

albert's

MENU

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

NIBBLES

- OLIVES** | 4.5
[VE] [GF]
- PADRÓN PEPPERS** | 5.5
rock salt [VE] [GF]
- GARLIC BREAD** | 4.5
with tomato | 5
with mozzarella | 6
[M] [VEO]
- WHIPPED GOATS CHEESE** | 8.5
seeded bread • hot honey [M]
FOR TWO OR MORE TO SHARE
- HUMMUS** | 6
flatbread • dukkah [VE]
- WARM FOCACCIA** | 8.5
garlic • rosemary
FOR TWO OR MORE TO SHARE

STARTERS

- DUCK & VERMICELLI SPRING ROLL** | 8.5
cucumber, coriander & pomegranate salad • sesame • beetroot ketchup [VEO]
- WILD MUSHROOM ARANCINI** | 8
truffle garlic mayonnaise • parmesan [M]
- MEATBALLS** | 8.75
braised lamb • tomato • cumin • sumac yogurt [GF]
- SCALLOPS** | 17.5
charred corn • pancetta • white onion purée [GF]
- SALMON & ASPARAGUS** | 10
kiln roasted salmon • baby potatoes • dill & chive buttermilk • green jalapeño oil [GF]
- RABBIT GNOCCHI** | 8
smoked bacon • mushroom • white wine • cream

MAINS

- CHICKEN WELLINGTON** | 21
taleggio • mushrooms • tenderstem broccoli • cider cream
- SEA BASS** | 17.5
'nduja • passata • chimichurri • black olives • crispy potatoes [GFO]
- MRS R'S CHEESE & ONION PIE** | 16
cheddar • venetian onions • proper chips • mushy peas [M] [VEO]
- LOBSTER RAVIOLI** | 10 | 24.5
king prawns • asparagus • lobster cream sauce
- LAMB RUMP** | 25
rose harissa • bean cassoulet • labneh • coriander [GF]
- SMASHED BURGER** | 16.5
two patties • cheese • gherkins • onions • burger sauce • fries [VEO]
- MALAYAN CHICKEN** | 18.50
charred pak choi • rice • flatbread [VEO] [GFO]
- NOURISH BOWL**
avocado • squash • bulgar wheat • hummus • cucumber, coriander & pomegranate salad • roasted red peppers
CHOOSE FROM
sticky chicken | 15.5
hot sesame feta | 15 [M]
panko tofu | 15 [VE]
- SASHIMI TUNA** | 23
cumin crust • crispy egg • charred baby gem • green olive salsa [GFO]

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** | 3
PEPPERCORN • BLUE CHEESE • CHIMICHURRI [GF]
- STEAK SHARING BOARD**
FOR TWO PEOPLE | 86
760G RIBEYE OR 425G CHATEAUBRIAND
herb salted chips • padrón peppers • heritage tomato & rocket salad • bone marrow butter • truffle & garlic mayo • peppercorn sauce [GFO]

PIZZAS

- MARGHERITA** | 10
tomato • fior di latte [M] [VEO] [GFO +1.5]
- GOATS' CHEESE PARMIGIANA** | 14.5
tomato • fior di latte • aubergine • red tapenade • basil • pine nuts [M] [VEO] [GFO +1.5]
- GUANCIALE BACON & SMOKED MOZZARELLA** | 14.5
fennel sausage • sliced potato • bechamel
- 'NDUJA & PEPPERONI** | 13.5
tomato • fior di latte • jalapeño [GFO +1.5]
- HOT HONEY CHICKEN** | 14.75
tomato • charred corn • spring onion • jalapeño [VEO] [GFO +1.5]
- DIPS** | 2
HOT HONEY [M] [GF] CAESAR [M]
DILL & CHIVE BUTTERMILK [M]

SIDES

- TRUFFLE & PARMESAN MASH** | 4.75
confit garlic [M] [GF]
- TENDERSTEM BROCCOLI** | 4.5
tahini • superseeds • chilli [M] [GF]
- CAESAR SALAD** | 4
baby gem • crispy shallots • parmesan [M] [VEO] [GFO]
- PROPER CHIPS** | 4 [M]
- SKINNY FRIES** | 4 [M]
- DAUPHINOISE** | 4.75
sliced potatoes • cream • thyme [M] [GF]
- HERITAGE TOMATO & ROCKET SALAD** | 4
parmesan • green olive salsa [M] [GF]

COCKTAILS

-  **PORNSTAR MARTINI** | 11
vanilla vodka • pineapple juice • passion fruit liqueur
-  **LEMON DROP** | 11
vodka • elderflower liqueur • apple juice • lemon
CREATED BY BETH S - ALBERT'S WORSLEY
-  **APEROL PALOMA** | 11.5
tequila blanco • triple sec • aperol • lime • pink grapefruit soda
-  **SWEET CHOCO BERRY** | 10.5
vanilla vodka • white chocolate liqueur • raspberry liqueur • pineapple juice
CREATED BY HANNAH D - ALBERT'S DIDSBURY
-  **SOLERO** | 10.5
vodka • triple sec • mango • vanilla • cream
CREATED BY CAMERON R - ALBERT'S STANDISH
-  **RED RUM MULE** | 9.5
spiced rum • lime • vanilla • ginger ale • cherry
CREATED BY HARRY R - ALBERT'S DIDSBURY
-  **RHUBARB FIZZ** | 11.5
rhubarb gin • sugar syrup • lemon • prosecco
-  **GARDEN GIMLET** | 11
pink gin • cucumber • mint • soda

