

SUMMER MENU



YOU MAY HAVE NOTICED THAT THIS MENU IS MORE LIMITED THAN USUAL...

We now have to reduce the number of chefs that are in the kitchen, so some of our dishes are temporarily off the menu. We are revisiting this regularly and as soon as we can safely do so, we will be increase our offering.

Thanks for understanding.

NIBBLES

MARINATED BOSCAIOLA OLIVES [VE] [GF]	3.25
SOURDOUGH BREAD [V] with lightly salted butter	3.50

IF YOU HAVE ANY ALLERGIES YOU WOULD LIKE TO DISCUSS PLEASE ASK FOR A MANAGER

[V] VEGETARIAN
[VE] VEGAN OPTION AVAILABLE ON REQUEST
[GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

PAN-FRIED KING PRAWNS [GF] in a tomato, garlic and chilli sauce with toasted rustic bread	8.50	RABBIT GNOCCHI slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi	6.50
MUSHROOMS ON TOAST [V] [VE] [GF] wild and field mushrooms with garlic and cream on toasted rustic bread	6.00	TOMATO & BASIL BRUSCHETTA [V] [VE] [GF] toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and buffalo mozzarella	4.50
PEANUT & SESAME DUCK SATAY with wild & jasmine rice, pickled vegetables and toasted sesame seeds	8.50		

MAINS

MALAYAN CHICKEN [GF] chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, red peppers and edamame beans served with wild & jasmine rice and a seeded chilli flatbread ALSO AVAILABLE WITH SPINACH & CHICKPEAS INSTEAD OF CHICKEN [VE]	14.50	PAN-FRIED TUNA LOIN with slow roasted tomatoes, olives, new potatoes and capers, with buttered french beans, caper & tarragon salsa and a soft poached egg. albert's take on a warm nicoise	18.50	ALL OF OUR STEAKS COME FROM GRASS FED LANCASHIRE CATTLE DIRECT FROM THE FARM. THEY ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR	
ROASTED RUMP OF LAMB with a moroccan-spiced aubergine and chickpea tagine, pearl couscous, mint yoghurt, toasted almonds and a spiced red onion fritter	16.50	LOBSTER & KING PRAWN RISOTTO butter baked lobster and pan-fried crevettes with a cherry tomato & parmesan risotto	23.50	8OZ SIRLOIN STEAK a juicy, full flavour steak with a firm texture, recommended medium rare	19.00
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	HALLOUMI & ROASTED BUTTERNUT SQUASH SALAD chilli and cumin roasted butternut squash and roasted red peppers with lemony hummus, feta and halloumi grilled with honey & sesame seeds	13.00	7OZ FILLET STEAK the most tender steak, a premium cut, recommended rare	24.50
		HARISSA KING PRAWN SALAD with lemon & mint bulgar wheat, sugar-snaps, garden peas and a chive sour cream	14.00	10OZ RIB-EYE STEAK well marbled and intensely flavoured, recommended medium	22.00

SIDES

CHIPS [V] chunky, thin cut or sweet potato	HERB BUTTERED NEW POTATOES [V]	FRENCH BEANS [V] with shallot and mint butter	ALL 3.50
ROCKET & PARMESAN SALAD [V] with red onion, balsamic & toasted pine nuts	ROAST BUTTERNUT SQUASH [V] with chilli and cumin	AVOCADO & TOMATO SALAD [V]	

PIZZAS

BUFFALO MOZZARELLA & TOMATO [V] with fresh basil [GF +1.00]	9.50	PULLED CHILLI CHICKEN with sticky plum sauce, spring onions, fresh coriander and chilli	11.00
SPICY SAUSAGE 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GF +1.00]	11.00	BUTTERNUT SQUASH, SHALLOT & HUMMUS [VE] chilli & cumin butternut squash, roasted shallots and chickpeas with lemon hummus, spinach, coriander and toasted pine nuts (no cheese) [GF +1.00]	12.00

