



albert's

PRIVATE DINING

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

PLEASE CHOOSE THREE STARTERS, MAINS AND DESSERTS TO OFFER
AS CHOICES TO YOUR GUESTS

STARTERS

HUMMUS

flatbread • dukkah [VE]

MEATBALLS

braised lamb • tomato • cumin •
sumac yogurt [GF]

RABBIT GNOCCHI

smoked bacon • mushroom •
white wine • cream

DUCK & VERMICELLI SPRING ROLL

cucumber, coriander & pomegranate salad • sesame •
beetroot ketchup [VEO]

WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan [M]

MAINS

225G SIRLOIN STEAK

proper chips • heritage tomato salad [GFO]
COOKED MEDIUM OR WELL DONE
+10 SUPPLEMENT

SEA BASS

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

MALAYAN CHICKEN

charred pak choi • rice • flatbread
[VEO] [GFO]

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips •
mushy peas [M]

ROAST CHICKEN

rose harissa • bean cassoulet •
labneh • coriander [GF]

DESSERTS

CHOCOLATE ORANGE CHEESECAKE

double cream

BLACK CHERRY CRÈME BRÛLÉE TART

honey & ginger ice cream • lavender [M] [VEO]

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans • vanilla ice cream [M] [GFO]

ESPRESSO PANNACOTTA

dulce de leche • hazelnut brittle • biscotti

THREE COURSES £45

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