

WINTER MENU

NIBBLES

MARINATED BOSCAIOLA OLIVES	3 25	GARLIC BREAD	
OLIVE & ROSEMARY FOCACCIA	3 50	with butter	4 00
with extra virgin olive oil and aged balsamic vinegar		with tomato	4 25
HERITAGE TOMATO & AVOCADO CROSTINI	4 50	with mozzarella and tomato	4 50
with chilli, lime and coriander		with wild mushroom, mozzarella and truffle oil	5 00
		with rosemary and chilli, topped with san daniele ham, rocket and parmesan	5 00

ROCK OYSTERS | WITH SHALLOT VINEGAR AND TABASCO
3 for 7 00 | 6 for 14 00 | 9 for 21 00 | 12 for 28 00

CRISPY SQUID & KING PRAWNS
with lobster and garlic aioli
6 50

STARTERS

TODAY'S SOUP	4 50	RABBIT GNOCCHI	6 50
with freshly baked bread		slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi	
BLACKENED MISO SALMON	8 00	PEANUT & SESAME DUCK SATAY	8 50
lightly seared sashimi salmon with sesame dressing, pickled vegetables and black sesame seeds		with crispy rice rolls, pickled vegetables and toasted sesame seeds	
LEMON MARINATED OCTOPUS	7 00	TOMATO & BASIL BRUSCHETTA	4 50
with saffron & confit garlic potato salad, crispy caperberries and lemon oil		toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	
MUSHROOMS ON TOAST	6 00	LITTLE PIE N PEAS	6 50
wild and field mushrooms with garlic and cream on toasted rustic bread		slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy	
STUFFED CHICKEN BREAST	6 50	PAN-FRIED KING PRAWNS	8 00
chicken breast wrapped in prosciutto with white pudding & pistachio stuffing and a date & apple chutney		in a tomato, garlic and chilli sauce with toasted rustic bread	
SEARED KING SCALLOPS	11 50	CRISPY BUTTERMILK HALLOUMI	6 00
with pak choi, crispy vermicelli noodles and lemon grass beurre blanc		with an avocado & tomato salsa and paprika spiced crispy tortillas	

SALADS

MISO MARINATED SALMON
with a wild rice and puy lentil salad, served with spinach, edamame beans, pomegranate, spring onions and a sesame dressing
7 00 | 12 50

WARM GOATS' CHEESE
yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette
6 50 | 11 00

AROMATIC LAMB & HALLOUMI
cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, aubergines, courgettes, mixed leaves and mint yoghurt
7 00 | 12 50

MAINS

ROAST GUINEA FOWL	17 00	MALAYAN CHICKEN	13 50	BUTTERNUT SQUASH DUMPLINGS	12 00
with a dry sherry sauce and your choice of two sides		chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a hand pressed chilli & spring onion flatbread		in a coconut green thai curry with pak choi and edamame beans	
CHARGRILLED CHICKEN	14 00	ROAST LOIN OF VENISON	21 00	LANCASHIRE CHEESE & ONION PIE	13 00
with a mushroom & tarragon cream sauce and your choice of two sides		stuffed with cropwell bishop stilton and wrapped in pancetta with a port and blackberry jus and your choice of two sides		served with a lancashire cheese & chive sauce and your choice of two sides	
BEEF SHORT RIB	17 50				
braised cheshire beef with a smoked bacon & macadamia nut stuffing, mushroom & pancetta gravy and your choice of two sides					

FISH

GRILLED MONKFISH	18 00	LOBSTER & KING PRAWN RISOTTO	19 50
wrapped in parma ham with braised smoked bacon puy lentils, wild mushrooms, spinach and a lemon & dill sauce		half a baked lobster with pan-fried king prawns, a cherry tomato and parmesan risotto	
ROASTED SALMON	16 50	ALBERT'S FISH & CHIPS	14 00
with king prawns and mussels in a light seafood bisque with tenderstem broccoli, heritage tomatoes and saffron potatoes		sustainably sourced cod fillet in a beer batter served with proper mushy peas and homemade tartare sauce - just ask your server if you'd like some bread & butter. ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD	
PAN-FRIED SEA BASS	17 50	SMOKED HADDOCK RISOTTO	6 50 11 00
with a white grape & tarragon cream sauce and your choice of two sides		locally smoked haddock and sautéed leek risotto with a soft poached free range egg	
MOULES FRITES	12 00		
steamed scottish mussels in a white wine, garlic and cream sauce with herb salted thin cut chips and baked bread			

