



# 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