

albert's

MENU

CLICK HERE
TO BOOK A TABLE

[V] VEGETARIAN • [VO] VEGETARIAN 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
[M] [VEO]
- WHIPPED GOATS CHEESE | 8.5
seeded bread • hot honey [M]
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
[M]
- 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 jalape 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 [M] [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 [M]
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 • padr peppers • heritage tomato & rocket salad •
bone marrow butter • truffle & garlic mayo • peppercorn sauce [GFO]

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 nuts [M] [VEO] [GFO +1.5]
- GUANCIALE BACON & SMOKED
MOZZARELLA | 14.5
fennel sausage • sliced potato • bechamel
- 'NDUJA & PEPPERONI | 13.5
tomato • fior di latte • jalape [GFO +1.5]
- HOT HONEY CHICKEN | 14.75
tomato • charred corn • spring onion • jalape
[VEO] [GFO+1.5]
- DIPS | 2
HOT HONEY [M] [GF] CAESAR [M]
DILL & CHIVE BUTTERMILK [M]

SIDES

- TRUFFLE & PARMESAN
MASH | 4.75
confit garlic [M] [GF]
- TENDERSTEM
BROCCOLI | 4.5
tahini • superseeds • chilli [M] [GF]
- CAESAR SALAD | 4
baby gem • crispy shallots • parmesan
[M] [VEO] [GFO]
- PROPER CHIPS | 4 [M]
- SKINNY FRIES | 4 [M]
- DAUPHINOISE | 4.75
sliced potatoes • cream • thyme [M] [GF]
- HERITAGE TOMATO
& ROCKET SALAD | 4
parmesan • green olive salsa [M] [GF]

COCKTAILS

- PORNSTAR MARTINI | 11
vanilla vodka • pineapple juice •
passion fruit liqueur
- LEMON DROP | 11
vodka • elderflower liqueur • apple juice • lemon
CREATED BY BETH S - ALBERTS WORSLEY
- APEROL PALOMA | 11.5
tequila blanco • triple sec • aperol • lime •
pink grapefruit soda
- SWEET CHOCO BERRY | 10.5
vanilla vodka • white chocolate liqueur •
raspberry liqueur • pineapple juice
CREATED BY HANNAH D - ALBERTS DIDSBUURY
- SOLERO | 10.5
vodka • triple sec • mango • vanilla • cream
CREATED BY CAMERON R - ALBERTS STANDISH
- RED RUM MULE | 9.5
spiced rum • lime • vanilla • ginger ale • cherry
CREATED BY HARRY R - ALBERTS DIDSBUURY
- RHUBARB FIZZ | 11.5
rhubarb gin • sugar syrup • lemon •
prosecco
- GARDEN GIMLET | 11
pink gin • cucumber • mint • soda

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

TWO COURSES FOR £15.95

AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY 12:30 - 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
[M]

**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]

**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]

FISH & CHIPS
mushy peas • tartare sauce

PIZZAS

MARGHERITA
tomato • fior di latte
[M] [VEO] [GFO +1.5]
'NDUJA & PEPPERONI
tomato • fior di latte • jalape
[GFO +1.5]

VEGAN MENU ALSO AVAILABLE
WITH ADDITIONAL GLUTEN
FREE OPTIONS

MINI DESSERTS

**CINNAMON
& LAVENDER
DOUGH BALLS**
chocolate sauce [M]

**HONEY BUTTER
BRIOCHE**
caramelised cinnamon brioche •
vanilla mascarpone • berries [M]

**BLACK CHERRY
CRÈME BRÛLÉE**
stem ginger shortbread
[GFO]

SUNDAY

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

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 [M]

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

EXTRAS

TRUFFLE CAULIFLOWER
CHEESE | 5.5
[M]

HONEY MUSTARD
SAUSAGES | 5.5

YORKSHIRE
PUDDING | 2
[M]

ROASTED BEEF
RUMP | 4
one slice [GFO]

APRICOT & PINE NUT
STUFFING | 2.5

HISPI CABBAGE | 3.5
[M] [VEO]

ROASTIES | 3.5
[M] [VEO]

WINE

WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO
seremaris, italy
7 | 9.35 | 25

RIESLING
heaphy, new zealand
11.25 | 15 | 41

ALVARINHO
vila nova, portugal
9.25 | 12.35 | 33

CHARDONNAY
last stand, australia
8 | 10.65 | 28

GRENACHE GRIS
ORANGE WINE
dye bleeding, south africa
10.75 | 14.35 | 39

CHABLIS
domaine de la motte france
48

GARGANEGA
cantina de negraç, italy
8.5 | 11.35 | 30

SAUVIGNON BLANC
the cloud factory, new zealand
8.5 | 11.35 | 30

**OLD VINE CHENIN
BLANC**
the vinyl collection, south africa
9.25 | 12.35 | 33

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

RIPASSO
folonari, valpolicella classico superiore,
italy | 10.5 | 14 | 38

PINOT NOIR
emiliana adobe chile
9.5 | 12.65 | 34

TINTA RORIZ
bacalh terra boa tinto, portugal
8.75 | 11.65 | 31

MERLOT
sierra grande chile
7 | 9.35 | 25

SHIRAZ
record sun, australia
8 | 10.65 | 28

**RIOJA
GRAN RESERVA**
ontan, spain
55

PRIMITIVO
conviviale, italy
9.25 | 12.35 | 33

MALBEC
fortuna, argentina
10.25 | 13.65 | 37

ZINFANDEL
cline cellars, usa
50

ROSÉ

CÔTES DE PROVENCE
edalise, france | 10.5 | 14 | 38

WHISPERING ANGEL
france | 65

PINOT BLUSH
primi soli, italy | 75 | 10 | 26

WHITE ZINFANDEL
hawkes peak, usa | 7.25 | 9.65 | 25

SPARKLING

PROSECCO
dolci colline, italy | 7.5 125ml | 35

PROSECCO ROSÉ
dolci colline, italy | 7.65 125ml | 36

CHATEAU DE L'AUCHE
champagne, france | 13.35 125ml | 70

SPARKLING ROSÉ
henners, england | 72

VEUVE CLICQUOT
champagne, france | 95

LAURENT PERRIER ROSÉ
champagne, france | 135

ALL WINES SERVED IN 175ML OR 250ML
MEASURES UNLESS OTHERWISE STATED
125ML MEASURES ALSO AVAILABLE

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