DESSERTS

CHOCOLATE VOLCANO [V] warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream	6.50	PASSION FRUIT ETON MESS [V] [GF] with mango curd, fresh passion fruit & kiwi, coconut cream meringue and macadamia nuts	6.50
STICKY TOFFEE PUDDING [V] with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream - GLUTEN FREE OPTION AVAILABLE [GF]	6.50	DARK CHOCOLATE & CLEMENTINE TORTE [VE] served with vegan vanilla ice cream	7.50

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF with yorkshire pudding, roast potatoes, mash, maple caraway carrots, creamed spring greens and proper gravy	15.00
ROAST CHICKEN with macadamia nut stuffing, roast potatoes, mash, maple caraway carrots, creamed spring greens and proper gravy	15.00
LANCASHIRE CHEESE & ONION PIE [V] with either chunky chips, french beand and a lancashire cheese & chive sauce or all the sunday trimmings	15.00
HALLOUMI & ROASTED VEGETABLE BURGER [V] buttermilk soaked crispy halloumi, roasted red pepper, chilli jam and mint yogurt in a brioche bun with homemade coleslaw and thin cut chips	11.00

KIDS MENU

MAINS

FISH & CHIPS lightly battered cod fingers with thin cut chips and mushy or garden peas	7.50
CHARGRILLED CHICKEN with new potatoes, garden peas and gravy	7.50
KID'S PIZZA choose from either margarita or pepperoni	7.00
LITTLE BEEF DINNER with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	7.50

DESSERT

KID'S ICE CREAM SUNDAE raspberry ripple ice cream with chunky chocolate cake pieces and squirry cream	2.50
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COCKTAILS

PORNSTAR MARTINI everyone's guilty pleasure! vanilla vodka, pineapple juice, passionfruit liqueur and citrus, with a side shot of prosecco for the fizzy finish	8.50
ORANGE SPICED MOJITO bacardi spiced rum, triple sec muddled with orange, lime and mint topped with fiery ginger beer	8.50
ESPRESSO MARTINI vanilla vodka, kahula and vanilla syrup are mixed with espresso to create this perfect start to the night or late night pick me up	8.00
ALBERT'S MARTINI whitley neill raspberry gin, crème de mûre, blackberries, pineapple juice and vanilla syrup	7.50
APEROL SPRITZ aperol, prosecco, soda and orange	8.00

VIRGIN COCKTAILS

REFRESHER orange and apple juice, shaken with raspberries and lime	3.50
RASPBERRY & MINT FIZZ blended sweet raspberries and muddled fresh mint, topped with soda and fresh lemon juice	3.50

DRAUGHT BEER

BOOTLEG american pale ale, 4.5%	4.90
ALBERT'S BREW our bespoke, locally brewed beer	4.50
PERONI lager, 5.0%	6.00
SAN MIGUEL lager, 5.0%	4.90
CARLSBERG lager, 3.8%	4.40
GUINNESS stout, 4.1%	5.50
GUEST ALE from brightside brewery - an award winning local brewery	from 4.20
BROOKLYN ALCOHOL FREE lager, 0.0%	4.10

DRAUGHT CIDER

SOMERSBY draught cider, 4.8%	4.40
OLD MOUT berries & cherries - draught fruit cider, 4.0%	5.30

BOTTLED CIDER

CURIOUS APPLE this is 100% pure kent apple juice cider, gently carbonated and very refreshing, 5.2%	5.00
OLD MOUT passion fruit & apple / kiwi & lime, 4.0%	5.60
MAGNERS 4.5%	5.00

albert's

WORSLEY

WWW.ALBERTS-RESTAURANTS.COM

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

TIPPING POLICY

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

WINE LIST

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WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA <small>SPAIN</small>	4.90	6.50	19.00
PINOT GRIGIO, SANVIGILIO <small>ITALY</small>	5.15	6.85	20.00
SAUVIGNON BLANC, CLOUD FACTORY <small>MARLBOROUGH, NEW ZEALAND</small>	6.40	8.50	25.00
GAVI 'LA LANCELOTTA', PIEMONTE <small>ITALY</small>			25.00

