

PARTY MENU



STARTERS

SEARED KING SCALLOPS

crispy haggis, asparagus and broad beans with a lemon and dill infused cream and truffle oil

11.50

CRISPY BUTTERMILK HALLOUMI ^[V]

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

8.00

PEANUT & SESAME DUCK SATAY

with coconut rice rolls, pickled vegetables and toasted sesame seeds

8.00

MAINS

CHARGRILLED FILLET STEAK

with 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 ^[V]

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 ^[V]

served with a lancashire cheese & chive sauce, homemade chunky chips and french beans

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 ^[V]

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

GOATS' CHEESE & ASPARAGUS ^[V]

with wilted baby spinach, walnut pesto and toasted almonds (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

SILVER MENU

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STARTERS

PAN-FRIED SARDINES

with heritage tomatoes, capers and salsa verde
on toasted sourdough

HAM HOCK SALAD

with a beetroot boiled egg, pickled gherkin,
broad beans and an english mustard dressing

MUSHROOMS ON TOAST ^(V)

wild and field mushrooms with garlic and
cream on toasted rustic bread

PEANUT & SESAME CHICKEN SATAY

grilled chicken breast with albert's satay sauce,
jasmine rice and toasted sesame seeds

MAINS

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek
risotto with a soft poached egg

ALBERT'S CHICKEN

CAESAR SALAD

with cos lettuce, crispy pancetta, heritage
tomatoes and parmesan crisps

CRISPY DUCK EGG ^(V)

with vegetarian black pudding, sauteed
potatoes, buttered asparagus, braised red gem
lettuce, broad beans and béarnaise sauce

STEAK FRITES

a tenderised 5oz rump steak with watercress
butter, herb salted thin cut chips and
peppercorn sauce

25⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

albert's

STANDISH

GOLD MENU

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STARTERS

CRISPY BUTTERMILK HALLOUMI ^(V)

with an avocado & tomato salsa and paprika spiced tortillas

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek risotto with a soft poached egg

LITTLE PIE N PEAS

slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy

RABBIT GNOCCHI

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

MAINS

8 OZ SIRLOIN STEAK

served simply chargrilled with chunky chips and a rocket & parmesan salad

PAN-FRIED SEA BASS

with a lemon & dill cream sauce, herb buttered new potatoes and steamed tenderstem brocolli with almonds

LANCASHIRE CHEESE & ONION PIE ^(V)

with a lancashire cheese & chive sauce, homemade chunky chips and french beans

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

30⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

albert's

STANDISH

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 FRITTER SALAD ^(V)

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

CRISPY DUCK EGG ^(V)

with vegetarian black pudding, sauteed potatoes, buttered asparagus, braised baby gem lettuce, broad beans and béarnaise sauce

MAINS

8 OZ SIRLOIN STEAK

with peppercorn sauce, chunky chips and a rocket & parmesan salad

GARLIC & THYME RUBBED CHICKEN

with a mushroom & tarragon cream sauce, herb buttered new potatoes and french beans

BUTTERNUT SQUASH & WHITE TRUFFLE DUMPLINGS ^(V)

in an aromatic southern thai curry sauce with chinese greens and edamame beans

SWEET & SOUR MONKFISH

roast monkfish with a crab & coconut spring roll, sweet & sour blood orange sauce, oriental vegetables and wild & jasmine rice

35⁰⁰ PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5⁰⁰

CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

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

LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP ^[V]

with freshly baked bread

HAM HOCK SALAD

with a beetroot boiled egg, broad beans, pickled gherkin and an english mustard dressing

SWEET POTATO SMACKS ^[V]

sweet potato scallops with homemade 'chip shop' curry and 'pea wet'

PEANUT & SESAME CHICKEN SATAY

grilled chicken breast with albert's satay sauce, jasmine rice and toasted sesame seeds

PAN-FRIED SARDINES

with heritage tomatoes, capers and salsa verde on toasted sourdough

MAINS

CHICKEN & COCONUT NOODLE BOWL

miso and sesame chicken with vermicelli noodles, baby corn, wild mushrooms, pak choy, fresh coriander in a coconut & lime broth with crispy rice rolls

CRISPY DUCK EGG ^[V]

with vegetarian black pudding, sauteed potatoes, buttered asparagus, braised red gem lettuce, broad beans and béarnaise sauce

PAN-FRIED SEA BASS

with saag aloo, fragrant basmati rice, homemade onion bhaji and mint yoghurt

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 ^[V]

TODAY'S FISH

ask your server about today's fish

PIZZA

BUFFALO MOZZARELLA & TOMATO ^[V]

with fresh basil and sun-blushed tomatoes

SPICY SAUSAGE

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

GOATS' CHEESE & ASPARAGUS ^[V]

with wilted baby spinach, walnut pesto and toasted almonds (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

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

CHOCOLATE VOLCANO

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

ALBERT'S LEMON TART

with rhubarb compôte, cornish clotted cream and summer fruit coulis

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

SUNDAY MENU



FOR PARTIES OF 10 OR MORE
1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

STARTERS

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

CRISPY SQUID
with lobster aioli

PEANUT & SESAME CHICKEN SATAY
grilled chicken breast with albert's satay sauce,
jasmine rice and toasted sesame seeds

HAM HOCK SALAD
with a beetroot boiled egg, broad beans,
pickled gherkin and an english mustard
dressing

MUSHROOMS ON TOAST ^[V]
wild and field mushrooms with garlic and
cream on toasted rustic bread

MAINS

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, mash,
caraway carrots, creamed spring greens, tender-
stem 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

TODAY'S FISH
ask your server about today's dish

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

DESSERTS

STICKY TOFFEE PUDDING
with butterscotch sauce, toasted pecans and
longridge farm's vanilla ice cream

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

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