

# Albany Dinner Menu

## To Start

Seared Scallops, pea puree, beetroot salad & black forest ham £8.45

Terrine of black pudding, ham hock & foie gras £6.95

Gravadlax with sweet mustard sauce £6.95

Albany charcuterie board £ 7.95

Slow baked peppers with tomato, grilled hallumi, rocket & olive salad £ 5.50 v

Risotto of Mediterranean vegetables & smoked cheese £4.95 v

Jerusalem artichoke soup with white truffle cream £4.45 v

Crab mayonnaise with avocado & pickled cucumber £6.95

Moules marinere £5.95

## Main Course

Grilled 8oz Aberdeen Angus rump steak, mushroom, tomatoes, chips & béarnaise sauce £ 17.95

Pan fried supreme of Scottish salmon with a sweet chilli prawn & saffron risotto £14.45

Slow cooked Pork belly with a white bean & chorizo cassoulet £12.95

Wild Mushroom & mascarpone ravioli £9.95 v

Goat's cheese & caramelised red onion tart with roasted cherry tomato salad £9.95 v

Pan roasted supreme of Wild Halibut with creamed potatoes; sauté spinach & pea sauce £17.95

Rack of Welsh Lamb with dauphinoise potatoes & baby vegetables £17.95

Gressingham duck breast, with vanilla mash, sugar snaps & baby carrots £17.95

## Speciality for two

Chateaubriand, wild mushrooms, French beans & roast potatoes £ 37.50

## Side Orders all at £2.75

Steamed Broccoli

Hand cut Chips

Pomme Puree

New Potatoes

Sauté spinach

French beans & sugar snaps

Mixed salad

Dauphinoise potatoes

For parties of 4 or more a discretionary service charge of 10% will be added to your bill

## Desserts

Vanilla Crème Brulee & poached berries £4.95

Apple tart tatin with vanilla ice cream (Please allow 20 minutes) £4.95

Crushed meringue with poached stoned fruit £4.95

Chocolate fondant with crème fraiche & berries £4.95

Selection of cheese:

Quenby Hall stilton, Camembert D'Isigny & Ford farm smoked cheddar £7.45

Homemade Sorbets - Pear, Passion fruit, Raspberry and Lemon £4.45

Homemade Ice creams - Malt Whisky, Vanilla, Chocolate, Mango and Cinnamon £4.45

## Specials

Starters

Ricotta & spinach ravioli with toasted pine nuts v £4.95

Mains

Poached Gilt Head Bream with ratatouille & basil oil £13.95

Roasted Partridge served whole with braised Savoy cabbage & honey glazed parsnips £17.95

Desserts

Pecan Tart with clotted cream £4.95

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