

WINTER MENU



FOOD ALLERGIES

if you have an allergy or intolerance, please inform your server
if your allergy is severe, please speak to a manager

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

[V] VEGETARIAN | [GF] GLUTEN FREE
[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST
PLEASE ASK TO SEE OUR VEGETARIAN & VEGAN MENU

STARTERS

LITTLE PIE N PEAS 7.50 slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy	PAN-FRIED MISO SCALLOPS 13.00 with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise
CHILLI & GARLIC KING PRAWNS [GFO] 9.50 pan-fried king prawns in a garlic and chilli oil with toasted ciabatta	RABBIT GNOCCHI 7.00 slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi
SMOKED HADDOCK CHOWDER 7.00 with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta	TOMATO & BASIL BRUSCHETTA [V] [GFO] 6.00 toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and buffalo mozzarella
AUBERGINE MELANZANE [GFO] 6.50 slow roast aubergine and tomatoes with fresh basil, mozzarella, parmesan and warm ciabatta	

NIBBLES

MARINATED OLIVES [V] [GF] 3.50
WARM ROSEMARY FOCACCIA BREAD [V] 6.00 with confit garlic butter - for sharing
SOURDOUGH BREAD [V] 3.50 with extra virgin olive oil and balsamic vinegar

MAINS

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO] 16.00 with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	GOATS' CHEESE, PEAR & WALNUT SALAD [V] [GFO] 13.50 crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig balsamic dressing ALSO AVAILABLE AS A STARTER 6.00	GRILLED SWORDFISH [GFO] 21.00 with wilted spinach, parmentier potatoes and curried mussels in a tomato & coconut sauce
PAN-FRIED SEA BASS [GFO] 18.00 with new potatoes, wilted spinach, fennel croquettes and a lemon & dill cream sauce	KING PRAWN LINGUINE 15.00 chilli and garlic prawns with spicy 'nduja sausage, courgette and cherry tomatoes	ALBERT'S FISH & CHIPS 15.00 sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]
SLOW ROASTED PULLED BEEF [GFO] 18.50 with a chestnut croquette, madeira jus and your choice of any two sides	MALAYAN CHICKEN [GFO] 14.50 chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a seeded chilli flatbread ALSO AVAILABLE WITH SPINACH AND CHICKPEAS [V] INSTEAD OF CHICKEN 11.00	BUTTERNUT SQUASH & BLUE CHEESE RISOTTO [GF] 13.00 with parmesan, toasted pinenuts, rocket leaves and fig balsamic ALSO AVAILABLE WITHOUT PARMESAN [V]
LANCASHIRE CHEESE & ONION PIE [V] 14.00 with veggie gravy or lancashire cheese & chive sauce and your choice of two sides		

SIDES

ALL 3.50

DAUPHINOISE POTATOES [GF] sliced potatoes baked with cream, garlic and parmesan
CHIPS [V] chunky, thin cut or sweet potato
ROAST NEW POTATOES [V] [GF]
MAPLE GLAZED ROOT VEGETABLES [V] [GF] carrots, parsnips and celeriac
WINTER GREENS [V] [GF] with confit garlic butter
COURGETTES & FRENCH BEANS [GF] with lemon and parmesan
STICKY WALNUT SALAD [GF] with mixed leaves, red onion and shaved parmesan

GRILL

ALL OF OUR STEAKS COME FROM GRASS FED CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR

8OZ SIRLOIN STEAK [GF] 20.50 a juicy, full flavour steak with a firm texture, recommended medium rare	7OZ FILLET STEAK [GF] 26.50 the most tender steak, a premium cut, recommended rare	10OZ RIB-EYE STEAK [GF] 22.50 well marbled and intensely flavoured, recommended medium
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SERVED CHARGRILLED WITH YOUR CHOICE OF ANY TWO SIDES / SAUCE

SAUCES

ALL 2.50

PEPPERCORN SAUCE
MADEIRA JUS [GF]
ALMOND PESTO [GF]
LANCASHIRE CHEESE & CHIVE SAUCE [V]
CONFIT GARLIC & SAGE CREAM SAUCE [V]

PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

BUFFALO MOZZARELLA & TOMATO [V] 10.50 with fresh basil [GFO +1.00]	SMOKED HADDOCK 11.50 smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraiche base, topped with a free range egg (no tomato) [GFO +1.00]
PULLED CHILLI CHICKEN 11.00 with sticky plum sauce, spring onions, fresh coriander and chilli	HOISIN DUCK 11.00 shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)
SPICY SAUSAGE 11.00 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]	

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF [GFO] 15.00 with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy
ROAST CHICKEN [GFO] 14.50 with pancetta & chestnut stuffing, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy
SLOW ROAST PORK [GFO] 15.00 with pancetta & chestnut stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy
LANCASHIRE CHEESE & ONION PIE [V] 15.00 with either chunky chips, french beans and a veggie gravy or all the sunday trimmings ALSO AVAILABLE WITH A LENTIL & SPINACH STEAMED PUDDING 12.50

KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

LITTLE ONES all 4.50	BIGGER ONES all 7.50	DESSERTS all 3.50
SMOKED HADDOCK CHOWDER with toasted soldiers	FISH & CHIPS lightly battered cod fingers with thin cut chips and mushy or garden peas	ICE CREAM SUNDAE [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
LANCASHIRE CHEESE & PEA RISOTTO	HONEY & MUSTARD GLAZED BANGERS mini cheshire pork sausages with mash and gravy	BANANA & STRAWBERRY SKEWERS [V] [GF] with chocolate dipping sauce
PIZZAS	MINI BURGER flat iron beef burger with thin cut chips and coleslaw	ALBERT'S BROWNIE BITES [V]
MAKE YOUR OWN PIZZA 7.00 we supply the base and the toppings and you make the pizza! (if you don't fancy making it yourself, just ask and our chefs would be happy to do it for you)	SUNDAY	
	LITTLE BEEF DINNER [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	

TIPPING POLICY

if you are kind enough to leave a tip please be assured that 100% goes to albert's shed team members

albert's

SHED

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's shed team members. allergy information is available on request

WINE LIST

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WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA ^{SPAIN} 5.00 6.65 19.50
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

PINOT GRIGIO, SANVIGILIO ^{ITALY} 5.15 6.85 20.00
lightly aromatic with ripe stone fruit and citrus characters. a zesty, easy to drink dry white wine with considerable texture and soft, lightly honeyed fruit on the finish.

SAUVIGNON BLANC, CLOUD FACTORY ^{MARLBOROUGH, NEW ZEALAND} 6.50 8.65 25.50
alive with aromas of stone fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

GAVI 'LA LANCELOTTA', PIEMONTE ^{ITALY} 26.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

MELON BLANC, PIERRE GADAIS ^{FRANCE} 28.00
muscadet with its 'natural' hat on. organically grown, fermented with wild yeast and uncommon in the region, bottled early without lees ageing. fresh, zesty and perfect to sip on its own or ideally to pair with any seafood

CHABLIS, PAUL DELOUX ^{FRANCE} 37.00
from the most northerly sector of burgundy, this wine is fermented and matured without oak to preserve the characteristic flinty style

PINOT GRIS, SHARPHAM ESTATE ^{ENGLAND} 45.00
an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

SAUVIGNON BLANC, CLOUDY BAY ^{NEW ZEALAND} 58.00
crisp and intensely fruity, this sauvignon blanc is a new zealand star. elegant, crisp, perfect and still a head-turner

FRUITY & AROMATIC

VERMENTINO, COLOMBARD CASTILLO DE PIEDRA ^{SPAIN} 5.75 7.65 22.50
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, RÉSERVE MIROU ^{FRANCE} 23.50
citrusy and full-bodied with delicious ripe fruit and herbal aromas

ALBARIÑO, VILA NOVA ^{PORTUGAL} 27.00
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

STRANGE BRU, FERNAO PIRES ^{SOUTH AFRICA} 29.00
a real ditch discovery. celebrating the charms of this portuguese grape on the cape, originally planted for brandy production. juicy and peachy with minerality - a great all-rounder. strange yet hugely satisfying

RICH & COMPLEX

CHENIN BLANC, CULLINAN VIEW ^{SOUTH AFRICA} 20.00
deliciously fresh and creamy with peachy fruit character. a classic south african style

CHARDONNAY RESERVE, MOUNTBRIDGE ^{AUSTRALIA} 5.75 7.65 22.50
subtle aroma of light white peach and plums with a suggestion of coconut. a well-balanced, medium bodied dry white wine

