALL ROASTS SERVED WITH
roasties • mash • hispi cabbage • carrot & swede mash •
creamed spring greens with truffle & parmesan •
proper gravy

ROASTED BEEF RUMP | 19.5
yorkshire pudding • proper gravy [GFO]

THYME ROASTED CHICKEN | 18.5
apricot & pine nut stuffing • proper gravy [GFO]

MRS R’S CHEESE & ONION PIE | 16
venetian onions • red wine gravy [V]

BUTTERNUT SQUASH
& CHICKPEA PIE | 14
roasties • hispi cabbage • french beans • red wine gravy [VE]

ROAST PLATTER | 58
FOR TWO PEOPLE

ROASTED BEEF RUMP, ROAST CHICKEN
& ROASTED LAMB RUMP

apricot & pine nut stuffing • honey mustard sausages •
cauliflower cheese • roasties • mash • hispi cabbage •
carrot & swede mash • proper gravy

