



albert's

VALENTINE'S DAY MENU

[V] VEGETARIAN • [VO] VEGETARIAN OPTION AVAILABLE • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION

SPECIALS

FOR TWO TO SHARE

STARTER

BAKED CAMEMBERT | 15.25

serrano ham • pickled jerusalem artichokes • walnuts • rock salt crostinis [GFO]

MAIN

STEAK SHARING BOARD | 86

^{760G} RIBEYE OR ^{425G} CHATEAUBRIAND
herb salted chips • padrón peppers • albert's caesar salad • bone marrow butter • truffle & garlic mayo • peppercorn sauce [GFO]

DESSERT

WHITE CHOCOLATE & PISTACHIO PROFITEROLES | 15

almond mascarpone cream • crushed pistachios • raspberry coulis • vanilla ice cream

NIBBLES

OLIVES | 4.5 [VE] [GF]

PADRÓN PEPPERS | 5.5

rock salt [VE] [GF]

WARM FOCACCIA | 8.5

garlic • rosemary

FOR TWO OR MORE TO SHARE

WHIPPED GOAT'S CHEESE | 8.5

seeded bread • hot honey [V]

FOR TWO OR MORE TO SHARE

HUMMUS | 6

flatbread • dukkah [VE]

STARTERS

DUCK SATAY | 12.5

coconut rice • peanut satay sauce • pickled carrots

WILD MUSHROOM ARANCINI | 8

truffle garlic mayonnaise • parmesan [V]

LITTLE PIE & PEAS | 8.5

slow cooked beef • mushy peas • rosemary jus

ALBERT'S CHICKEN CAESAR | 8 | 15

smoked chicken • roasted squash • baby gem • parmesan • crispy serrano ham

CRISPY MASALA PRAWNS | 8.5

coconut • lime yoghurt • toasted peanuts

POACHED SALMON | 9.5

charred leek • cider cream • tarragon [GF]

MAINS

BEEF COBBLER | 23.5

slow cooked beef • gruyere scone • roasted carrots • pickled red cabbage [GFO]

LAMB RUMP | 23.5

pancetta gravy • spinach • cauliflower & goats cheese purée • truffle oil [GFO]

SMASHED BURGER | 16.5

two patties • cheese • gherkins • onions • burger sauce • fries [VEO]

CHICKEN WELLINGTON | 21.5

talleggio • mushrooms • almond tenderstem broccoli • cider cream

SEA BASS | 19.5

'nduja • passata • chimichurri • black olives • crispy potatoes [GFO]

MRS R'S CHEESE & ONION PIE | 16

cheddar • venetian onions • proper chips • mushy peas [V] [VEO]

WILD MUSHROOM & POLENTA | 14

roasted squash • harrogate blue • capers • truffle [V]

SWORDFISH | 22.5

sweet potato • chilli • green olive salsa [GF]

MALAYAN CHICKEN | 18.5

charred pak choi • coconut rice • flatbread [VEO] [GFO +1.5]

STEAKS

ALL STEAKS SERVED WITH
slow cooked beef croquette • chargrilled spring onion • bone marrow butter • any side [GFO]

^{225G} SIRLOIN | 27

^{250G} RIB-EYE | 29

^{200G} FILLET | 36

SAUCES | 4

PEPPERCORN [GF] • CHIMICHURRI [GF] • BLUE CHEESE • PANCETTA GRAVY [GF]

SIDES

DAUPHINOISE | 5.25

sliced potatoes • cream • thyme [V] [GF]

MISO BRAISED LEEKS | 4

crispy chilli shallots [VE]

ALBERT'S CAESAR | 5

roasted squash • baby gem • parmesan • crispy serrano ham [VO]

TENDERSTEM BROCCOLI | 5

lemon • almonds • parmesan [V] [GF]

SKINNY FRIES | 4.75

[V] [VEO] [GFO]

ADD TRUFFLE & PARMESAN +1.25

PROPER CHIPS | 4.75 [V]

