

LUNCH MENU



2 COURSES £12.50

STARTERS

TODAY'S SOUP [V]

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 [V]

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 [V]

MISO, TOFU & MUSHROOM RAMEN [V]

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

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

WILD MUSHROOM & GOATS CHEESE [V]

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 [V]

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 goeey chocolate fondant centre served with longridge farm's honeycomb ice cream

albert's

SHED

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's shed team members.
allergy information is available on request

albert's
SHED

LUNCH
MENU

