

Albertine

Bar Menu

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| Cheeses | £6 - one £11 - two £15 - three £18 - four £22 - five |
| Today's favourites on the blackboard. Served with quince jelly, biscuits, crackers and fruit & celery | |
| Charcuterie and house pickles | £18 |
| Pancetta, Jamon de Teruel, Coppa, Mortadella | |
| Bread and butter | £3 |
| Olives | £4 |
| Spicy kikos | £3 |
| Sage and chilli sausage roll | £4 |
| Halloumi fries, sweet chilli dip, coriander | £7 |
| Baked Crottin, marinated courgette ribbons, pinenuts, rocket flowers | £7 |
| Cantabrian anchovies | £8 |
| Hummus, smoked harissa, flatbread, crudités | £8 |
| Stuffed courgette flowers, chilli honey | £8 |
| Pickled aubergines, tahini, crispy capers, flatbread | £8 |
| Chicken liver paté, brandy apricots, brioche | £9 |
| Grilled English asparagus, duck egg, Parmesan & pangratatto | £9 |
| Smoked eel, Cornish mids, samphire, preserved lemon butter | £9 |
| Gorgonzola, leek, sage & tallegio tart, mixed salad | £10 |
| Spinach & ricotta gnudi, sage butter | £13 |
| 'Coq au vin blanc', braised Canellini beans, lardons | £14 |
| Barnsley lamb chop, tzatziki, pea shoots, harissa | £17 |
| Bavette, frites, Béarnaise | £15 |
| SIDES | £4 |
| Skinny chips & aioli | |
| Mixed leaf salad & Dijon dressing | |
| Buttered spinach | |
| PUDS | |
| Cheesecake, strawberries, Italian meringue | £6 |
| White peach & prosecco sorbet | £5 |
| Pedro Ximenez affogato | £6 |
| Selection of chocolate truffles | £5 |

Allergies:

We have a small kitchen and all dishes are made to order so we cannot guarantee that there aren't traces of nuts in any of our food. Please advise us of any allergies you may have.