

LUNCH MENU

AVAILABLE MONDAY TO FRIDAY 12-5PM



[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

SMOKED HADDOCK CHOWDER

with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta

TOMATO & BASIL BRUSCHETTA [V] [VE] [GF]

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

MINI BANGERS & MASH

mini cheshire pork sausages with spring onion mash, crispy shallot rings and red wine jus

MAINS

CHICKEN CASSOULET

pan-fried chicken breast with italian sausage & pancetta cassoulet, crusty herb croutons, french beans and madeira jus

SMOKED HADDOCK RISOTTO [GF]

locally smoked haddock and sautéed leek risotto with a soft poached egg

STEAK FRITES [GF]

a tenderised 6 oz rump steak with herb salted thin cut chips and peppercorn sauce

SPICY AUBERGINE & HERITAGE TOMATO LINGUINE [V] [VE]

with kalamata olives, red onions, toasted pine nuts and fig balsamic.

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas, homemade tartare sauce and your choice of skinny fries, sweet potato fries or chunky chips - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

PROPER CHEESEBURGER

our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce. served with homemade coleslaw and sweet potato or skinny fries

PIZZA

SPICY SAUSAGE [GF]

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GF +1.00]

BUFFALO MOZZARELLA & TOMATO [V] [GF]

with fresh basil and sun-blushed tomatoes [GF +1.00]

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

SMOKED HADDOCK [GF]

smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraîche base, topped with a free range egg [GF +1.00]

HOISIN DUCK

shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)

DESSERTS

STICKY TOFFEE PUDDING [V] [GF]

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

PASSION FRUIT ETON MESS [V] [GF]

homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries

CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

14⁵⁰ PER PERSON

TWO COURSES

albert's

RESTAURANTS

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury team members. we can identify the allergens in all of the dishes on our menu. we have good procedures in place for allergen control and our staff are trained, however due to the environment we can not 100% guarantee an allergy free meal

albert's
DIDSBURY

LUNCH
MENU

