

# SUNDAY MENU



## SET SUNDAY MENU

1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

### STARTERS

**TODAY'S SOUP** [V]  
with freshly baked bread

**MUSHROOMS ON TOAST** [V]  
wild and field mushrooms with garlic and cream on toasted sourdough

**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

### MAINS

**ROAST RUMP OF BEEF**  
with yorkshire pudding, roast potatoes, mash, caraway carrots, creamed spring greens, tenderstem 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

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

**TODAY'S FISH**  
ask your server about today's fish

### DESSERTS

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

**STICKY TOFFEE PUDDING**  
with butterscotch sauce, toasted pecans and longridge farms vanilla ice cream

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

### ROASTS TO SHARE

FOR TWO PEOPLE

**30OZ TOMAHAWK STEAK'**  
with yorkshire puddings, roast potatoes, mash, caraway carrots, creamed spring greens, tenderstem broccoli, french beans and proper gravy  
30.00 PER PERSON

**WHOLE ROAST CHICKEN**  
with stuffing, roast potatoes, mash, caraway carrots, creamed spring greens, tenderstem broccoli, french beans and proper gravy  
15.00 PER PERSON

### BRUNCH

SERVED UNTIL 2PM

**STEAK AND EGGS** 8.00  
a tenderised 5oz rump steak with herb salted sautéed potatoes and poached free range eggs

**EGGS FLORENTINE** [V] 7.00  
toasted english muffin, poached egg, sautéed spinach topped with hollandaise

**EGGS BENEDICT** 7.00  
toasted english muffin, poached eggs and roasted ham topped with hollandaise

**SMOKED SALMON AND SCRAMBLED EGGS** 7.50  
scrambled eggs and beetroot cured salmon with capers & lemon on granary toast

**AVOCADO ON TOAST** 7.00  
avocado, tomato and red onion salsa on granary toast topped with a poached egg and crispy pancetta

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

### NIBBLES

**MARINATED BOSCAIOLA OLIVES** [V] 3.25

**SOURDOUGH BREAD** [V] 3.50  
with lightly salted butter

**GARLIC BREAD**  
with butter [v] 4.00  
with tomato [v] 4.25  
with mozzarella and tomato [v] 4.50  
with wild mushroom, mozzarella and truffle oil [v] 5.00  
with rosemary and chilli, topped with san daniele ham, rocket and parmesan 5.00

**TOMATO & BASIL BRUSCHETTA** 4.50  
toasted rustic bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

**ROCK OYSTERS**  
with shallot vinegar and tabasco  
3 for 8.00 / 6 for 15.00 / 9 for 22.00 / 12 for 29.00

**CRISPY SQUID & KING PRAWNS**  
with lobster aioli 6.50

### STARTERS

**TODAY'S SOUP** [V] 4.50  
with freshly baked bread

**SEARED KING SCALLOPS** 11.50  
with crispy haggis, asparagus and broad beans with a lemon and dill infused cream and truffle oil

**CRISPY BUTTERMILK HALLOUMI** [V] 6.00  
with an avocado & tomato salsa and paprika spiced tortillas

**PAN-FRIED KING PRAWNS** 8.00  
in a tomato, garlic and chilli sauce with toasted rustic bread

**PEANUT & SESAME DUCK SATAY** 8.00  
with coconut rice rolls, pickled vegetables and toasted sesame seeds

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

**SEAFOOD PLATE** 9.50  
BLACKENED MISO SALMON with asian coleslaw

**LEMON MARINATED OCTOPUS**  
with saffron & confit garlic potato salad and crispy caperberries

**ROCK OYSTER**  
with sherry shallot vinegar

### SALADS

**TIGER PRAWN & AVOCADO** 7.00 13.50  
baby spinach and cos lettuce with grilled tiger prawns, avocado salsa, black bean falafel, pepperdew peppers, and chipotle mayonnaise