GARLIC BUTTER MASH | 5

crisp shallots • chives [GF] [V]

GINGER CARROTS | 4.5

coriander • toasted seeds [V] [VEO] [GF]

COCKTAILS



BRAMBLEWOOD | 12

gin • blackberry liqueur • lemon • sage



RED RUM MULE | 10

spiced rum • lime • vanilla • ginger ale



S'MORES MARTINI | 12.5

chocolate liqueur • cream • vanilla • toasted marshmallows



WINTER HUGO | 12

cherry syrup • elderflower liqueur • prosecco • soda



MAPLE SPICED OLD FASHIONED | 12.5

bourbon • spiced maple syrup • bitters



BLACKBERRY SPRITZ | 12

blackberry liqueur • prosecco • soda



CHOCOLATE ORANGE ESPRESSO | 12

chocolate orange liqueur • triple sec • caramel syrup • espresso



APPLE & CINNAMON MOJITO | 12

spiced rum • apple • mint • lime • cinnamon syrup • soda

VALENTINE'S SPECIALS



FROM ALBERT'S WITH LOVE | 12

amaretto • chambord • strawberry syrup • lemon • prosecco • soda
CREATED BY KADE AT ALBERT'S DIDSBURY



RASPBERRY KISS | 12

langleys gin • raspberry liqueur • apple juice • vanilla • citrus
CREATED BY YAS AT ALBERT'S DIDSBURY



MI AMOR | 12.5

tequila • strawberry liqueur • citrus • cucumber syrup • pink grapefruit soda
CREATED BY CHRIS AT ALBERT'S STANDISH

WINE

WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO

seremaris, italy
7.25 | 9.65 | 26

RIESLING

heaphy, new zealand
11.75 | 15.65 | 43

ALVARINHO

vila nova, portugal
9.75 | 13 | 35

CHARDONNAY

last stand, australia
8.5 | 11.35 | 30

GRENACHE GRIS

ORANGE WINE
dye bleeding, south africa
11.25 | 15 | 41

CHABLIS

domaine de la motte, france
50

GARGANEGA

cantina dl negrar, italy
9 | 12 | 32

SAUVIGNON BLANC

the cloud factory, new zealand
9 | 12 | 32

OLD VINE CHENIN BLANC

the vinyl collection, south africa
9.75 | 13 | 35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

RIPASSO

folonari, valpolicella classico superiore,
italy | 10.75 | 14.35 | 39

PINOT NOIR

emiliana adobe, chile
9.75 | 13 | 35

TINTA RORIZ

bacalhôa terra boa tinto, portugal
9 | 12 | 32

MERLOT

sierra grande, chile
7.5 | 10 | 27

SHIRAZ

record sun, australia
8.25 | 11 | 29

RIOJA GRAN RESERVA

ontañón, spain
58

PRIMITIVO

conviviale, italy
9.5 | 12.65 | 34

MALBEC

fortuna, argentina
10.75 | 14.35 | 39

ZINFANDEL

cline cellars, usa
52

ROSÉ

CÔTES DE PROVENCE

édalise, france | 10.75 | 14.35 | 39

WHISPERING ANGEL

caves d'esclans, france | 66

PINOT BLUSH

primi soli, italy | 7.75 | 10.35 | 27

WHITE ZINFANDEL

hawkes peak, usa | 7.5 | 10 | 26

CHAMPAGNE & SPARKLING

PROSECCO

dolci colline, italy | 8 125ml | 38

PROSECCO ROSÉ

dolci colline, italy | 8.15 125ml | 39

SPARKLING ROSÉ

henners, england | 74

CHÂTEAU DE L'AUCHE

champagne, france | 13.65 125ml | 72

VEUVE CLICQUOT

champagne, france | 100

LAURENT PERRIER ROSÉ

champagne, france | 140

ALLERGENS
SCAN THE QR CODE TO
FIND OUT MORE ABOUT
ALLERGEN DETAILS