SEMILLON VIOGNIER, GOLDEN MULLET FURY ^{AUSTRALIA} 40.00
brilliantly quirky orange wine from the outstanding alpha box & dice crew. the semillon & viognier are fermented naturally on skins for three weeks before maturing. expect texture and tannins - it's red wine-making applied to white wine

POUILLY-FUISSE GRANDE RESERVE, MAILLETES ^{FRANCE} 60.00
creamy and buttery with a lovely touch of oak that adds a slightly nutty character to this beautiful wine. rich but restrained, there is a real elegance and a sense of quality that shines right through to the end

RED WINE

SOFT & JUICY

TEMPRANILLO, EL VELERO ^{SPAIN} 5.00 6.65 19.50
cherry-red tempranillo that shows strawberry and fruits of the forest

MERLOT, AIMERY ^{FRANCE} 5.65 7.50 22.00
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

CABERNET SAUVIGNON, CAPE HEIGHTS ^{SOUTH AFRICA} 6.15 8.15 24.00
expressive cabernet crammed full of varietal character and finesse

TANNAT, AMAUTA ABSOLUTO ^{ARGENTINA} 27.50
sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. immensely drinkable and perfect with dishes from the grill

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ^{ITALY} 34.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

RIOJA, VEGA PIEDRA ^{SPAIN} 6.00 8.00 23.50
a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice

PINOT NOIR GRAN RESERVA, NOVAS ^{CHILE} 26.50
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

PRISMA MONASTRELL, JUMILLA ^{SPAIN} 27.00
hand picked organic monastrell (aka mourvèdre) from the dusty hot jumilla region in southern spain. rich, generous and spicy - we love the mix of plums, figs and bramble fruit in this natural wine

RIOJA GRAN RESERVA, ONTANÓN ^{(2005) SPAIN} 49.00
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} 5.90 7.85 23.00
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

MALBEC, PABLO Y WALTER ^{ARGENTINA} 6.65 8.85 26.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

ZINFANDEL, CLINE ^{USA} 35.00
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

NEBBIOLO, FOG ^{AUSTRALIA} 45.00
barolo's aussie cousin, with shares many similarities but with its own unique identity. dynamic and perfumed red from the guys at alpha box & dice whose plan is to craft a wine for every letter of the alphabet. best enjoyed with meaty, savoury dishes

AMARONE DELLA VALPOLICELLA, PRÁ ^{(2011) ITALY} 80.00
an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

ROSÉ WINE

SOFT & JUICY

WHITE ZINFANDEL, LAVENDER HILL ^{USA} 5.15 6.85 20.00
moderate sweetness is balanced with mouth-watering freshness and flavours of luscious watermelon, strawberry and redcurrant.

PINOT GRIGIO ROSÉ, MIRABELLO ^{ITALY} 5.40 7.15 21.00
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

RIOJA ROSADO, ONTANÓN ^{SPAIN} 29.00
clarete is an officially classified style of rosado - well known in rioja but rarely found outside the region. a stunning, dry and fruity rosé from one of rioja's most progressive producers

CHAMPAGNE & SPARKLING

MODERN & VIBRANT

PROSECCO, VIGNANA ^{ITALY} 5.10 27.50
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, DOLCE COLLINE ^{ITALY} 5.50 30.00
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

CLASSIC CHAMPAGNE

LOUIS DORNIER ET FILS BRUT 8.85 50.00
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

LOUIS DORNIER ET FILS BRUT ROSÉ 55.00
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL 75.00
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 LA CUVÉE BRUT 70.00
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

LAURENT PERRIER CUVÉE ROSÉ BRUT 100.00
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 250.00
a big, rich treat of a wine - layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

ALCOHOL FREE

SPARKLING WINE

CODORNÍU ZERO 18.00
An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

WHITE WINE

NATUREO MUSCAT, TORRES 20.50
green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% abv

ROSÉ WINE

NATUREO ROSADO, TORRES 20.50
fresh and light, with ripe red and black fruit flavours and 0.0% abv

RED WINE

NATUREO SYRAH, TORRES 20.50
shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% abv

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ALBERT'S 'A-LIST'

all the highlighted wines are 'albert's a-list', which come highly recommended. we work very closely with boutinot, an award winning 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