

Albertine

Bar Menu

Cheeses

Today's favourites on the blackboard. Served with quince jelly, biscuits, crackers and fresh fruits

£6 - one
£11 - two
£15 - three
£18 - four
£22 - five

Charcuterie and house pickles

Jamon de Teruel, Pancetta Salamata, Coppa, Mortadella

£18

Bread and butter

£3

Olives

£4

Smoked almonds

£4

Leek & paprika sausage roll

£4

Roast celeriac soup, sour cream, herb oil

£6

Halloumi fries, sweet chilli dip, coriander

£7

Cantabrian anchovies

£7

Globe artichoke vinaigrette

£8

Chicken liver paté, pickled prunes, brioche, cornichons

£8

Hummus, smoked harissa, flatbread, crudités

£8

Pickled aubergines, tahini, crispy capers, flatbread

£8

Scottish mussels, fennel, 'nduja

£9

Burrata, tapenade, blood orange, pangrattato

£9

Smoked eel, pink fir, monk's beard, preserved lemon

£9

Testaroli alla Genovese

£13

Bavette, frites, Béarnise (add bone marrow)

£15(£17)

Barnsley lamb chop, broad bean & anchovy purée, harissa

£17

Pan fried hake, spinach, wild garlic, aioli

£16

SIDES

Skinny chips & aioli

£4

Mixed leaf salad & Dijon dressing

Garlic buttered spinach

PUDS

Chocolate and sea salt tart

£7

Pedro Ximenez affogato

£6

Selection of chocolate truffles

£5

Burnt cheesecake, strawberry compote

£7