MOTHER’S DAY

3 COURSES £27.50
AVAILABLE 12:30 - 9:30 PM
albert’s breakfast menu is available from 10:00 - 11:45 am
from 7pm the mother’s day menu will be available alongside
a selection of albert’s favourite dishes

STARTERS

WILD MUSHROOM & TRUFFLE SOUP (V)
with a goats cheese fritter

POACHED EGG & ASPARAGUS SALAD (V)
with vegetarian black pudding, watercress and a
sweet mustard dressing

PEANUT & SESAME CHICKEN SATAY
grilled chicken breast with satay sauce, pickled
vegetables, jasmine rice and toasted sesame seeds.

SMOKED HADDOCK FISHCAKES
locally smoked haddock fishcakes with a lemon,
shallot and dill mayonnaise

SLOW ROAST PORK
with crispy cracking, roast potatoes, mash,
caraway carrots, creamed spring greens,
tenderstem broccoli, french beans and proper gravy

PAN-FRIED SEABASS
pan-fried seabass with a king prawn, courgette and cherry tomato risotto

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 BEER BATTERED HALLOUMI INSTEAD OF COD (V)

LANCASHIRE CHEESE & ONION PIE (V)
with a lancashire cheese & chive sauce, chunky chips and french beans or with all the sunday trimmings

GARLIC & THYME RUBBED CHICKEN
with smoked bacon puy lentils, wild mushrooms, spinach and a lemon & dill sauce

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

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

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