

VEGAN MENU

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PLEASE SPECIFY VEGAN WHEN YOU ORDER - SOME DISHES ARE VARIATIONS OF MAIN MENU ITEMS
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

TOMATO & BASIL BRUSCHETTA [GFO] toasted rustic bread topped with heritage tomatoes and kalamata olives	6.00
TEMPURA ASPARAGUS with ponzu dressing and crispy kale	5.50
CHICKPEA FALAFEL in a spicy tomato sauce with a confit garlic pitta	6.00

NIBBLES

MARINATED OLIVES [GF]
3.50

SOURDOUGH BREAD
with extra virgin olive oil and balsamic vinegar
3.50

MAINS

LENTIL & SPINACH STEAMED PUDDING vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, spring greens and red wine gravy	12.50
MISO & CHILLI GLAZED AUBERGINE with crispy kale, wild & jasmine rice, choo chee sauce and toasted sesame seeds	12.50
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.00]	12.00
ASPARAGUS & HERITAGE TOMATO PAPPADELLE with kalamata olives, red onions, toasted pine nuts and fig balsamic	13.00

SIDES

ALL 3.50

CHIPS
chunky, thin cut or sweet potato

THYME ROASTED FONDANT POTATO

SPRING GREENS
with confit garlic

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS
10AM TO 11:45AM

VEGAN HASH potato and onion hash with vegan black pudding served with grilled field mushrooms, roasted vine tomatoes and HP drizzle	8.50
AVOCADO ON TOAST [GFO] avocado, tomato and red onion salsa on granary toast	8.50

DESSERT

DARK CHOCOLATE & CLEMENTINE TORTE [GF]
served with vegan vanilla ice cream
7.50

LUNCH

STARTER

TOMATO & BASIL BRUSCHETTA [GFO]
toasted rustic bread topped with heritage tomatoes and kalamata olives

MAINS

WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GF +1.00]
with wilted spinach, toasted pine nuts and vegan cheese

ASPARAGUS & HERITAGE TOMATO PAPPADELLE
with kalamata olives, red onions, toasted pine nuts and fig balsamic

14⁵⁰ PER PERSON
TWO COURSES

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

VEGETARIAN MENU

a

PLEASE SPECIFY VEGETARIAN WHEN YOU ORDER - SOME DISHES ARE VARIATIONS OF MAIN MENU ITEMS
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

TOMATO & BASIL BRUSCHETTA ^[GFO]	6.00
toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	
CHICKPEA FALAFEL	6.00
in a spicy tomato sauce with a confit garlic pitta	
TEMPURA ASPARAGUS	5.50
with ponzu dressing and crispy kale	

NIBBLES

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

MAINS

LANCASHIRE CHEESE & ONION PIE	14.00	HALLOUMI & CHIPS	15.00
with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides		battered halloumi with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask	
MALAYAN CURRY ^[GFO]	11.00	LENTIL & SPINACH STEAMED PUDDING	12.50
pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice and homemade flatbread		vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, spring greens and red wine gravy	
ASPARAGUS & HERITAGE TOMATO PAPPADELLE	13.00		
with kalamata olives, red onions, toasted pine nuts and fig balsamic			

SIDES ALL 3.50

CHIPS
chunky, thin cut or sweet potato
THYME ROASTED FONDANT POTATO
SPRING GREENS
with confit garlic

PIZZA

BUFFALO MOZZARELLA & TOMATO	11.00
with fresh basil [GF +1.00]	
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE	12.00
with wilted spinach, toasted pine nuts and mozzarella [GF +1.00]	

SUNDAY

LANCASHIRE CHEESE & ONION PIE
with either chunky chips, french beans and a veggie gravy or all the sunday trimmings
15.00

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS 10AM TO 11:45AM

VEGGIE BREAKFAST	9.50	EGGS FLORENTINE	8.50
halloumi, veggie black pudding, roasted vine tomatoes, grilled field mushroom, two poached eggs, avocado salsa, sautéed potatoes and toast		toasted english muffin, two poached eggs and sautéed spinach topped with hollandaise sauce	
VEGAN HASH	8.50	BUTTERMILK PANCAKES	8.50
potato and onion hash with vegan black pudding served with grilled field mushrooms, roasted vine tomatoes and HP drizzle		with maple syrup and bananas	
AVOCADO ON TOAST ^[GFO]	8.50		
avocado, tomato and red onion salsa on granary toast			

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