

THE ALBERT

August 2026

BEER SNACKS

Seasoned Mixed Olives (vg)	4
Selection of Artisan Breads with Chive Oil (v) <i>vegan option available</i>	7
Toasted Baguette Crostini with Heritage Tomatoes & Basil (vg)	7
Barbeoti Pork Belly Bites (gf)	12
Crispy Sweet Chilli Squid & Mixed Herbs	12
Oven Baked Sausage Roll & Pineapple Ketchup	9

STARTERS

Slow Braised Lamb Shoulder – apple purée, pickled granny smith apples, gentleman's relish (gf)	18
Grilled Halloumi Skewers – hot honey, toasted pumpkin seeds (v/ gf)	10
Beef Sliders – Swiss cheese, garlic aioli, pickles	16
Golden Oyster Mushroom & Quinoa Salad – sweetcorn, feta cheese, parsley (vg/ gf)	12
Torched Mackerel – mango purée, cucumber, mint yogurt (gf)	15

MAIN COURSE

Battered Fish & Chips – triple cooked chips, peas, tartare sauce (gf)	23
Chicken Caesar Salad – lettuce, garlic croutons, shaved parmesan, soft boiled egg	17
Baked Sesame Aubergine – pomegranate tarator, spring onion, crunchy vermicelli (vg)	14
Beef Burger – cheddar cheese, albert burger sauce, house fries	19
Oregano Linguine Pasta – olive oil, black olives, crispy shallots, parsley (vg)	12
Butcher's Selection – bavette steak, lamb chop, Cumberland sausage, half roasted garlic bulb	34
Chargrilled Rump Steak – pommes allumettes, watercress salad, truffle mayonnaise	26

SIDE DISHES

House Fries (gf/ vg)	5	Mixed Leaf Salad (gf/ vg)	5
Sauteed French Beans (gf/ vg)	6	Charred Leeks & Cashews (gf/ vg)	6

A discretionary service charge of 12.5% is added to your table. Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.