



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

TO SHARE FOR TWO

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]
LOBSTER RAVIOLI | 24
king prawns • mangetout • lobster cream sauce
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
 RED RUM MULE | 9.5
spiced rum • lime • vanilla • ginger ale
 BLACKBERRY SPRITZ | 11.5
blackberry liqueur • prosecco • soda
 S'MORES MARTINI | 12
chocolate liqueur • cream • vanilla •
toasted marshmallows
 MAPLE SPICED OLD FASHIONED | 12.5
bourbon • spiced maple syrup • bitters
 WINTER HUGO | 11.5
cherry syrup • elderflower liqueur • prosecco • soda
 APPLE & CINNAMON MOJITO | 11.5
spiced rum • apple • mint • lime • cinnamon syrup • soda
 CHOCOLATE ORANGE ESPRESSO | 12
chocolate orange liqueur • triple sec • caramel syrup • espresso

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 | 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 di 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
édalise, 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

CHAMPAGNE & SPARKLING

PROSECCO
dolci colline, italy | 7.5 125ml | 35

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

CHÂTEAU 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

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

