

Albertine

Cheeses (see blackboard)	£6 - one, £11 - two
Served with quince jelly, crackers and fresh fruits.	£15 - three, £18
	-four
	£22 - five, £26 - six
Charcuterie and house pickles (Mortadella, Speck Trentino, Coppa)	
	£18
Three great saucissons (Comte, chanterelle, walnut)	
	£6
Bread & butter	£3
Olives	£3
Kikos	£3
Tapenade	£4
Fennel and lemon sausage roll	£4
Friggitelli peppers	£6
Brandade croquettes, tomatillo salsa	£7
Halloumi fries, sweet chilli dip	£7
Cantabrian anchovies, rosemary oil	£8
Grilled aubergine, pomegranate, tahini dressing	£8
Hummus, smoked harissa, flatbread, crudités	£8
Greek salad	£8
Chicken liver paté	£9
Taramasalata, pickled fennel	£6
Leek and gorgonzola tart, summer salad	£10
Pea and majoran ravioli, sage butter	£15
Lemon & olive spatchcock poussin, Vesuvio tomato salad	£15
Fillet of salmon, Ratte potatoes, sauce vierge	£17
Iberico pork presa steak, chips, chimichurri	£11/100g
SIDES	
Seasonal greens	£4
Chips & aioli	
Mixed leaf salad	
PUDS	
Chocolate truffles	£5
Cherry sorbet (add a shot of Sipsmith vodka)	£5(£3)
Peach Melba, blackcurrant coulis, biscotti crumb	£7.5

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.