



## FOR RESERVATIONS IN JANUARY - NOVEMBER

Thank you for making your reservation at Albert's Standish. 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 01942 409141.

## 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@albertsstandish.com](mailto:reservations@albertsstandish.com) or by calling 01942 409141.

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 01942 409141 or visit [www.albertsstandish.com](http://www.albertsstandish.com)

# PARTY MENU



## STARTERS

### SEARED KING SCALLOPS

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

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

8.50

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

with fresh basil and sun-blushed tomatoes

9.00

### SPICY SAUSAGE

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

11.00

### WILD MUSHROOM & GOATS CHEESE <sup>(V)</sup>

with walnut pesto, wilted baby spinach and toasted pine nuts (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, mozzarella, cucumber, spring onions and coriander (no tomato)

11.00

# albert's

STANDISH

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, all of which goes to albert's standish team members. allergy information is available on request

albert's  
STANDISH

# PARTY MENU



# SILVER MENU

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## STARTERS

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

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 <sup>(V)</sup>

with crispy oyster mushrooms

**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

STANDISH

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STANDISH

SILVER  
MENU



# 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

### RABBIT GNOCCHI

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

### AROMATIC LAMB & HALLOUMI SALAD

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 <sup>(V)</sup>

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

**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

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STANDISH

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STANDISH

GOLD  
MENU



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

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

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

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

**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

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STANDISH

PLATINUM  
MENU



# LUNCH MENU



2 COURSES £12.50

## STARTERS

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

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 <sup>[V]</sup>

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 <sup>[V]</sup>

### MISO, TOFU & MUSHROOM RAMEN <sup>[V]</sup>

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

## PIZZA

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

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 <sup>[V]</sup>

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 <sup>[V]</sup>

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

# albert's

STANDISH

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

albert's  
STANDISH

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** <sup>(V)</sup>  
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** <sup>(V)</sup>  
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 carrots, parsnips  
and celeriac, french beans  
and proper gravy

**ROAST RUMP OF BEEF**  
with yorkshire pudding, roast potatoes, maple glazed  
carrots, parsnips and celeriac, 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** <sup>(V)</sup>  
with either chunky chips, maple glazed carrots,  
parsnips and celeriac 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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STANDISH

SUNDAY  
MENU