MELON BLANC, PIERRE GADAIS FRANCE 27.00
muscadet with its 'natural' hat on. organically grown, fermented with wild yeast and uncommon in the region, bottled early without lees ageing. fresh, zesty and perfect to sip on its own or ideally to pair with any seafood

CHABLIS, PAUL DELOUX <small>FRANCE</small>	36.00
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from the most northerly sector of burgundy, this wine is fermented and matured without oak to preserve the characteristic flinty style

PINOT GRIS, SHARPHAM ESTATE <small>ENGLAND</small>	45.00
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an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

SAUVIGNON BLANC, CLOUDY BAY <small>NEW ZEALAND</small>	58.00
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FRUITY & AROMATIC

VERMENTINO, COLOMBARD, CASTILLO DE PIEDRA <small>SPAIN</small>	5.75	7.65	22.50
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medium dry

PICPOUL DE PINET, RESERVE MIROU <small>FRANCE</small>	23.50
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citrusy and full-bodied with delicious ripe fruit and herbal aromas

ALBARIÑO, VILA NOVA <small>PORTUGAL</small>	25.50
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STRANGE BRU, FERNAO PIRES SOUTH AFRICA 28.00
a real ditch discovery. celebrating the charms of this portuguese grape on the cape, originally planted for brandy production. juicy and peachy with minerality - a great all-rounder. strange yet hugely satisfying

RICH & COMPLEX

CHENIN BLANC, CULLINAN VIEW <small>SOUTH AFRICA</small>	20.00
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CHARDONNAY RESERVE, MOUNTBRIDGE <small>AUSTRALIA</small>	5.65	7.50	22.00
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SEMILLON VIOGNIER, GOLDEN MULLET AUSTRALIA 40.00
brilliantly bonkers orange, skin contact white from the outstanding alpha box & dice crew. a complex wine which sees the semillon & viognier co-fermented and aged for 18 months in barrel. expect texture, tannins and funky flavours

POUILLY-FUISSE GRANDE RESERVE, MAILLETES <small>FRANCE</small>	60.00
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quintessential white burgundy. barrel fermented, buttery chardonnay that delivers richness with finesse

'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

RED WINE

SOFT & JUICY

TEMPRANILLO, EL VELERO <small>SPAIN</small>	4.90	6.50	19.00
MERLOT, AIMERY <small>FRANCE</small>	5.65	7.50	22.00
CABERNET SAUVIGNON, MONTEVISTA <small>CHILE</small>	6.15	8.15	24.00

TANNAT, AMAUTA ABSOLUTO ARGENTINA 27.00
sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. immensely drinkable and perfect with dishes from the grill

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA <small>ITALY</small>	33.00
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SMOOTH & FRUITY

RIOJA, VEGA PIEDRA <small>SPAIN</small>	6.00	8.00	23.50
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LUCHA ROCOSA, CARIGNAN CHILE 25.00
the carignan grape is really starting to emerge and capture attention. chunky, edgy and fruity red is sourced from dry farmed, mountain carignan vineyards. lucha rocosa is the 'rocky fight' of the vines to find water and minerals

PINOT NOIR GRAN RESERVA, NOVAS <small>CHILE</small>	26.50
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RIOJA GRAN RESERVA, ONTANON <small>(2005) SPAIN</small>	46.00
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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 <small>AUSTRALIA</small>	5.65	7.50	22.00
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ZINFANDEL, CLINE <small>USA</small>	26.00
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classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

MALBEC, PABLO Y WALTER <small>ARGENTINA</small>	7.15	9.50	28.00
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NEBBIOLO, FOG AUSTRALIA 45.00
barolo's aussie cousin, with shares many similarities but with its own unique identity. dynamic and perfumed red from the guys at alpha box & dice whose plan is to craft a wine for every letter of the alphabet. best enjoyed with meaty, savoury dishes

