

LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

CRISPY SQUID

with nasi goreng & broccoli risotto

MUSHROOMS ON TOAST ^[V]

wild and field mushrooms with garlic and cream on toasted rustic bread

ASPARAGUS & BEETROOT CURED SALMON TART

with a horseradish & spring onion potato salad and crispy caper berries

ALBERT'S CHICKEN CAESAR SALAD

with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps

MAINS

TODAY'S FISH

ask your server about today's fish

CONFIT DUCK HASH

with black pudding, sautéed potatoes, spring onions, wholegrain mustard cream and a fried egg

WALNUT PESTO TROFIETTE ^[V]

trofiette pasta in a confit garlic cream sauce with chargrilled artichokes, toasted walnuts, wilted spinach and truffle oil

CHARGRILLED CHICKEN

with asparagus cream sauce, parmentier potatoes, smoked bacon and shallot petals

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips, watercress butter and peppercorn sauce

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD ^[V]

STONED BAKED PIZZA

choose any from our full selection

PIZZA

BUFFALO MOZZARELLA & TOMATO ^[V]

with fresh basil and sun-blushed tomatoes

9.00

ARTICHOKE, WILD MUSHROOM & ROSEMARY ^[V]

with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)

10.00

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

11.00

SPICY SAUSAGE

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

11.00

BLUE CHEESE & PARMA HAM

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

11.00

HOISIN DUCK

shredded duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)

11.00

DESSERTS

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream

ALBERT'S LEMON TART

with rhubarb compôte, cornish clotted cream and summer fruit coulis

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DIDSBURY

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury team members. allergy information is available on request

albert's
DIDSBURY

LUNCH
MENU

