

NEW YEARS DAY 2020



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 lemon and saffron mayonnaise

TOMATO & BASIL BRUSCHETTA
toasted rustic bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

MAINS

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, cabbage purée, french beans and proper gravy

SLOW ROAST PORK
with macadamia nut stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy

LANCASHIRE CHEESE & ONION PIE [V]
with either chunky chips, maple glazed root vegetables with a lancashire cheese & chive sauce or all the sunday trimmings

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

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

PASSION FRUIT MESS
with mango curd, fresh passionfruit & kiwi, coconut cream, meringue and macadamia nuts

CROPWELL BISHOP STILTON
with date & apple chutney and oat cake biscuits

ROASTS TO SHARE

FOR TWO PEOPLE

32OZ T-BONE STEAK
a truly impressive steak made up of both sirloin and fillet separated by a large bone. served with yorkshire puddings, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy
30.00 PER PERSON

WHOLE ROAST CHICKEN
with macadamia nut stuffing, roast potatoes, mash, maple glazed root vegetables, 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

TIPPING POLICY

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

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury team members. 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 lemon and saffron mayonnaise 6.50

STARTERS

TODAY'S SOUP [V] 4.50
with freshly baked bread

SEARED KING SCALLOPS 11.50
with morphets farm black pudding, crispy pancetta and a tarragon and white grape cream sauce

CRISPY BUTTERMILK HALLOUMI [V] 6.00
with an avocado & tomato salsa and paprika spiced tortillas

PAN-FRIED KING PRAWNS 8.50
in a tomato, garlic and chilli sauce with toasted rustic bread

PEANUT & SESAME DUCK SATAY 8.50
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

WARM GOATS' CHEESE FRITTERS [V] 6.50
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 11.50

AROMATIC LAMB & HALLOUMI 7.00
cumin & thyme rubbed lamb with crispy buttermilk halloumi, roasted vegetables, chickpeas, 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]

TURMERIC ROASTED COD LOIN 16.00
with bombay potatoes, wild & jasmine rice, homemade onion bhaji and mint yoghurt

LOBSTER & KING PRAWN RISOTTO 23.50
half a baked lobster with a risotto of pan-fried king prawns, cherry tomatoes and parmesan

SWEET & SOUR MONKFISH 19.00
roast monkfish with a crab & coconut spring roll, sweet & sour blood orange sauce, oriental vegetables and wild & jasmine rice

GRILLED LEMON SOLE 18.00
whole lemon sole with a lemon and caperberry butter sauce and any two sides

SLOW BRAISED BEEF SHORT RIB 17.50
with pancetta & mushroom gravy, a macadamia nut & smoked bacon croquette and any two sides

WILD MUSHROOM & FETA ROLY-POLY [V] 13.00
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

GRILL

all our beef comes from grass fed lancashire cattle direct from the farm. they are dry hung on the bone to ensure exceptional flavour

32OZ T-BONE STEAK
a truly impressive steak made up of both sirloin and fillet separated by a large bone. recommended medium-rare

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

WITH ANY TWO SIDES 1.50

ADD A SAUCE

MUSHROOM & TARRAGON-CREAM SAUCE

RED WINE, MUSHROOM & PANCETTA GRAVY

PEPPERCORN SAUCE

LANCASHIRE CHEESE & CHIVE SAUCE

WALNUT PESTO

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 cropwell 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

SIDES

ALL 3.50

ROSEMARY ROAST POTATOES [V]

CHIPS [V]
chunky, thin cut or sweet potato

MAPLE GLAZED ROOT VEGETABLES [V]
carrot, parsnips and celeriac

SPRING ONION MASH [V]

FRENCH BEANS [V]
with shallot and mint butter

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

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

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

a

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 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, ONTAÑÓN (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

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