AMARONE DELLA VALPOLICELLA, PRÁ <small>(2011) ITALY</small>	79.00
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an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, LAVENDER HILL <small>USA</small>	5.00	6.65	19.50
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PINOT GRIGIO ROSÉ, MIRABELLO <small>ITALY</small>	5.15	6.85	20.00
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RIOJA ROSADO, ONTANON SPAIN 28.50
clarete is an officially classified style of rosado - well known in rioja but rarely found outside the region. a stunning, dry and fruity rosé from one of rioja's most progressive producers

BOTTLED BEER

IPA

BREWDOG PUNK 5.6%	5.60
GOOSE ISLAND 5.9%	5.40
CURIOUS BREW 5.9%	5.20
LAGUNTAS 6.2%	5.90

PALE ALE

ADNAMS MOSAIC 4.1%	4.80
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BELGIAN BEER

LEFFE BLONDE 6.6%	5.00
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LAGER

MODELO ESPECIAL 4.4%	4.50
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BROOKLYN 5.2%	5.30
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HEINEKEN 5.0%	4.00
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BUDWEISER 4.8%	4.10
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BUD LIGHT 3.5%	4.20
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ASAHI 5.2%	4.50
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PERONI 5.1%	4.50
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PERONI GLUTEN FREE 5.2%	4.50
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ESTRELLA DAMM 4.6%	4.50
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SOL 4.5%	4.10
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HELLES 4.8%	5.00
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BECKS 4.8%	250ml 3.40
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ALCOHOL FREE

ALCOHOL FREE BEER

BROOKLYN 0.0%	pint 4.10
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PERONI LIBERA 0.0%	4.70
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HEINEKEN 0.0%	3.30
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SMASHED HOPS LAGER 0.0%	4.20
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ALCOHOL FREE CIDER

SMASHED HOPS CIDER 0.0%	4.20
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OLD MOUT 0.0%	4.50
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berries & cherries

SOFT DRINKS

FROBISHERS	3.00
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apple & raspberry / apple & mango / orange & passion fruit

FENTIMANS BOTANICALLY BREWED BEVERAGES <small>275ML</small>	4.20
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ginger beer / sparkling elderflower

FENTIMANS MIXERS <small>125ML</small>	2.20
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tonic / slimline tonic / pink grapefruit tonic / mediterranean orange tonic / herbal tonic / ginger ale / ginger beer

APPLETISER	2.80
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BOTTLED COKE	3.00
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BOTTLED DIET COKE	2.60
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RED BULL	3.80
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RED BULL SUGARFREE	3.60
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ALCOHOL FREE WINE

SPARKLING WINE

CODORNÍU ZERO	18.00
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WHITE WINE

NATUREO MUSCAT, TORRES	20.00
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ROSÉ WINE

NATUREO ROSADO, TORRES	20.00
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RED WINE

NATUREO SYRAH, TORRES	20.00
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CHAMPAGNE & SPARKLING

MODERN & VIBRANT

PROSECCO, VIGNANA <small>ITALY</small>	5.10	27.50
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SPARKLING ROSÉ, DOLCE COLLINE <small>ITALY</small>	5.50	30.00
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ZAPTUNG 'PROSECCO', ALPHA BOX & DICE AUSTRALIA 31.00
the aussie's cheeky take on 'that' italian fizz! an effervescent explosion of fruity frivolity

CLASSIC CHAMPAGNE

LOUIS DORNIER ET FILS BRUT	8.85	50.00
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LOUIS DORNIER ET FILS BRUT ROSÉ	55.00
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LAURENT PERRIER LA CUVÉE BRUT	66.00
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VEUVE CLICQUOT YELLOW LABEL	74.00
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half 39.00 /magnum 145.00

LAURENT PERRIER CUVÉE ROSÉ BRUT	98.00
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DOM PÉRIGNON	220.00
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