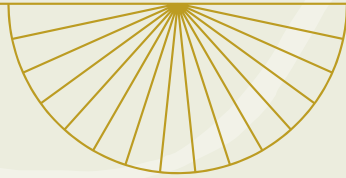


ALBERTS

BAR & GRILL



SHARING STARTERS

CRISPY CHILLI SALT SQUID (S)

Homemade sweet chilli sauce, chilli, spring onion, lime
and

CRISPY CHICKEN WINGS (S)

Piri Piri hot sauce
and

SWEET CORN 'RIBS' (V)(GF)

Alberts 'magic dust'



MAIN COURSE

SHEPHERD'S PIE (GF)

Slow braised lamb and beef with cheddar mash, rosemary, wild mushrooms, red wine sauce
or

CHICKEN TIKKA MASALA

Aromatic spiced chicken, jasmine rice
or

PASTA ALL'ARRABBIATA (V)(S)

Roasted aubergine, Italian basil, chilli oil
or

WARM FIVE-SPICE GRILLED CHICKEN SALAD

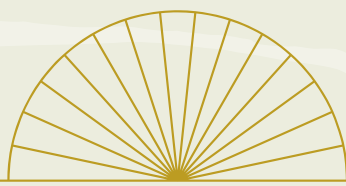
Chinese cabbage, crispy wonton, creamy honey and mustard dressing



DESSERTS

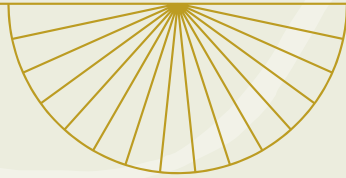
+€8pp

€35 per person
+ 10% service charge



ALBERTS

BAR & GRILL



SHARING STARTERS

CLASSIC BEEF TARTARE

Cured egg, capers, shallots, parsley, mustard aioli. Served with wonton crisps
and

YAKITORI CHICKEN SKEWERS (S)(N)

With satay sauce, lime and coriander
and

TOMATO AND BASIL BRUSCHETTA (V)

Cherry tomatoes, local extra virgin olive oil, crushed black pepper



MAIN COURSE

Selected sharing sides included

SCOTTISH SALMON TERIYAKI

Teriyaki, lemon, lime, Bok choy
or

SALMON SASHIMI SALAD (GF)

Fennel, candied beetroot, mixed leaves, orange, pomegranate, lemon vinaigrette
or

BRAISED BEEF SHORT RIB (GF)

Herbed buttered mashed potato, grilled broccolini, red wine jus
or

BEEF TENDERLOIN FILLET (GF)

Includes one sauce



DESSERTS

+€8pp

€45 per person
+ 10% service charge