

# WINTER MENU

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## NIBBLES

MARINATED BOSCAIOLA OLIVES <sup>[V]</sup>	3.25	GARLIC BREAD	4.00
SOURDOUGH BREAD <sup>[V]</sup>	3.50	with butter <sup>[V]</sup>	4.25
with lightly salted butter		with tomato <sup>[V]</sup>	4.50
TOMATO & BASIL BRUSCHETTA <sup>[V]</sup>	4.50	with mozzarella and tomato <sup>[V]</sup>	5.00
toasted rustic bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella		with wild mushroom, mozzarella and truffle oil <sup>[V]</sup>	5.00
		with rosemary and chilli, topped with san daniele ham, rocket and parmesan	

**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 lemon and saffron mayonnaise  
6.50

## STARTERS

TODAY'S SOUP <sup>[V]</sup>	4.50	BUTTERNUT SQUASH & COCONUT	6.00
with freshly baked bread		SPRING ROLL <sup>[V]</sup>	6.00
PAN-FRIED KING PRAWNS	8.50	with coconut and tofu, served with an oriental salad, wasabi crème fraîche and ponzu dressing	
in a tomato, garlic and chilli sauce with toasted rustic bread		RABBIT GNOCCHI	6.50
LITTLE PIE N PEAS	6.50	slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi	
slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy		CRISPY BUTTERMILK HALLOUMI <sup>[V]</sup>	6.00
SEARED KING SCALLOPS	11.50	with an avocado & tomato salsa and paprika spiced tortillas	
with morphet farm's black pudding, crispy pancetta and a tarragon and white grape cream sauce		SEAFOOD PLATE	9.50
MUSHROOMS ON TOAST <sup>[V]</sup>	6.00	BLACKENED MISO SALMON	
wild and field mushrooms with garlic and cream on toasted rustic bread		with asian coleslaw	
PEANUT & SESAME DUCK SATAY	8.50	LEMON MARINATED OCTOPUS	
with coconut rice rolls, pickled vegetables and toasted sesame seeds		with saffron & confit garlic potato salad and crispy caperberries	
CRAB & AVOCADO	6.50	ROCK OYSTER	
avocado and lemon terrine with a crab cocktail, bloody mary dressing and sour dough crostini		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	
WARM GOATS' CHEESE FRITTERS <sup>[V]</sup>	6.50 / 11.50
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	
AROMATIC LAMB & HALLOUMI	7.00 / 13.50
cumin and thyme rubbed lamb with crispy buttermilk halloumi, roasted vegetables, chickpeas, mixed leaves and mint yoghurt	

## MAINS

TOMAHAWK PORK CHOP	15.50	GARLIC & THYME RUBBED CHICKEN	15.00	SLOW BRAISED BEEF SHORT RIB	17.50
with fennel puree, mini toffee apple and any two sides		with a mushroom & tarragon cream sauce and any two sides		with pancetta & mushroom gravy, a macadamia nut & smoked bacon croquette and any two sides	
LANCASHIRE CHEESE & ONION PIE <sup>[V]</sup>	12.00	WILD MUSHROOM & FETA ROLY-POLY <sup>[V]</sup>	13.00	MALAYAN CHICKEN	14.50
served with a lancashire cheese & chive sauce and any two sides		suet pastry (v) filled with feta cheese, braised leeks & wild mushrooms served with toasted pine nuts, sautéed spinach, herb buttered new potatoes and a wild mushroom cream sauce		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	
SLOW BRAISED MEATBALLS	12.00				
deliciously soft and herby pork, beef and ricotta meatballs with pappardelle pasta in a rustic chilli & tomato ragù					

## SIDES

ALL 3.50
DAUPHINOISE POTATOES <sup>[V]</sup>
sliced potatoes baked with cream, garlic and gruyère
CHIPS <sup>[V]</sup>
chunky, thin cut or sweet potato
SPRING ONION MASH <sup>[V]</sup>
MAPLE GLAZED ROOT VEGETABLES <sup>[V]</sup>
parsnips, celeriac and carrot
FRENCH BEANS <sup>[V]</sup>
with shallot and mint butter
ROCKET & PARMESAN SALAD <sup>[V]</sup>
with red onion, balsamic and toasted pine nuts