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

TWO COURSES FOR £15.95

AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY 12:30 - 3PM

TWO COURSES £15.95

THREE COURSES £19.95

STARTERS

LAMB KOFTA
cucumber • coriander • labneh •
pistachio • flatbread
[GFO]

ASPARAGUS
poppy seed pastry • cheese sauce •
truffle oil • parmesan
[M]

**SUMMER GARDEN
SOUP**
parmesan • paprika & chilli croutons
[VEO] [GFO]

MAINS

STEAK FRITES
rump steak • fries [GFO]
ADD PEPPERCORN SAUCE +1.5

**RICOTTA & PECORINO
TORTELLONI**
guanciale bacon • asparagus •
spring peas [VO]

**SMOKED HADDOCK &
GRUYÈRE FISHCAKE**
albert's chip shop curry sauce •
baby spinach • poached egg

NOURISH BOWL
avocado • squash • bulgar wheat •
hummus • cucumber, coriander &
pomegranate salad • roasted red
peppers • flatbread [VE]

FISH & CHIPS
mushy peas • tartare sauce

PIZZAS

MARGHERITA
tomato • fior di latte
[M] [VEO] [GFO +1.5]

'NDUJA & PEPPERONI
tomato • fior di latte • jalapeño
[GFO +1.5]

VEGAN MENU ALSO AVAILABLE
WITH ADDITIONAL GLUTEN
FREE OPTIONS

MINI DESSERTS

**CINNAMON
& LAVENDER
DOUGH BALLS**
chocolate sauce [M]

**HONEY BUTTER
BRIOCHE**
caramelised cinnamon brioche •
vanilla mascarpone • berries [M]

**BLACK CHERRY
CRÈME BRÛLÉE**
stem ginger shortbread
[GFO]

SUNDAY

ROAST PLATTER | 58 FOR TWO PEOPLE

ROASTED BEEF RUMP ROAST CHICKEN ROASTED LAMB RUMP
apricot & pine nut stuffing • honey mustard sausages •
cauliflower cheese • roasties • mash • hispi cabbage •
carrot & swede mash • proper gravy

ALL ROASTS SERVED WITH
roasties • mash • hispi cabbage • carrot & swede mash •
creamed spring greens with truffle & parmesan • proper gravy

ROASTED BEEF RUMP | 19.5
yorkshire pudding • proper gravy [GFO]

THYME ROASTED CHICKEN | 18.5
apricot & pine nut stuffing • proper gravy [GFO]

MRS R'S CHEESE & ONION PIE | 16
venetian onions • red wine gravy [V]

BUTTERNUT SQUASH & CHICKPEA PIE | 14
roasties • hispi cabbage • french beans • red wine gravy [VE]

EXTRAS

**TRUFFLE CAULIFLOWER
CHEESE | 5.5**
[M]

**HONEY MUSTARD
SAUSAGES | 5.5**

**YORKSHIRE
PUDDING | 2**
[M]

**ROASTED BEEF
RUMP | 4**
one slice [GFO]

**APRICOT & PINE NUT
STUFFING | 2.5**

HISPI CABBAGE | 3.5
[M] [VEO]

ROASTIES | 3.5
[M] [VEO]

WINE

WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO
seremaris, italy
7 | 9.35 | 25

RIESLING
heaphy, new zealand
11.25 | 15 | 41

ALVARINHO
vila nova, portugal
9.25 | 12.35 | 33

CHARDONNAY
last stand, australia
8 | 10.65 | 28

GRENACHE GRIS
ORANGE WINE
dye bleeding, south africa
10.75 | 14.35 | 39

CHABLIS
domaine de la motte, france
48

GARGANEGA
cantina de negrar, italy
8.5 | 11.35 | 30

SAUVIGNON BLANC
the cloud factory, new zealand
8.5 | 11.35 | 30

**OLD VINE CHENIN
BLANC**
the vinyl collection, south africa
9.25 | 12.35 | 33

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

RIPASSO
folonari, valpolicella classico superiore,
italy | 10.5 | 14 | 38

PINOT NOIR
emiliana adobe, chile
9.5 | 12.65 | 34

TINTA RORIZ
bacalhõa terra boa tinto, portugal
8.75 | 11.65 | 31

MERLOT
sierra grande, chile
7 | 9.35 | 25

SHIRAZ
record sun, australia
8 | 10.65 | 28

**RIOJA
GRAN RESERVA**
ontañón, spain
55

PRIMITIVO
conviviale, italy
9.25 | 12.35 | 33

MALBEC
fortuna, argentina
10.25 | 13.65 | 37

ZINFANDEL
cline cellars, usa
50

ROSÉ

CÔTES DE PROVENCE
edalise, france | 10.5 | 14 | 38

WHISPERING ANGEL
france | 65

PINOT BLUSH
primi soli, italy | 7.5 | 10 | 26

WHITE ZINFANDEL
hawkes peak, usa | 7.25 | 9.65 | 25

SPARKLING

PROSECCO
dolci colline, italy | 7.5 125ml | 35

PROSECCO ROSÉ
dolci colline, italy | 7.65 125ml | 36

CHATEAU DE L'AUCHE
champagne, france | 13.35 125ml | 70

SPARKLING ROSÉ
henners, england | 72

VEUVE CLICQUOT
champagne, france | 95

LAURENT PERRIER ROSÉ
champagne, france | 135

ALL WINES SERVED IN 175ML OR 250ML
MEASURES UNLESS OTHERWISE STATED
125ML MEASURES ALSO AVAILABLE

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

