

# PARTY MENU



## STARTERS

### SEARED KING SCALLOPS

crispy haggis, asparagus and broad beans with a lemon and dill infused cream and truffle oil

11.50

### CRISPY BUTTERMILK HALLOUMI <sup>[V]</sup>

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

8.00

### PEANUT & SESAME DUCK SATAY

with coconut rice rolls, pickled vegetables and toasted sesame seeds

8.00

## MAINS

### CHARGRILLED FILLET STEAK

with 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 <sup>[V]</sup>

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 <sup>[V]</sup>

served with a lancashire cheese & chive sauce, homemade chunky chips and french beans

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 <sup>[V]</sup>

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

### GOATS' CHEESE & ASPARAGUS <sup>[V]</sup>

with wilted baby spinach, walnut pesto, toasted almonds and mozzarella (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

# SILVER MENU

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## STARTERS

### PAN-FRIED SARDINES

with heritage tomatoes, capers and salsa verde  
on toasted sourdough

### HAM HOCK SALAD

with a beetroot boiled egg, pickled gherkin,  
broad beans and an english mustard dressing

### MUSHROOMS ON TOAST <sup>(V)</sup>

wild and field mushrooms with garlic and  
cream on toasted rustic bread

### PEANUT & SESAME CHICKEN SATAY

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

## MAINS

### SMOKED HADDOCK RISOTTO

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

### ALBERT'S CHICKEN

#### CAESAR SALAD

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

### CRISPY DUCK EGG <sup>(V)</sup>

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

### STEAK FRITES

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

**25<sup>00</sup> PER PERSON**

**2 COURSES AND A GLASS OF HOUSE WINE**

**ADD A DESSERT FOR 5<sup>00</sup>**

CHOOSE FROM OUR DESSERT MENU  
excluding the cheeseboard

albert's

SHED

a discretionary 10% service charge will be added for parties of 6 or more.  
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# GOLD MENU

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## STARTERS

### CRISPY BUTTERMILK HALLOUMI <sup>(V)</sup>

with an avocado & tomato salsa and paprika spiced tortillas

### SMOKED HADDOCK RISOTTO

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

### LITTLE PIE N PEAS

slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy

### RABBIT GNOCCHI

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

## MAINS

### 8 OZ SIRLOIN STEAK

served simply chargrilled with chunky chips and a rocket & parmesan salad

### PAN-FRIED SEA BASS

with a lemon & dill cream sauce, herb buttered new potatoes and steamed tenderstem broccolli with almonds

### LANCASHIRE CHEESE & ONION PIE <sup>(V)</sup>

with a lancashire cheese & chive sauce, homemade chunky chips and french beans

### 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

**30<sup>00</sup> PER PERSON**

**2 COURSES AND A GLASS OF HOUSE WINE**

**ADD A DESSERT FOR 5<sup>00</sup>**

CHOOSE FROM OUR DESSERT MENU  
excluding the cheeseboard

albert's

SHED

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# PLATINUM MENU

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## 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 FRITTER SALAD <sup>(V)</sup>

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

### CRISPY DUCK EGG <sup>(V)</sup>

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

## MAINS

### 8 OZ SIRLOIN STEAK

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

### GARLIC & THYME RUBBED CHICKEN

with a mushroom & tarragon cream sauce, herb buttered new potatoes and french beans

### LANCASHIRE CHEESE & ONION PIE <sup>(V)</sup>

with a lancashire cheese & chive sauce, homemade chunky chips and french beans

### SWEET & SOUR MONKFISH

roast monkfish with a crab & coconut spring roll, sweet & sour blood orange sauce, oriental vegetables and wild & jasmine rice

**35<sup>00</sup> PER PERSON**

**2 COURSES AND A GLASS OF HOUSE WINE**

**ADD A DESSERT FOR 5<sup>00</sup>**

CHOOSE FROM OUR DESSERT MENU  
excluding the cheeseboard

albert's

SHED

a discretionary 10% service charge will be added for parties of 6 or more.  
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# LUNCH MENU



2 COURSES £12.50

## STARTERS

### TODAY'S SOUP <sup>[V]</sup>

with freshly baked bread

### HAM HOCK SALAD

with a beetroot boiled egg, broad beans, pickled gherkin and an english mustard dressing

### BUTTERNUT SQUASH SPRING ROLL <sup>[V]</sup>

with coconute and tofu, served with an oriental salad, wasabi crème fraîche 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

### CHICKEN & COCONUT NOODLE BOWL

miso and sesame chicken with vermicelli noodles, baby corn, wild mushrooms, pak choy, fresh coriander in a coconut & lime broth with crispy rice rolls

### CRISPY DUCK EGG <sup>[V]</sup>

with vegetarian black pudding, sauteed potatoes, buttered asparagus, braised red gem lettuce, broad beans and béarnaise 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

### TODAY'S FISH

ask your server about today's fish

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD <sup>[V]</sup>

## PIZZA

### BUFFALO MOZZARELLA & TOMATO <sup>[V]</sup>

with fresh basil and sun-blushed tomatoes

### SPICY SAUSAGE

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

### GOATS' CHEESE & ASPARAGUS <sup>[V]</sup>

with wilted baby spinach, walnut pesto, toasted almonds and mozzarella (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 and mozzarella, with 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

# albert's

SHED

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# SUNDAY MENU



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

## STARTERS

**TODAY'S SOUP** <sup>(V)</sup>  
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

**HAM HOCK SALAD**  
with a beetroot boiled egg, broad beans,  
pickled gherkin and an english mustard  
dressing

**MUSHROOMS ON TOAST** <sup>(V)</sup>  
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** <sup>(V)</sup>  
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