



the albert hotel

A La Carte Menu
Served 6-8.30pm daily

Appetisers

<i>Homemade Soup of the Day with Crusty Bread & Butter</i>	<i>£4.00</i>
<i>Grimbister Cheese Mousse with Carpaccio of Beetroot and Rocket</i>	<i>£7.25</i>
<i>Breaded Chicken Strips with Orkney Potato Salad & Mustard Mayonnaise</i>	<i>£7.00</i>
<i>Orkney Crabmeat with Mayo set on Watermelon with Cucumber Ketchup</i>	<i>£8.95</i>
<i>Garlic Mushrooms on Toasted Crostini</i>	<i>£6.95</i>

Main Dishes

<i>Summer Fish Stew - Orkney Salmon, Haddock & Shetland Mussel meat in a rich Fennel & Onion Tomato Sauce with Local Bannock Crouton</i>	<i>£17.95</i>
<i>Pan Fried Orkney Salmon Fillet with Pea & Broad Bean Ragu, Creamy mash & Pea Cream</i>	<i>£16.95</i>
<i>Local Pork Escalopes with Orkney Black Pudding & Apple Puree served with Summer Vegetables, Mash & Cider Gravy</i>	<i>£17.95</i>
<i>Stuffed Field Mushroom with Vegetarian Haggis, coated in Gluten Free breadcrumbs and shallow fried served with Mustard Mash, Spiced Cauliflower & homemade Mushroom Gravy (Vgn)</i>	<i>£12.95</i>
<i>Orkney Braised Beef with Pomme Puree, Bone Marrow Dumplings & Red Wine Gravy</i>	<i>£17.95</i>
<i>Slow Cooked Orkney Lamb with homemade Colcannon Potato Cake, sautéed Cabbage & Courgette served with Chefs own Tomato & Herb Sauce</i>	<i>£18.95</i>



Desserts

<i>Albert Sticky - our version of Sticky Toffee Pudding with Chocolate Custard and Orkney Ice Cream</i>	<i>£5.30</i>
<i>Chargrilled Pineapple with Vegan Citrus Foam</i>	<i>£5.30</i>
<i>Orkney Cheeses, Homemade Grape & Red Onion Chutney with Local Oatcakes</i>	<i>£7.25</i>
<i>Homemade Chocolate & Malt Tart with Orkney Ice Cream</i>	<i>£5.30</i>
<i>Orkney Rhubarb Semifreddo served with Poached Rhubarb</i>	<i>£5.30</i>
<i>Trio of Orkney Ice Cream</i>	<i>£ 5.30</i>