



FOR RESERVATIONS IN JANUARY - NOVEMBER

Thank you for making your reservation at Albert's Shed. For all reservations of 10 or more we require a credit card to secure your booking and for all guests in your party to dine from one of our set menus.

If you wish to change, cancel or discuss dining options with a member of the team do not hesitate to contact us on 0161 839 9818.

CREDIT CARD REQUIRED

Your card will only be charged if the reservation is cancelled with less than 7 days notice, the number of guests dining is reduced with less than 48 hours notice or you fail to show up for your reservation.

This fee is charged at £5 per guest for reservations booked before 5pm and £10 per guest from 5pm onwards.

SET MENUS

Bookings of 10 or more must dine from one of our set menus. The A La Carte menu is not available to groups of 10+.

Menus can be found on pages 4-10 of this pack- you can choose from:

PARTY MENU - a selection of our best selling dishes - individually priced

SILVER MENU - £25 per person for 2 courses plus a glass of house wine

GOLD MENU - £30 per person for 2 courses plus a glass of house wine

PLATINUM MENU - £35 per person for 2 courses plus a glass of house wine

LUNCH MENU - available if you are dining Monday - Friday 12pm til 6pm and Saturday 12.30pm till 4pm

SUNDAY SET MENU - Available all day every Sunday. £15.00 for one course, £18.00 for two courses and £21.00 for 3 courses and includes our roast dinners

No pre-order is required but we do ask that all members of the party dine from the same set menu (those with allergies or specific dietary requirements are the exception - please inform a member of the reservations team prior to your reservation). Any children dining are free to dine from our regular children's menu.

Please contact the restaurant to let us know which menu you have decided on a week before your reservation is due via email reservations@albertsshed.com or by calling 0161 839 9818.

For parties of 10 or more we allocate 2 hours 30 minutes at the table so we kindly ask you to be prompt for your reservation.

All parties of 10 or more will have a discretionary 10% service charge added to their bill

If you have any further questions then please contact us on 0161 839 9818 or visit www.albertsshed.com

PARTY MENU



STARTERS

SEARED KING SCALLOPS

with morphets farm black pudding, crispy pancetta and a tarragon and white grape cream sauce
11.50

CRISPY BUTTERMILK HALLOUMI ^(V)

with an avocado & tomato salsa and paprika spiced tortillas
6.00

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi
6.50

PAN-FRIED KING PRAWNS

in a tomato, garlic and chilli sauce with toasted rustic bread
8.50

PEANUT & SESAME DUCK SATAY

with coconut rice rolls, pickled vegetables and toasted sesame seeds
8.50

MAINS

CHARGRILLED FILLET STEAK

with peppercorn sauce, crispy wild mushrooms, chunky chips and a rocket & parmesan salad
24.50

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)
14.00

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
14.50

LANCASHIRE CHEESE & ONION PIE ^(V)

served with a lancashire cheese & chive sauce, homemade chunky chips and maple glazed root vegetables
13.00

PAN-FRIED SEA BASS

with a lemon & dill cream sauce, herb buttered new potatoes and french beans
17.50

PIZZA

BUFFALO MOZZARELLA & TOMATO ^(V)

with fresh basil and sun-blushed tomatoes
9.00

SPICY SAUSAGE

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream
11.00

WILD MUSHROOM & GOATS CHEESE ^(V)

with walnut pesto, wilted baby spinach and toasted almonds (no tomato)
10.00

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli
11.00

KING PRAWN & CHORIZO

with avocado crème fraîche, cherry tomatoes and wild rocket
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 confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)
11.00

albert's

SHED

this menu is a selection of our most popular dishes from our main menu. if you would like to substitute any other albert's dishes for your event, just ask
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

PARTY MENU



SILVER MENU

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STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

SWEET & SOUR PORK BAO BUN

pulled pork in a blood orange sweet & sour sauce with oriental salad and mirin dressing

SPICED LAMB KOFTA

rolled in honey and pistacios, with a tomato and sweet paprika sauce, wild & jasmine rice and a hand pressed chilli flatbread

RABBIT GNOCCHI

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

MAINS

STEAK FRITES

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

CHICKEN TROFIETTE

pan-fried chicken and trofiette pasta in a confit garlic cream sauce with toasted walnuts, wilted spinach and truffle oil

