

BAR FOOD

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 [V] 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 skewers with crispy buttermilk halloumi, roasted vegetables, chickpeas, mixed leaves and mint yoghurt

PIZZAS

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

WILD MUSHROOM & GOATS CHEESE [V] 10.00
with walnut pesto, wilted baby spinach and toasted pine nuts (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

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)

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

AFTERNOON TEA

served daily from 12noon to 5pm
bookings usually required 24 hours in advance

£18.00 per person

£25.00 per person

with a glass of louis dornier et
filsbrut or rosé champagne

KIDS AFTERNOON TEA

available for under 10s

£10.00 per person

vegetarian, vegan and gluten free
alternatives can be accommodated when
booked in advance

BAR FOOD

NIBBLES

MARINATED BOSCAIOLA OLIVES ^[V] 3.25

TOMATO & BASIL BRUSCHETTA ^[V] 4.50
toasted rustic bread topped with walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella

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, 5.00

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

SMALL PLATES

CRISPY BUTTERMILK HALLOUMI ^[V]

with an avocado & tomato salsa and paprika spiced tortillas

CHICKEN SATAY

with pickled shallots and carrots, wild & jasmine rice and toasted sesame seeds

HOMEMADE BEETROOT HUMMUS ^[V]

with fresh veggie sticks, flatbread and mint yoghurt

BEAN CAKES ^[VE]

with an avocado & tomato salsa and chipotle dressing

CRISPY COD

with homemade tartare sauce

HOMEMADE ONION BHAJIS

with sweet onion pickle and mint yoghurt

ALL SMALL PLATES

6.00

EXTRAS

CHIPS

chunky, skinny or sweet potato

3.50

SOURDOUGH BREAD

with lightly salted butter

3.50

ROCKET & PARMESAN SALAD

with red onion, balsamic and toasted pine nuts

3.50

SPRING ONION POTATO SALAD

3.50

albert's

WORSLEY

WWW.ALBERTS-RESTAURANTS.COM

allergy information is available on request