

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

STONED BAKED PIZZA

choose any from our full selection

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

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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SHED

a discretionary 10% service charge will be added for parties of 6 or more
allergy information is available on request

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SHED

LUNCH
MENU

