

NYE

[V] VEGETARIAN • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE • VEGAN MENU AVAILABLE

STARTERS

CRISPY HEN'S EGG

spinach • white onion purée • brioche soldiers •
shaved black truffle [V] [GFO]

POACHED SALMON

charred leek • saffron baby potato • cider cream •
tarragon [GF]

COCONUT KING PRAWNS

jasmine rice • peanut satay • chilli • pickled radish

LITTLE BEEF PIE

pea purée • oyster mushrooms • pancetta jus

MAINS

SIRLOIN STEAK

225g sirloin • slow cooked beef croquette •
chunky chips • pickled onion rings •
peppercorn sauce [GFO]

WILD MUSHROOMS & POLENTA

roasted squash • harrogate blue •
capers • truffle [V]

SMOKED GARLIC & TRUFFLE CHICKEN

mushroom velouté • charred spring onions •
paprika potatoes • lemon crème fraîche

LOBSTER RAVIOLI

king scallops • snow peas • heritage tomatoes •
lobster cream sauce

DESSERT

STICKY TOFFEE PUDDING

toffee sauce • pecan brittle •
cinnamon cream [GFO]

CHEESE BOARD

homemade oat cakes • harrogate blue •
ribblesdale honey & flower goat log •
grandma singletons tasty lancashire •
spiced apple chutney [GFO]

CHOCOLATE ORANGE CHEESECAKE

vanilla bean cream
[GFO] [VEO]

albert's

CELEBRATE NYE AT ALBERT'S
special three course menu • live singer •
entry into the bar until 1am

£55 PER PERSON

6:00 - 7:15PM

£80 PER PERSON

FROM 7:30PM

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

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

GRENAACHE GRIS

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

CHABLIS

domaine de la motte, france
48

GARGANEGA

cantina di negrar, 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

bacalhõa 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

ontañón, spain
55

PRIMITIVO

conviviale, italy
9.25 | 12.35 | 33

MALBEC

fortuna, argentina
10.25 | 13.65 | 37

ZINFANDEL

cline cellars, usa
50

COCKTAILS



PORNSTAR MARTINI | 11

vanilla vodka • pineapple juice • passion fruit liqueur



WINTER HUGO | 11.5

cherry syrup • elderflower liqueur • prosecco • soda



MAPLE SPICED OLD FASHIONED | 12

bourbon • spiced maple syrup • bitters



RED RUM MULE | 9.5

spiced rum • lime • vanilla • ginger ale



S'MORES MARTINI | 12

chocolate liqueur • cream • vanilla • toast marshmallows



APPLE & CINNAMON MOJITO | 11.5

spiced rum • apple • mint • lime • cinnamon syrup • soda



BLACKBERRY SPRITZ | 11.5

blackberry liqueur • prosecco • soda



CHOCOLATE ORANGE ESPRESSO | 11.5

chocolate liqueur • triple sec • caramel syrup • espresso



BRAMBLEWOOD | 11.5

gin • blackberry liqueur • lemon • sage

CHAMPAGNE & SPARKLING

PROSECCO

dolci colline, italy | 7.5 125ml | 35

PROSECCO ROSÉ

dolci colline, italy | 7.65 125ml | 36

CHÂTEAU 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

ROSÉ

SHIRAZ ROSÉ

hidden sea, australia | 32

WHITE ZINFANDEL

discovery beach, usa | 7 | 9.35 | 24

CÔTES DE PROVENCE

edalise, france | 10 | 13.35 | 36

PINOT ROSÉ

morajo, italy | 7.4 | 9.85 | 25.5