**ALBERT'S CHICKEN CAESAR** 6.50 11.50  
with cos lettuce, crispy pancetta heritage tomatoes and parmesan crisps

**WARM GOATS' CHEESE FRITTERS** [V] 6.50 11.50  
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

**AROMATIC LAMB & HALLOUMI** 7.00 13.50  
cumin & thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted vegetables, mixed leaves and mint yoghurt

### MAINS

**GARLIC & THYME RUBBED CHICKEN** 15.00  
with a mushroom & tarragon cream sauce and any two sides

**ALBERT'S FISH & CHIPS** 14.00  
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]

**LOBSTER & KING PRAWN RISOTTO** 23.50  
half a baked lobster with a risotto of pan-fried king prawns, cherry tomatoes and parmesan

**GRILLED LEMON SOLE** 18.00  
whole lemon sole with a lemon and caperberry butter sauce and any two sides

**SADDLE OF RABBIT** 17.50  
wrapped in air-dried ham with apple & blackcurrant stuffing, wild mushroom & mustard cream sauce and any two sides

**TURMERIC ROASTED COD LOIN** 16.00  
with saag aloo, wild & jasmine rice, homemade onion bhaji and mint yoghurt

### GRILL

WITH ANY TWO SIDES

all our beef comes from grass fed lancashire cattle direct from the farm. they are dry hung on the bone to ensure exceptional flavour

**30OZ TOMAHAWK STEAK**  
a truly impressive rib steak served on the bone- succulent, tender and beautifully marbled, recommended medium

with peppercorn sauce and red wine, mushroom & pancetta gravy

30.00 PER PERSON  
(for two people sharing)

**7 OZ FILLET STEAK** 24.50  
the most tender steak, a premium cut, recommended rare

**8 OZ SIRLOIN STEAK** 19.00  
a juicy, full flavour steak with a firm texture, recommended medium rare

**10 OZ RIB-EYE STEAK** 22.00  
well marbled and intensely flavoured, recommended medium

**RUMP OF LAMB** 16.50  
served pink or cooked through

ADD A SAUCE 1.50

**MUSHROOM & TARRAGON-CREAM SAUCE**

**RED WINE, MUSHROOM & PANCETTA GRAVY**

**PEPPERCORN SAUCE**

**LANCASHIRE CHEESE & CHIVE SAUCE**

### BURGERS

served with homemade coleslaw and thin cut chips

**CLASSIC BURGER** 11.00  
our handmade 100% british rump steak served in a brioche bun with tomato, pickled gherkin and cos lettuce simply chargrilled with lashings of burger sauce

**MUSHROOM & BLUE CHEESE BURGER** 12.00  
classic beef burger with grilled mushrooms, mayonnaise and melting cromptwell bishop cheese topped with rocket

**PROPER CHEESE BURGER** 12.00  
classic burger with 'black bomber' mature cheddar and lashings of burger sauce

**HALLOUMI & ROASTED VEGETABLE BURGER** [V] 11.00  
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

### SIDES

ALL 3.50

**ROSEMARY ROAST POTATOES** [V]

**CHIPS** [V]  
chunky, thin cut or sweet potato

**SPRING ONION MASH** [V]

**STEAMED TENDERSTEM BROCCOLI** [V]  
with lemon butter, toasted almonds and parmesan

**FRENCH BEANS** [V]  
with shallot and mint butter

**CARAWAY CARROTS** [V]

**ROCKET AND PARMESAN SALAD** [V]  
with red onion, balsamic and toasted pine nuts

### PIZZAS

**BUFFALO MOZZARELLA & TOMATO** [V] 9.00  
with fresh basil and sun-blushed tomatoes

**GOATS' CHEESE & ASPARAGUS** [V] 10.00  
with wilted baby spinach, walnut pesto, toasted almonds and mozzarella (no tomato)

