

LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

HAM HOCK & BROAD BEAN SALAD

with a beetroot boiled egg, pickled gherkin and a hot mustard dressing

COCONUT & BUTTERNUT SQUASH SPRING ROLL ^[V]

with an oriental salad, wasabi creme fraiche and ponzu dressing

PEANUT & SESAME CHICKEN SATAY

grilled chicken breast with albert's satay sauce, jasmine rice and toasted sesame seeds

PAN-FRIED SARDINES

with heritage tomatoes, capers and salsa verde on toasted sourdough

MAINS

TODAY'S FISH

ask your server about today's fish

CHICKEN & COCONUT NOODLE BOWL

miso marinated chicken breast with vermicelli noodles, baby corn, wild mushrooms, pak choy, fresh coriander and black sesame seeds, in a coconut & lime broth

CRISPY DUCK EGG ^[V]

with vegetarian black pudding, sauteed potatoes, buttered asparagus, braised baby gem lettuce, broad beans and hollandaise sauce

PAN-FRIED SEA BASS

with saag aloo, fragrant basmati rice, homemade onion bhaji and mint yoghurt

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

albert's

SHED

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

albert's
SHED

LUNCH
MENU

