

Albertine

Bar Menu

Cheese Plate £6 for 1 cheese/ £11 for 2/ £15 for 3/£18 for 4/ £22 for 5
Today's favourites on the blackboard. Served with quince jelly, biscuits, crackers and fresh fruits

Charcuterie and house pickles £15
Finocchiona, Prosciutto di Parma, Coppa, Mortadella

Bread and butter £3
Olives £4
Soy, szechuan chilli & peanut sausage roll £4.50
Rabbit croquettes, sauce Gribiche £6.50
French onion soup, Vacherin toast £7
Hummus, smoked harissa, flatbread, crudités £7
Duck liver paté, pickled prunes, brioche, cornichons £8
Cantabrian anchovies, toast £7
Halloumi chips, sumac, sweet chilli and coriander dip £6
Pickled aubergines, tahini, crispy capers, flatbread £8
Pappardelle, wild mushrooms, ricotta, parsley £14
Bavette, chips, Béarnaise £15
Delica pumpkin, barley risotto, ricotta salata £13
Venison goulash, sour cream, chives £15

SIDES £4

Skinny chips & aioli
Mixed leaf salad & Dijon dressing
Kale & cavolo nero, anchovy butter

PUDS
Chocolate mousse, sour cherries, halva £6
Chestnut semifreddo and amaretti & hazelnut crumble £6
Clementine treacle tart, cream £6
Burnt honey truffles; mascarpone & pistachio date 'bon bon' £5
Seasonal cheese plate: Vacherin, Valen ay & Lancashire, pears & crackers £8.50