**BLUE CHEESE & PARMA HAM** 11.00  
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

**KING PRAWN & CHORIZO** 11.00  
with avocado, crème fraîche, cherry tomatoes and wild rocket

**SPICY SAUSAGE** 11.00  
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

**PULLED CHILLI CHICKEN** 11.00  
with sticky plum sauce, spring onions, fresh coriander and chilli

**HOISIN DUCK** 11.00  
shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)

# WINE LIST



## WHITE WINE

### DRY & CRISP



**VIURA, CASTILLO DE PIEDRA** <sup>SPAIN</sup> 4.65 6.15 18.00  
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

**PINOT GRIGIO, LYRIC** <sup>ITALY</sup> 5.00 6.65 19.50  
a really characterful pinot grigio, with tempting apricot, peach and melon fruit

**SAUVIGNON BLANC, CLOUD FACTORY** <sup>NEW ZEALAND</sup> 6.40 8.50 25.00  
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

**GAVI 'LA LANCELOTTA', PIEMONTE** <sup>ITALY</sup> 25.00  
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

**FURMINT, KARDOS** <sup>HUNGARY</sup> 27.00  
the discovery of the year... fabulous furmint from the famous tokaj region 'was' hungary's best kept secret until now. fresh, dry and super tasty  
\*DITCH DISCOVERY\*

**CHABLIS, DOMAINE DE LA MOTTE** <sup>FRANCE</sup> 33.00  
ripe lemon, crisp and steely just as you would expect from a great chablis

**PINOT GRIS, SHARPHAM ESTATE** <sup>ENGLAND</sup> 39.00  
an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

**SAUVIGNON BLANC, CLOUDY BAY** <sup>NEW ZEALAND</sup> 58.00  
crisp and intensely fruity, this sauvignon blanc is a new zealand star. this single wine did more to secure new zealand's reputation as an international heavyweight than any other. elegant, crisp, perfect and still a head-turner

### FRUITY & AROMATIC



**VERMENTINO, COLOMBARD, CASTILLO DE PIEDRA** <sup>SPAIN</sup> 5.75 7.65 22.50  
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

**PICPOUL DE PINET, DUC DE MORNY** <sup>FRANCE</sup> 23.50  
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

**GRENACHE BLANC TERRET BOURRET, VILLE MARIN** <sup>FRANCE</sup> 24.00  
from sun-kissed vineyards on french coast, this dry and fruity white is a perfect match to the oysters from the bay it overlooks  
\*DITCH DISCOVERY\*

**ALBARIÑO, VILA NOVA** <sup>PORTUGAL</sup> 25.50  
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

### RICH & COMPLEX



**CHENIN BLANC, CULLINAN VIEW** <sup>SOUTH AFRICA</sup> 19.50  
deliciously fresh and creamy with peachy fruit character. a classic south african style

**UNOAKED CHARDONNAY, LISTENING STATION** <sup>AUSTRALIA</sup> 6.15 8.20 24.00  
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

**CHARDONNAY PINOT GRIS, DIXIE** <sup>HUNGARY</sup> 31.00  
named after winery owner nimrod kovacs love of jazz, this upbeat fusion hits rich smoky notes

**NATURAL SAVATIANO, PAPAGIANNAKOS** <sup>GREECE</sup> 36.00  
organically farmed, wild yeast, no added sulphur and unfiltered, this is a unique, fantastic food friendly natural wine. once decanted, you'll appreciate how natural this wine is with it's "floaty crystals"  
\*DITCH DISCOVERY\*

## RED WINE

### SOFT & JUICY



**TEMPRANILLO, EL VELERO** <sup>SPAIN</sup> 4.65 6.15 18.00  
cherry-red tempranillo that shows strawberry and fruits of the forest

**MERLOT, LES OLIVIERS** <sup>FRANCE</sup> 5.65 7.50 22.00  
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

**GARNACHA TINTORERA, LAYA** <sup>SPAIN</sup> 27.00  
one of the few grapes to get it's colour from the pulp as well as the skin. at 15% this richly fruity red is as powerful as a spanish bull!  
\*DITCH DISCOVERY\*

**CABERNET SAUVIGNON, MONTEVISTA** <sup>CHILE</sup> 6.15 8.15 24.00  
expressive cabernet crammed full of varietal character and finesse

**VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA** <sup>ITALY</sup> 33.00  
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