PAN-FRIED SEABASS

pan-fried seabass with an avocado salsa and sweet potato fries

WILD MUSHROOM & TALLEGIO RISOTTO ^[V]

with crispy oyster mushrooms

25⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

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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

SILVER
MENU



GOLD MENU

a

STARTERS

CRISPY BUTTERMILK HALLOUMI ^(V)

with an avocado & tomato salsa and paprika spiced tortillas

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek risotto with a soft poached egg

RABBIT GNOCCHI

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

AROMATIC LAMB & HALLOUMI

cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted vegetables, chickpeas, mixed leaves and mint yoghurt

MAINS

8 OZ SIRLOIN STEAK

with peppercorn sauce, chunky chips and a rocket & parmesan salad

PAN-FRIED SEA BASS

with a lemon & dill cream sauce, herb buttered new potatoes and french beans

LANCASHIRE CHEESE & ONION PIE ^(V)

with a lancashire cheese & chive sauce, homemade chunky chips and maple glazed root vegetables

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

30⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

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

albert's

SHED

GOLD
MENU



PLATINUM MENU

a

STARTERS

PAN-FRIED KING PRAWNS

in a tomato, garlic and chilli sauce with toasted rustic bread

PEANUT & SESAME DUCK SATAY

with coconut rice rolls, pickled vegetables and toasted sesame seeds

WARM GOATS' CHEESE SALAD ^[V]

yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek risotto with a soft poached egg

MAINS

8 OZ SIRLOIN STEAK

with peppercorn sauce, dauphinoise potatoes and a rocket & parmesan salad

GARLIC & THYME RUBBED CHICKEN

with a mushroom & tarragon cream sauce, spring onion mash and french beans

LANCASHIRE CHEESE & ONION PIE ^[V]

with a lancashire cheese & chive sauce, homemade chunky chips and maple glazed root vegetables

GRILLED LEMON SOLE

whole lemon sole with a lemon and caperberry butter sauce, herb buttered new potatoes and french beans

35⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

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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

PLATINUM
MENU



LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

SWEET & SOUR PORK BAO BUN

pulled pork in a blood orange sweet & sour sauce with oriental salad and mirin dressing

WILD MUSHROOM & TALEGGIO RISOTTO ^[V]

with crispy oyster mushrooms

SPICED LAMB KOFTA

rolled in honey and pistachios, with a tomato and sweet paprika sauce, wild & jasmine rice and a hand pressed chilli flatbread

MAINS

COCONUT & LIME SEAFOOD CURRY

pan-fried sea bass, mussels and squid in an aromatic coconut, ginger and lime leaf curry with oriental vegetables and crispy sesame rice rolls

TODAY'S FISH

ask your server about today's fish

CHICKEN TROFIETTE

pan-fried chicken and trofiette pasta in a confit garlic cream sauce with toasted walnuts, wilted spinach and truffle oil

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]

MISO, TOFU & MUSHROOM RAMEN ^[V]

a rich sesame and mushroom broth with marinated tofu, egg noodles, beansprouts, pac choian and a soft boiled egg

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

WILD MUSHROOM & GOATS CHEESE ^[V]

with walnut pesto, wilted baby spinach and toasted pine nuts (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

CROPWELL BISHOP STILTON ^[V]

with date & apple chutney and oat cake biscuits

STICKY TOFFEE PUDDING

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

PASSION FRUIT ETON MESS

with mango curd, fresh passionfruit & kiwi, coconut cream, meringue and macadamia nuts

CHOCOLATE VOLCANO

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

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

albert's
SHED

LUNCH
MENU



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 lemon and saffron mayonnaise

TOMATO & BASIL BRUSCHETTA
toasted rustic bread topped with walnut pesto,
heritage tomatoes, kalamata olives and buffalo
mozzarella

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

MAINS

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

SLOW ROAST PORK
with macadamia nut stuffing, crispy crackling, roast
potatoes, mash, maple glazed root vegetables,
french beans and proper gravy

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, mash,
maple glazed root vegetables, french beans and
proper gravy

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

LANCASHIRE CHEESE & ONION PIE ^(V)
with either chunky chips, maple glazed root
vegetables with a lancashire cheese & chive
sauce or all the sunday trimmings

DESSERTS

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

CROPWELL BISHOP STILTON
with date & apple chutney and oat cake biscuits

PASSION FRUIT MESS
with mango curd, fresh passionfruit & kiwi,
coconut cream, meringue and
macadamia nuts

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

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SHED

SUNDAY
MENU

