



ALBERT'S

Caviar

British Exmoor Caviar £85 (30gr)

Imperial Oscietra £110 (30gr)

Starters

Albert's Home Cured Scottish Salmon £15

Creamy Burrata with Red and Yellow Datterini Tomatoes and Olive Pesto £17

Grilled Asparagus, Poached Hen Egg, Truffle Hollandaise and Parmesan Chips £18

Spicy Nduja Crusted Scallops with Truffled Cauliflower Sauce £17

Cornish Crab and Avocado £16

Carpacci & Tartare

Beef Carpaccio 'Harry's Bar' £15

Ostrich Carpaccio with Pickled Mushrooms, Asparagus, Pine Nuts and Parmesan Shavings £16

Sicilian Prawn Carpaccio with Stracciatella, Broad Beans and Lemon Dressing £19

Tuna Tartare with Capers, Chili, Rocket Salad and Avocado Mousse £15

Salads

Spring Salad with Quinoa, Shaved Seasonal Greens and Mustard Vinaigrette £16

Scottish Native Lobster Salad with Mango and Saffron Dressing £19

Primi

Black Truffle Tagliatelle £20 / £29

Albert's Lobster Linguine £21 / £31

Crab Ravioli, Cherry Tomatoes, Basil and Saffron Sauce £16 / £25

Homemade Pappardelle with Lamb Ragout and Fried Artichoke £16 / £23

Agnolotti del Plin with Gorgonzola and Walnuts £14 / £21

Artichoke Risotto with Young Pecorino, Mint and Lemon Zest £15 / £22

Saffron Risotto, Sicilian Prawns and Courgette Flowers £17 / £25

Additional Black Truffle to any dish £7 per gram

Main Courses

Fillet of Sea Bass, Crushed Potatoes, Spicy Peppers and Tomato Velouté £25

Monkfish Wrapped in Parma Ham with Samphire £27

Grilled Chicken Paillard with Heritage Tomato and Basil Pesto £19

Mixed Grilled Fish and Vegetables with Salsa Verde £28

Grilled Veal Cutlet with Rosemary and Sage Butter £29

Albert's Steak Tartare prepared tableside £26

Fillet of Scottish Beef with Sautéed Spinach, Potato Crown and Barolo Jus £32

Spring Lamb Chop with Purple Potato and Pea Velouté £27

Side Dishes

Sautéed or Steamed Spinach £6

Heritage Tomato and Basil Salad £6

Tenderstem Broccoli with Chili and Garlic £6

Hand-Cut Chips £5

New Potatoes £6

Mixed Salad £6

Green Beans £6