

SUNDAY MENU



FOR PARTIES OF 10 OR MORE
1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

STARTERS

TODAY'S SOUP ^(V)
with freshly baked bread

CRISPY SQUID
with lobster aioli

PEANUT & SESAME CHICKEN SATAY
grilled chicken breast with albert's satay sauce,
jasmine rice and toasted sesame seeds

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

MUSHROOMS ON TOAST ^(V)
wild and field mushrooms with garlic and
cream on toasted rustic bread

MAINS

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, mash,
caraway carrots, creamed spring greens, tender-
stem broccoli, french beans and proper gravy

SLOW ROAST PORK
with stuffing, crispy crackling, roast potatoes, mash,
caraway carrots, creamed spring greens,
tenderstem broccoli, french beans and proper gravy

LANCASHIRE CHEESE & ONION PIE ^(V)
with either chunky chips, french beans and a
lancashire cheese & chive sauce or all the
sunday trimmings

TODAY'S FISH
ask your server about today's dish

MALAYAN CHICKEN
chargrilled chicken breast in a coconut, chilli &
lime sauce with pak choi, edamame beans and
red peppers served with wild & jasmine rice
and a seeded chilli flatbread

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 a
longridge farm's honeycomb ice cream

ALBERT'S LEMON TART
with rhubarb compôte, cornish clotted cream
and summer fruit coulis

albert's

SHED

SUNDAY
MENU