## FISH

SWEET & SOUR MONKFISH	19.00	<b>ALBERT'S SEAFOOD PLATTER</b> LOBSTER & KING PRAWN RISOTTO with crispy squid BLACKENED SALMON with miso dip ROCK OYSTERS with sherry shallot vinegar and tabasco BEETROOT CURED SALMON LEMON MARINATED OCTOPUS with lobster aioli WHOLE TIGER PRAWNS SOURDOUGH AND CROSTINI 35.00 PER PERSON (minimum two people)	LOBSTER & KING PRAWN RISOTTO	23.50
roast monkfish with a crab & coconut spring roll, sweet & sour blood orange sauce, oriental vegetables and wild & jasmine rice			half a baked lobster with a risotto of pan-fried king prawns, cherry tomatoes and parmesan	
SMOKED HADDOCK RISOTTO	6.50 / 11.00		ALBERT'S FISH & CHIPS	14.00
locally smoked haddock and sautéed leek risotto with a soft poached egg			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>	
GRILLED LEMON SOLE	18.00		PAN-FRIED SEA BASS	17.50
whole lemon sole with a lemon and caperberry butter sauce and any two sides			with your choice of a warm tomato & tarragon salsa or a lemon & dill cream sauce and any two sides	
TURMERIC ROASTED COD LOIN	16.00			
with bombay potatoes, wild & jasmine rice, homemade onion bhaji and mint yoghurt				

## SAUCES

ALL 1.50
PEPPERCORN SAUCE
MUSHROOM & TARRAGON CREAM SAUCE <sup>[V]</sup>
RED WINE, MUSHROOM & PANCETTA GRAVY
LANCASHIRE CHEESE & CHIVE SAUCE <sup>[V]</sup>
WALNUT PESTO <sup>[V]</sup>
CONFIT GARLIC CREAM SAUCE <sup>[V]</sup>

## GRILL

WITH ANY TWO SIDES

32OZ T-BONE STEAK		8OZ SIRLOIN STEAK	19.00	7OZ FILLET STEAK	24.50
a truly impressive steak made up of both sirloin and fillet separated by a large bone. recommended medium-rare		a juicy, full flavour steak with a firm texture, recommended medium rare		the most tender steak, a premium cut, recommended rare	
with peppercorn sauce and red wine, mushroom & pancetta gravy		10OZ RIB-EYE STEAK	22.00	RUMP OF LAMB	16.50
30.00 PER PERSON (for two people sharing)		well marbled and intensely flavoured, recommended medium		served pink or cooked through	
		ALL OUR BEEF COMES FROM GRASS FED LANCASHIRE CATTLE DIRECT FROM THE FARM. THEY ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR			

## PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

BUFFALO MOZZARELLA & TOMATO <sup>[V]</sup>	9.00	KING PRAWN & CHORIZO	11.00
with fresh basil and sun-blushed tomatoes		with avocado crème fraîche, cherry tomatoes and wild rocket	
WILD MUSHROOM & GOATS CHEESE <sup>[V]</sup>	10.00	BLUE CHEESE & PARMA HAM	11.00
with walnut pesto, wilted baby spinach and toasted pine nuts (no tomato)		italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes	
PULLED CHILLI CHICKEN	11.00	HOISIN DUCK	11.00
with sticky plum sauce, spring onions, fresh coriander and chilli		shredded confit duck with a sweet hoisin sauce, mozzarella, cucumber, spring onions and coriander (no tomato)	
SPICY SAUSAGE	11.00		
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream			

### TIPPING POLICY

if you are kind enough to leave a tip please be assured that 100% goes to albert's standish team members

albert's

STANDISH

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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 standish team members. allergy information is available on request

# WINE LIST

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## WHITE WINE

### DRY & CRISP



**VIURA, CASTILLO DE PIEDRA** SPAIN 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** ITALY 5.00 6.65 19.50  
a really characterful pinot grigio, with tempting apricot, peach and melon fruit

**SAUVIGNON BLANC, CLOUD FACTORY** NEW ZEALAND 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** ITALY 25.00  
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

**FURMINT, KARDOS** HUNGARY 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** FRANCE 33.00  
ripe lemon, crisp and steely just as you'd expect from a great chablis

**PINOT GRIS, SHARPHAM ESTATE** ENGLAND 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** NEW ZEALAND 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** SPAIN 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** FRANCE 23.50  
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

**GRENACHE BLANC TERRET BOURRET, VILLE MARIN** FRANCE 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** PORTUGAL 25.50  
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

### RICH & COMPLEX



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

**UNOAKED CHARDONNAY, LISTENING STATION** AUSTRALIA 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** HUNGARY 31.00  
named after winery owner nimrod kovacs love of jazz, this upbeat fusion hits rich smoky notes

**NATURAL SAVATIANO, PAPAGIANNAKOS** GREECE 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** SPAIN 4.65 6.15 18.00  
cherry-red tempranillo that shows strawberry and fruits of the forest

**MERLOT, LES OLIVIERS** FRANCE 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

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

—DITCH DISCOVERY—

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

**VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA** ITALY 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** SPAIN 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** CHILE 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'** FRANCE 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** (2005) SPAIN 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** AUSTRALIA 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** ITALY 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** ARGENTINA 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** LEBANON 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** (2011) ITALY 79.00  
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

## ROSÉ WINE

### PINK & DELICIOUS



**WHITE ZINFANDEL, JACK & GINA** USA 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** ITALY 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** FRANCE 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** ITALY 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** ITALY 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** ITALY 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

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

## 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

**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

### '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



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