ALBERT'S SEAFOOD PLATTER
35 00 PER PERSON
MINIMUM TWO PEOPLE

LOBSTER RISOTTO
BEETROOT CURED SALMON
LANGOUSTINES
ROCK OYSTERS
MISO SALMON
OCTOPUS
CRISPY SQUID & KING PRAWNS

SIDES

ALL 3 50

DAUPHINOISE POTATOES
sliced potatoes baked with cream, garlic and gruyère

SPRING ONION MASH

HOME-MADE CHUNKY CHIPS

SWEET POTATO FRIES

MAPLE GLAZED ROOT VEGETABLES
roasted celeriac, carrots and parsnips

CREAMED LEEKS
leeks braised in cream and white wine

FRENCH BEANS
with shallot and mint butter

GARLIC AND CHILLI PAK CHOI

ROCKET AND PARMESAN SALAD
with red onion, balsamic and toasted pine nuts

GRILL | WITH YOUR CHOICE OF TWO SIDES

8 OZ SIRLOIN STEAK	19 00
a juicy, full flavour steak with a firm texture, recommended medium rare	
10 OZ RIB-EYE STEAK	22 00
well marbled and intensely flavoured, recommended medium	
7 OZ FILLET STEAK	24 50
the most tender steak, a premium cut, recommended rare	

16 OZ CHATEAUBRIAND
A DOUBLE-THICK CENTRE CUT FROM THE DIAMOND END OF A FILLET OF BEEF, BEST SERVED MEDIUM RARE

with home-made chunky chips, french beans with shallot & mint butter, peppercorn sauce and red wine, mushroom and pancetta gravy
25 00 PER PERSON
MINIMUM TWO PEOPLE

OUR STEAKS COME FROM PURE BREED ARGENTINIAN BEEF CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE GREAT FLAVOUR AND TENDERNESS

TOMAHAWK PORK CHOP
with fennel puree and mini toffee apples
15 50

RUMP OF LAMB
with your choice of either salsa verde or honey & mustard gravy
17 50

SAUCES

ALL 1 50

GARLIC & CHILLI BUTTER

MUSHROOM & TARRAGON CREAM SAUCE

RED WINE, MUSHROOM & PANCETTA GRAVY

PEPPERCORN SAUCE

LANCASHIRE CHEESE & CHIVE SAUCE

SALSA VERDE

HONEY & MUSTARD GRAVY

PIZZAS

ALL OUR PIZZAS ARE HANDMADE AND BAKED DIRECTLY ON STONE TO ENSURE A MORE AUTHENTIC FLAVOUR

BUFFALO MOZZARELLA & TOMATO	9 00	SPICY SAUSAGE	11 00
with fresh basil and sun blushed tomatoes		'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	
ARTICHOKE, WILD MUSHROOM & ROSEMARY	10 00	PULLED CHILLI CHICKEN	11 00
with garlic butter, porcini mushrooms and roasted shallots finished with watercress - no tomato		with sticky plum sauce, spring onions, fresh coriander and chilli	
BLUE CHEESE & PARMA HAM	11 00	HOISIN DUCK	11 00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes		shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander - no tomato	

www.alberts-restaurants.com

a discretionary 10% service charge will be added for parties of 6 or more

allergy information is available on request

albert's 

WINE

WHITE WINE

DRY & CRISP



VIURA, CASTILLO DE PIEDRA SPAIN 4.65 | 6.15 | 18.00
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

SAUVIGNON BLANC, CAPE HEIGHTS SOUTH AFRICA 4.90 | 6.50 | 19.00
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

GARGANEGA PINOT GRIGIO, VINAZZA ITALY 5.00 | 6.65 | 19.50
a crisp, easy to drink white with flavours of soft citrus fruits and pear

SAUVIGNON BLANC, BOX OF BUDGIES NEW ZEALAND 6.00 | 8.00 | 24.50
this chirpy marlborough sauvignon blanc is fresh and juicy with plenty of pear, zingy kiwifruit and a touch of sage on the finish

GAVI 'LA LUCIANA', PIEMONTE ITALY 25.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

NOSIOLA, BOTTEGA VINAI ITALY 27.00
an undiscovered gem from mountainous trentino. think of it as a turbo-charged pinot grigio

CHABLIS, DOMAINE DE LA MOTTE FRANCE 33.00
ripe lemon, crisp and steely just as you'd expect from a great chablis

SANCERRE, DOMAINE MICHEL GIRARD FRANCE 41.00
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC



VERMENTINO COLOMBARD, LES VIGNERONS FRANCE 5.25 | 7.00 | 20.50
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, DUC DE MORNAY FRANCE 23.00
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

