



ALBERT'S

Caviar

Baerii Caviar £70 (30gr) -£285 (125gr)
Imperial Oscietra £110 (30gr) - £465 (125gr)

Starters

Tuna Tartare with Capers, Chili and Rocket Salad £14
Sicilian Prawn & Diver Caught-Scallop Carpaccio with a Citrus Dressing £17
Albert's Home-Cured Scottish Salmon £15
Beef Carpaccio 'Harry's Bar' £15
Creamy Burrata & Datterini Tomato Salad with Basil Pesto £14
Foie Gras Terrine with Fig Chutney £18
Spicy Nduja Crusted Scallops with Truffled Cauliflower Sauce £17

Salads

Warm Winter Vegetable Salad with Mustard Vinaigrette £14
Scottish Native Lobster Salad £19
Cornish Crab and Avocado Salad £16

Primi

Winter Truffle Tagliatelle £17 / £26
Albert's Lobster Spaghetti £21 / £31
Linguine Vongole con Bottarga £17/ £26
Mushroom Risotto with Parmesan Chips £14/ £21
Homemade Pappardelle with Wild Boar Ragout £14 / £21

Additional Black Truffle to any dish £8 per gram

Main Courses

Herb-Crusted Fillet of Cornish Cod with Saffron, Mussels & Clams £25
Fillet of Sea Bass Cooked in 'Cartoccio' with Cherry Tomatoes £26
Monkfish Wrapped in Parma Ham with Samphire £27
Grilled Chicken Paillard with Sicilian Vegetable Caponata £19
Albert's Steak Tartare prepared tableside £24
Fillet of Scottish Beef with Dauphinoise Potatoes and Radicchio Tardivo £31
Roast Rack of Welsh Lamb with a Pistachio Crust £29
Grilled Scottish Rib-Eye with a Watercress Salad and a Green Peppercorn Sauce £27
Albert's Veal Chop, Citrus Butter and Swiss Chard £30

Side Dishes

Sautéed or Steamed Spinach £6
Hand-Cut Chips £5
Heritage Tomato and Basil Salad £6
Plain or Wholegrain Mustard Mashed Potato £6
Tenderstem Broccoli with Chili and Garlic £6
Mixed Salad £6