



albert's

PRIVATE DINING

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

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

STARTERS

MEATBALLS

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

CHARRED HALLOUMI

herb garden salad • puy lentils • green tahini dressing [GF] [V]

ALBERT'S CHICKEN CAESAR

roasted squash • baby gem • parmesan • crispy serrano ham

PORTOBELLO MUSHROOMS

sweet soy • chermoula • sesame [VE]

MAINS

225G SIRLOIN STEAK

proper chips • albert's caesar salad •
peppercorn sauce +10 SUPPLEMENT

SEA BASS

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

MALAYAN CHICKEN

charred pak choi • coconut rice • flatbread
[VEO] [GFO +1.5]

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips •
mushy peas [V] [VEO]

ROAST CHICKEN

baked gnocchi • palermo pepper & tomato stew •
sweet paprika • sour cream

DESSERTS

CHOCOLATE ORANGE CHEESECAKE

double cream [VEO] [GFO]

STRAWBERRY CREAM TART

whipped vanilla cream • strawberry glaze [V]

STICKY TOFFEE PUDDING

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

THREE COURSES £45