ALBARIÑO, VILA NOVA PORTUGAL 25.50
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

RIESLING RÉSERVE, TURCKHEIM FRANCE 29.00
pow! full flavoured and beautifully aromatic, perfect if you love intensely flavoured, mineral dry and fruity white

RICH & COMPLEX



CHENIN BLANC, SUN & AIR SOUTH AFRICA 18.50
intense zippy, floral, citrus aromas with succulent tropical fruit flavours

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 6.00 | 8.00 | 23.50
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

MUSCADET SUR LIE, VIEILLES VIGNES FRANCE 30.00
a real one off and a true discovery. dry, rich and expansive, leading the way in this niche wine's resurgence

OAKED CHARDONNAY, BYRON WINERY USA 40.00
fresh aromas of pear and green apple with a little spice. light buttery notes lead into a balanced toasty oak and mineral finish

RED WINE

SOFT & JUICY



THE RAMBLER ITALY 4.65 | 6.15 | 18.00
a ripe and easy drinking red with soft brambly fruits, supple tannins and a rounded finish

MERLOT, LES OLIVIERS FRANCE 5.50 | 7.35 | 21.50
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries

CABERNET SAUVIGNON, SHOWDOWN 'MAN WITH THE AX' USA 7.25 | 9.65 | 28.50
you'll be 'all-in' with this unctuous, fruit charged and utterly drinkable american cab

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 31.00 | MAGNUM 60.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY



RIOJA, FINCA DE ORO SPAIN 5.75 | 7.65 | 22.50
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 26.00
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC, PABLO Y WALTER ARGENTINA 6.90 | 9.15 | 27.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

SUSU, VALLONE ITALY 31.00
a stunning, smooth and savoury red not found anywhere outside of italy's 'heel' puglia

◇ **RIOJA GRAN RESERVA, ONTAÑÓN** [2005] SPAIN 45.00
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE



SHIRAZ, SOLDIER'S BLOCK AUSTRALIA 5.50 | 7.35 | 21.50
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

BARBERA D'ASTI SUPERIORE, CROCERA ITALY 25.00
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

◇ **MALBEC CABERNET FRANC, AMAUTA** ARGENTINA 33.00
ultra-fine, deep red fusion from some of the worlds highest vineyards in cafayate

◇ **RIBERA DEL DUERO CRIANZA, PINNA FIDELIS** SPAIN 45.00
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

◇ **AMARONE DELLA VALPOLICELLA, PRÁ** [2011] ITALY 79.00
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

ROSÉ WINE

PINK & DELICIOUS



WHITE ZINFANDEL, JACK & GINA USA 5.00 | 6.65 | 19.50
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 5.00 | 6.65 | 19.50
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish

CÔTES DU RHÔNE ROSÉ, LES CERISIERS FRANCE 26.00
full flavoured, ripe and beautifully balanced with elegant textured berry fruit and a twist of raspberry freshness

SANCERRE ROSÉ, DOMAINE MICHEL GIRARD FRANCE 33.00
an exceptional pinot noir rosé from loire. pure, refined and fantastic to drink with or without food

CHAMPAGNE & SPARKLING

MODERN & VIBRANT



PROSECCO, VIGNANA ITALY 125 ML 5.00 | 27.00
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

SPARKLING ROSÉ, DOLCI COLLINE ITALY 125 ML 5.50 | 30.00
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

PROSECCO, DOMENICO DE BERTIOL ITALY 35.00
treat you and your friends to one of the finest proseccos on the market. also poured in harry's bar in venice!

FRANCIACORTA BRUT, FERGHETTINA ITALY 44.00
super, smashing, great. italy's justified answer to top notch champagne, exceptional value

CLASSIC CHAMPAGNE



CHARLES CHEVALIER BRUT 125 ML 9.50 | 54.00
rich and toasty with great depth and character epitomise the quality and finesse of charles chevaliers champagnes

CHARLES CHEVALIER BRUT ROSÉ 65.00
a fresh, vivacious rosé with some depth, lifted by aromas of freshly picked red berries. a classic aperitif

VEUVE CLICQUOT YELLOW LABEL, HALF 40.00 | MAGNUM 140.00
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT PERRIER CUVÉE ROSÉ BRUT 99.00
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON 200.00
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES'

all the highlighted wines are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent manchester wine merchant. together we are striving to find you the very best individual and hand-crafted wines

◇ these wines will be decanted at your table
all wines served in 175ml or 250ml measures unless otherwise stated
125ml measures also available • vintages may vary