

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
baby spinach and cos lettuce with grilled tiger prawns, avocado salsa, black bean falafel, pepperdew peppers, and chipotle mayonnaise 13.50

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

WARM GOATS' CHEESE FRITTERS [V] 6.50
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 11.50

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

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

TOMAHAWK PORK CHOP 15.50
with fennel puree, mini toffee apples 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 crompton 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 ^{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 would 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

GARNACHA TINTORERA, LAYA ^{SPAIN} 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 ^{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

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 ^{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

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