



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
taleggio • 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

 PORNSTAR MARTINI | 11
vanilla vodka • pineapple juice •
passion fruit liqueur

 BRAMBLEWOOD | 12
gin • blackberry liqueur • lemon • sage

 RED RUM MULE | 10
spiced rum • lime • vanilla • ginger ale

 WINTER HUGO | 12
cherry syrup • elderflower liqueur •
prosecco • 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

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members

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

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ALLERGEN DETAILS

