

albie

SHARING BOARDS

HOUSE FOCACCIA ^{VG} olive oil	2
PROVENÇALE BOARD crudités, tapenade, pesto, fromage blanc & focaccia	12
CHARCUTERIE BOARD british cured meats, toasted sourdough & cornichons	16

STARTERS

OVEN ROAST TOMATO SOUP ^{VG} mascarpone & parsley oil	8
HERITAGE TOMATO PANZANELLA SALAD ^V crispy focaccia & whipped ricotta	9
BURRATA ^{V/GF} white peach & basil	12
BEEF TARTARE confit egg yolk & toasted sourdough	9
COURGETTE FLOWER ^V goats cheese & lavender honey	10
HOUSE QUINOA SALAD ^{VG/GF} charred courgette, samphire, broccoli & samphire (add chicken +6)	7

APERITIVO

FIZZ	125ML
NV, LESSINI DURELLO Antonio Fattori, Veneto, IT	7.95
NV, CHAMPAGNE Perrier-Jouët Grand Brut, FR	14

COCKTAILS

ROAD TO MONTEROSSO	12.50
Copperhead Gin, Berto Bitter Vermouth, Tawny Port & blood orange	
TOUR OF TWO CITIES	13.50
Cynar, Amaro blend & Berto Rosso Vermouth	

NO-ALCO COCKTAILS

APERITIVO IN SANREMO	9.50
Ginish, Aecorn Aromatic & bitter orange	
PROMENADE ANGLAIS	10.50
Ginish, Aecorn Aromatic & berries	

PASTA

SPINACH & RICOTTA RAVIOLI ^V sage butter	14
GNOCCHI ^V tomato, aubergine, oregano & stracciatella	14
CRAB LINGUINI chili, garlic & parsley oil	19

MAINS

RIVIERA BOWL ^{VG/GF} quinoa, broad beans, olives, avocado, grilled peppers & courgette, purple basil & beet pesto (add feta +1.50)	9/16
SALAD NIÇOISE ^{GF} green beans, tomato, anchovies & soft egg (add grilled tuna +6)	7/12
SEA BREAM saffron rouille & samphire	20
CHARGRILLED BAVETTE ^{GF} fries & mushroom ketchup	18

SIDES

FRIES & AIOLI ^{VG/GF}	4
GREEN BEANS ^{VG/GF}	4
TENDERSTEM BROCCOLI ^{VG/GF}	4
HERITAGE TOMATO SALAD ^{VG/GF}	4

TO SHARE

RIGATONI PASTA ^V basil pesto, broccoli & broad beans, baked ricotta	28
WHOLE BAKED SEA BREAM ^{GF} crazy water, fennel & anchovies	38
ROAST RACK OF WELSH LAMB fennel, peppers, courgettes, tomato fondue & olives	50

VG - Vegan | V - Vegetarian | GF - Gluten free

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

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WHITES

REDS

LIGHT

*	2018	TURITELLES, Domaine Autugnac, Languedoc, FR	5.75 / 30
V	2018	CARPE DIEM KNIGHTOR, Cornwall, UK	47
V	2018	ALBARINO FULGET, Maior de Mendoza, Rais Baixas, SP	38.50
*	2017	RIESLING, Dreissigacker, Rheinhessen, GER	8.50 / 50
*	2018	VOUVRAY 'SPRING' SEC, Vincent Carême, Loire, FR	46
*	2018	GRILLO, Il Folle Sicily, IT	23
V	2018	COSTADUNE GRECANICO DORATO, Mandarossa, Sicily, IT	34.50
V	2018	GROLLEAU GRIS, Domaine Haut, Bourg, Loire, FR	4.75 / 28.50
*V	2018	AMPHORVM SAUVIGNON VERDEJO, Castilla La Mancha, SP	24

*V	2018	SPÄTBURGUNDER, Weingut Schwarztrauber, Pfalz, GER	44.50
V	2018	GAMAY, Domaine Haut Bourg, Loire, FR	28.50
V	2017	PINOT NOIR, Knightor, Cornwall, UK	57
V	2018	LE PETIT OISEAU, Rouge, IGP Pays d'Herault, FR	22.50
*B	2018	BEAUJOLAIS GRAND EPARCIEUX Domaine Chasselay, FR	8 / 44.50
	2018	MONICA, Audarya, Sardinia, IT	46
V	2018	LE CHAPEAU QUI RIT, Rouge, Languedoc, FR	4.75 / 27
*V	2018	GARNATXA NEGRA, Herència Altés, Terra, SP	6 / 32.50
V	2018	NERO D'AVOLA, Il Folle, Sicily, IT	25

