

ALBERT'S THEATRE MENU

TWO COURSES £27 THREE COURSES £30

STARTERS

SCOTTISH SMOKED SALMON

Traditional rope hung smoked salmon, haus rye, dill cucumber, sour cream

HUMMUS AND PICKLE (VE)

Haus baked pitta, pomegranate, coriander

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney, toasted sourdough

ALPINE KROKETTES

Smoked bacon, Gruyère cheese, aioli

MAINS

SCHLOSS SCHNITZEL

Chicken breast, salsa verde, aioli, charred lemon, served with herbed new potatoes

COOK HAUS CHEESEBURGER (VE AVAILABLE)

7oz chuck, short rib + smoked beef-fat patty, Albert's burger sauce, pickles, red onion, fontina, Westcombe cheddar, fries

HUMBLE KROISSANT PIE (V)

Wholesome root vegetable + parmesan cream filling, lattice potato, sautéed cabbage, peas

CHICKPEA FATTOUSH SALAT (V)

Dressed chickpeas, herbs, seasonal leaves, pomegranate, molasses, dill yoghurt

Add roast salmon, lamb shawarma, oyster mushroom shawarma (ve) or sesame goats' cheese (v) +5

PUDDINGS

ALPINE CHOCOLATE CHEESECAKE (V)

Light vanilla and chocolate moussé, raspberry coulis

BLACK FOREST BROWNIE (V)

Vanilla cream, Amarena cherries

HAUS ICE CREAM + SORBET (3 SCOOPS)

Vanilla, chocolate, strawberry and cream, caramel

Sea Salt (VE), Raspberry sorbet (VE), Sicilian lemon sorbet (VE)



(V) VEGETARIAN (VE) VEGAN

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL PARTIES