



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