



# albert's

## PRIVATE DINING

[V] 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]

#### SALMON & ASPARAGUS

kiln roasted salmon • baby potatoes •  
dill & chive buttermilk • green jalapeño oil [GF]

#### DUCK & VERMICELLI SPRING ROLL

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

#### WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan [V]

### 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 [V]

#### 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 [V] [VEO]

#### STICKY TOFFEE PUDDING

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

#### CHEESEBOARD

spiced apple chutney • oat cakes [V] [GFO]

THREE COURSES £45