

THE ALBERT



STARTERS

HOMEMADE SOUP OF THE DAY	7.00
ARTISAN BREAD DFO	
BREAD BASKET	5.00
DIPPING OILS DFO VEO V	
CRISPY CHICKEN WINGS	9.00
HOMEMADE HOT SAUCE, GARLIC AIOLI GF	
CURED SALMON	8.50
BEETROOT CURED SALMON, HORSE RADISH CREME REMOULADE & SOURDOUGH BREAD GFO	
CHICKEN CAESAR SALAD	9.00
HOMEMADE CAESAR DRESSING, ANCHOVIES, CROUTONS & PARMESAN	
CHICKEN LIVER PATE	8.50
RED ONION MARMALADE, BRIOCHE TOAST, ASIAN SLAW GFO	
MUSSELS MARINIERE	9.00
IN A CREAMY WHITE WINE & SAMPHIRE SAUCE WITH ARTISAN BREAD GFO	

SHARE

CHARCUTERIE PLATTER	16.00
OLIVES, FETA, SUN-BLUSHED TOMATOES, SALAMI MILANO, CHORIZO, PROSCIUTTO, PESTO, HUMMUS, BALSAMIC, ARTISAN BREAD GFO DFO	
CHEESE LOVERS PLATTER	19.00
LAKELAND CHEESES, BREADED BRIE, GOATS CHEESE, CAMEMBERT, RED ONION MARMALADE, CELERY, GRAPES, CRACKERS, ARTISAN BREAD GFO	
VEGGIE PLATTER	16.00
OLIVES, FETA, SUN-BLUSHED TOMATOES, FALAFEL, QUICHE, HALLOUMI, PESTO, HUMMUS, BALSAMIC, ARTISAN BREAD GFO V DFO	
THE ALBERT BOARD	17.00
HAM, BEEF, CHICKEN LIVER PATE, BEETROOT CURED SALMON, LAKELAND CHEESES, RED ONION MARMALADE, CRACKERS, ARTISAN BREAD GFO	
ADD EXTRA BREAD	3.00

CLASSICS

HOMEMADE BEEF LASAGNE	16.00
GARLIC CIABATTA & ASIAN SLAW	
BEER BATTERED HADDOCK	16.00
HOMEMADE BEER BATTER, CHUNKY CHIPS & MUSHY PEAS DF	
CUMBERLAND SAUSAGE RING	15.00
MASHED POTATOES, SEASONAL VEGETABLES & ONION GRAVY DFO (VEGETARIAN ALTERNATIVE AVAILABLE, WITH LINDA MCCARTNEY SAUSAGES)	
PIE OF THE DAY	16.00
CHUNKY CHIPS & SEASONAL VEGETABLES DF	
CHICKEN CAESAR SALAD	15.00
HOMEMADE CAESAR DRESSING, ANCHOVIES, CROUTONS & PARMESAN	
MUSSELS MARINIERE	15.00
IN A CREAMY WHITE WINE & SAMPHIRE SAUCE WITH FRIES & ARTISAN BREAD GFO	
CRISPY CHICKEN WINGS	15.00
HOMEMADE HOT SAUCE, GARLIC AIOLI & FRIES GF	
VEGETARIAN CURRY	13.00
BASMATI RICE OR CHUNKY CHIPS, NAAN BREAD & POPPADOM VE DF GFO (ADD CHICKEN £3)	

GRILL

THE ALBERT WAGYU BURGER	16.00
8OZ WAGYU BEEF BURGER, BACON JAM, ROCKET, ONION RINGS, TOMATO CHUTNEY, SESAME BRIOCHE BUN, SKINNY FRIES & ASIAN SLAW GFO DFO	
BUTTERMILK CHICKEN BURGER	16.00
BAKY GEM, TOMATO, SLAW, HOMEMADE HOT SAUCE, SESAME BRIOCHE BUN, SKINNY FRIES & ASIAN SLAW GFO DFO	
HALLOUMI BURGER	14.00
DEEP FRIED BREADED HALLOUMI, BABY GEM, BEEF TOMATO, HOMEMADE HOT SAUCE, SESAME BRIOCHE BUN, SKINNY FRIES & ASIAN SLAW V	
ADD CHEESE TO YOUR BURGER	
CHOOSE STILTON, SMOKED APPLEWOOD OR MILD CHEDDAR	
8OZ FILLET STEAK	29.00
PORTABELLO MUSHROOM, VINE TOMATOES, CHUNKY CHIPS, ROCKET & PARMESAN & PEPPERCORN SAUCE GF	
10OZ RIB-EYE STEAK	28.00
PORTABELLO MUSHROOM, VINE TOMATOES, CHUNKY CHIPS, ROCKET & PARMESAN & PEPPERCORN SAUCE GF	

ALBERT SIGNATURES

DUO OF LAMB	17.00
RUMP SERVED PINK, WITH BRAISED SHOULDER, CHAMP MASH, PEA & MINT SALSA, PORT BRAISED CABBAGE & HERITAGE CARROTS DF GFO	
PAN SEARED COD LOIN	17.00
HERB CRUST CRUMB, SAUTEED POTATOES, BROCCOLI, SALSA VERDE, MUSSEL & DILL DRESSING GFO	
GOATS CHEESE & HERITAGE	13.00
BEETROOT TARTE	
CARAMELISED BEETROOT TARTE TATIN, GOATS CHEESE, ROCKET, BALSAMIC & WILD GARLIC POTATO SALAD V	

SIDES

CHUNKY CHIPS / SKINNY FRIES VE	4.50
GARLIC CIABATTA V	4.50 ADD CHEESE 1.00
VEGETABLES VEO	4.50
ROCKET & PARMESAN	5.00
ASIAN SLAW	4.00
JUG OF GRAVY	1.00

CHILDREN

CHICKEN NUGGETS	7.00
SKINNY FRIES & A CHOICE OF BEANS, PEAS OR VEGETABLES	
BATTERED MINI HADDOCK	7.00
SKINNY FRIES & A CHOICE OF BEANS, PEAS OR VEGETABLES DF	
LASAGNE	7.00
GARLIC CIABATTA	
ROAST BEEF DINNER	7.00
SERVED WTH MASH POTATOES, MEAT GRAVY & VEGETABLES GFO DFO	

Good
Vibes
Only



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