

LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP [V]

with freshly baked bread

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi

WILD MUSHROOM & TALEGGIO RISOTTO [V]

with crispy oyster mushrooms

STUFFED CHICKEN BREAST

chicken breast wrapped in prosciutto with white pudding & pistachio stuffing and a date & apple chutney

POACHED SALMON

with saffron and confit garlic potato salad and spinach

MAINS

ALBERT'S CHICKEN CAESAR

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

HALLOUMI & ROASTED VEGETABLE BURGER [V]

buttermilk soaked crispy halloumi, roasted red pepper, chilli jam and mint yogurt in a brioche bun with herb salted thin cut chips and chunky coleslaw

SMOKED HADDOCK RAREBIT

smoked haddock fillet grilled with black bomber cheese and english mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce

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]

TODAY'S FISH

ask your server about today's dish

PIZZA

BUFFALO MOZZARELLA & TOMATO [V]

with fresh basil and sun-blushed tomatoes

SPICY SAUSAGE

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

GOATS' CHEESE & ASPARAGUS [V]

with wilted baby spinach, walnut pesto and toasted almonds (no tomato)

PULLED CHILLI CHICKEN

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

KING PRAWN & CHORIZO

with avocado crème fraîche, cherry tomatoes and wild rocket

BLUE CHEESE & PARMA HAM

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

HOISIN DUCK

shredded confit duck with a sweet hoisin sauce, mozzarella, cucumber, spring onions and coriander (no tomato)

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

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