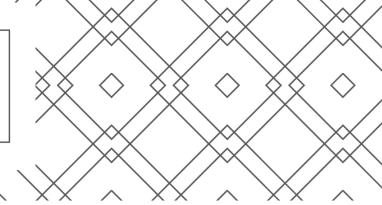


albatross



VEGETARIAN £7 Potato & Truffle Potato skin. Braised onion. Truffle Heritage Tomato Salad £6 Sundried tomato. Feta. Basil Celeriac Parcels £6 Celeriac 3 ways Beetroot & Goats Cheese £6 Beetroot 3 ways. Goats cheese. Herb salad

MEAT -	
Lamb Cutlets Carrot salad. Cognac glaze	£12
Braised Beef Croquette Panko. Celeriac puree	£9
Chicken Chicken jus. Black garlic. Potato crisp	£8
Onglet Steak Smoked onion puree	£10
Pork Belly Whisky glaze. Red amaranth	£9

FISH	
Halibut Tarragon cream. Brown shrimp. Scraps	£8
Scallops King Scallops. Corn puree. Pancetta	£9
Smoked Salmon Mousse Pickled cucumber. Crouton	£6

SIDES	
Skinny Fries W/ Truffle Aioli	£4
Tenderstem Broccoli	€4
Roast Potatoes W/ Horseradish Salt	£3
Cavolo Nero Crisps	£3
Herb Salad	£3

DESSERTS

Chocolate Fondant Tarragon cream. Brown shrimp. Scraps	£6	Toffee Apple Tart King Scallops. Corn puree. Pancetta	£6	Seasonal Sorbet Pickled cucumber. Crouton	£3