FRUITY

B	2018	PLYTO, Domaine Lyrarakis, Crete, GRE	7.50 / 42
*	2017	TRAMINER AROMATICO, Conte Brandolini, Friuli, IT	46
	2018	VIIGNIER DES ACANTHES, Vin Pays d'Oc, FR	3
B	2018	LA TRACA 'RISKY GRAPES', Valencia, SP	34
	2017	FALANGHINA, La Sibilla, Campania, SP	42
*B	2016	RIESLING, Domaine Mader, Alsace, FR	50
	2018	GODELLO, Mara Martín, Alma Atlántica, Galicia, SP	7 / 38.50
	2017	PECORINO, Gabriel Terre del Chieti Poggio Anima, IT	31
*B	2018	MUSCAT, Domaine Mader, Alsace, FR	46.50
	2018	SAUVIGNON DE TOURAINE, Les Grenettes, Beausejour, FR	6.75 / 34.50
V	2018	BASA BLANCO, Telmo Rodriguez, Rueda, SP	37.50

V	2016	RIOJA CRIANZA, Alcaudon, SP	38
*V	2016	CÔTES DU RHÔNE ROUGE 'CONFIDENCE' Fond Croze, FR	38
	2014	BOURGUEIL, Cuvée Prestige, Lamé Delisle Boucard, FR	45
*	2016	BURGENLAND, Zweigelt St Lurent Heinrich, AU	42.50
V	2017	PRIMITIVO LILITH, Salento Poggio Anima, IT	32.50
	2018	BARBERA D'ALBA, Gabriele Morra, Piedmont, IT	9.50 / 52
*B	2018	SYRAH DOMINIO DE PUNCTUM, Castilla La Mancha, SP	32.50
V	2018	MERLOT CORVINA, Ponte Pietra, Veneto, IT	24
*	2018	PINOT NOIR, Domaine Antugnac, Languedoc, FR	7 / 39
V	2018	RUBILLO CESANESE, Principe Pallavicini, Lazio, IT	7.75 / 43

FULL

V	2017	CHABLIS, Domaine Ventoura, Burgundy, FR	9.50 / 54.50
*	2016	CHARDONNAY 'CRAI NOU', Franco-Române, ROU	41.50
V	2012	MUSCADET, 'Origine du Haut Bourg' Loire, FR	41.50
*	2017	OTTO MURI, Fattoria I Collazzi, Tuscany, IT	60
V	2018	ENTRE-DEUX-MERS BLANC, Château de Fontenille, FR	43

*V	2014	FETEASCA NEAGRA FRANCO-ROMÂNE, ROU	8.50 / 46
*B	2013	BOURGOGNE ROUGE, Domaine Chasselay, FR	58
	2015	TINTO, Quinta da Boa Esperanca, Lisbon, PT	38.50
*	2014	ESPRIT BASTIDE, Château La Verrerie, Rhône, FR	38.50
*V	2017	MAS MARTINET, Menut, Priorato, SP	7.75 / 42
*B	2017	BARCOLOBO LA RINCONADA Castilla Y Leon, SP	46

ROSE

FIZZ

V	2017	ORTEGA CLASSIC, Westwell, Kent, UK	9.50 / 54.50
	2018	QUINTA DA BOA ESPERANCA, Lisbon, PT	7.50 / 42.50
	2018	COTES DE PROVENCE, Domaine Pinchinat, FR	7.50 / 42.50

NV		LESSINI DURELLO, Antonio Fattori, Veneto, IT	7.95 / 40
	2018	ALBARINO EXTRA BRUT, Cabana das Bolboretas, SP	63.50
NV		CHAMPAGNE, Perrier-Jouët Grand Brut, FR	70
NV		PLAISANCE, Domaine Haut Bourg, Loire, FR	36
V	2016	CAVA COLLITA BRUT NATURE, Suriol, SP	8 / 49