### SMOOTH & FRUITY



**RIOJA, VEGA PIEDRA** <sup>SPAIN</sup> 6.00 8.00 23.50  
a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice

**PINOT NOIR GRAN RESERVA, NOVAS** <sup>CHILE</sup> 26.50  
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

**MALBEC, CHATEAU PINERAIE CAHORS** <sup>FRANCE</sup> 31.00  
although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france  
\*DITCH DISCOVERY\*

**RIOJA GRAN RESERVA, ONTANÓN** <sup>(2005) SPAIN</sup> 46.00  
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

### CHUNKY & INTENSE



**SHIRAZ, SOLDIER'S BLOCK** <sup>AUSTRALIA</sup> 5.65 7.50 22.00  
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

**BARBERA D'ASTI, SUPERIORE, CROCERA** <sup>ITALY</sup> 26.00  
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

**PORTILLO MALBEC, MENDOZA** <sup>ARGENTINA</sup> 7.15 9.50 28.00  
ruby red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. fresh fruit flavours supported by sweet and round tannins

**DOMAINE DES TOURELLES** <sup>LEBANON</sup> 31.00  
superb award winning red from lebanon's oldest winery in the famed bekaa valley, satisfyingly fruity and oozing personality  
\*DITCH DISCOVERY\*

**AMARONE DELLA VALPOLICELLA, PRÁ** <sup>(2011) ITALY</sup> 79.00  
an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

## ALCOHOL FREE

### SPARKLING WINE

**CODORNÍU ZERO** 18.00  
An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

### WHITE WINE

**NATUREO MUSCAT, TORRES** 20.50  
green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% abv

## ROSÉ WINE

### PINK & DELICIOUS



**WHITE ZINFANDEL, JACK & GINA** <sup>USA</sup> 5.00 6.65 19.50  
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

**PINOT GRIGIO ROSÉ, MIRABELLO** <sup>ITALY</sup> 5.15 6.85 20.00  
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish

**PINOT NOIR ROSÉ, LIEUX PERDUS** <sup>FRANCE</sup> 24.00  
lieux perdus translates to "lost places" sit back and get lost in this light pink full of red fruit flavours  
\*DITCH DISCOVERY\*

## CHAMPAGNE & SPARKLING

### MODERN & VIBRANT



**LAMBRUSCO, CANTINA DI SOLIERA** <sup>ITALY</sup> 26.00  
this off-dry sparkling red from italy's gastronomic heartland delivers lashings of juicy cherry flavours. great to drink on its own but perfect with sausages, charcuterie or spicy dishes. at only 8%, a second bottle beckons  
\*DITCH DISCOVERY\*

**PROSECCO, VIGNANA** <sup>ITALY</sup> 5.00 27.00  
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

**SPARKLING ROSÉ, DOLCE COLLINE** <sup>ITALY</sup> 5.50 30.00  
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

### CLASSIC CHAMPAGNE



**LOUIS DORNIER ET FILS BRUT** 9.50 54.00  
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

**LOUIS DORNIER ET FILS BRUT ROSÉ** 59.00  
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

**VEUVE CLICQUOT YELLOW LABEL** half 39.00  
a rather famous champagne for all the right reasons - a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish  
73.00  
magnum 145.00

**LAURENT PERRIER LA CUVÉE BRUT** 65.00  
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

**LAURENT PERRIER CUVÉE ROSÉ BRUT** 95.00  
delicately blue pink rosé, thanks to a brief encounter with the grape skins - flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour


**DOM PÉRIGNON** 200.00  
a big, rich treat of a wine - layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

### ROSÉ WINE

**NATUREO ROSADO, TORRES** 20.50  
fresh and light, with ripe red and black fruit flavours and 0.0% abv

### RED WINE

**NATUREO SYRAH, TORRES** 20.50  
shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% abv

 these wines will be decanted at your table

all wines served in 175ml or 250ml measures unless otherwise stated  
125ml measures also available • vintages may vary

### \*DITCH DISCOVERIES

all the highlighted wines are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent manchester wine merchant. together we are striving to find you the very best individual and hand-crafted wines