

AUTUMN MENU



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

NIBBLES

MARINATED BOSCAIOLA OLIVES [VE] [GF] 3.25	GARLIC BREAD with butter [V] 4.00
SOURDOUGH BREAD [V] 3.50 with lightly salted butter	with tomato [V] 4.25
	with mozzarella and tomato [V] 4.50

FOOD ALLERGIES

if you have an allergy or intolerance, please inform your server

STARTERS

ALBERT'S PRAWN COCKTAIL 8.50 baby prawns in marie rose sauce, a whole crevette, baby gem, cucumber & avocado salsa, granary toast and bloody mary dressing	PAN-SEARED VENISON [GF] 9.00 with candy beetroot, honey & parsnip purée, vegetable crisps and shaved parmesan
TOMATO & CHORIZO FISH STEW 7.00 chorizo, king prawn and mussels in a rich tomato & fennel sauce with pan-fried sea bass	PEANUT & SESAME DUCK SATAY 8.50 with wild & jasmine rice, pickled vegetables and toasted sesame seeds
MUSHROOMS ON TOAST [V] [GF] 6.00 wild and field mushrooms with garlic and cream on toasted sourdough	TOMATO & BASIL BRUSCHETTA [V] [VE] [GF] 4.50 heritage tomatoes, kalamata olives and buffalo mozzarella on toasted sourdough with salsa verde

MAINS

SLOW BRAISED BEEF SHORT RIB [GF] 19.50 with dauphinoise potatoes, creamed spring greens, pancetta jus and macadamia nut croquette	CRISPY DUCK EGG [V] 11.50 with veggie black pudding, parmentier potatoes, winter greens, broad beans and béarnaise sauce	<p>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</p> <p>80% SIRLOIN STEAK a juicy, full flavoured steak with a firm texture, recommended medium rare 19.00</p> <p>70% FILLET STEAK the most tender steak, a premium cut, recommended rare 24.50</p> <p>100% RIB-EYE STEAK well marbled and intensely flavoured, recommended medium 22.00</p> <p>SERVED CHARGRILLED WITH YOUR CHOICE OF TWO SIDES</p>
MALAYAN CHICKEN [GF] 14.50 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] 11.00	ALBERT'S FISH & CHIPS 14.00 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]	
PAN-FRIED SWORDFISH [GF] 19.50 with wilted spinach, parmentier potatoes and curried mussels in a tomato & coconut sauce	AROMATIC LAMB & HALLOUMI SALAD 13.50 cumin and thyme rubbed lamb with crispy buttermilk halloumi, roasted vegetables, toasted pine nuts, mixed leaves and mint yoghurt	
KING PRAWN LINGUINE 12.50 pan-fried king prawns with a linguine pasta in a cherry tomato bisque ADD HALF A LOBSTER +14.00	LANCASHIRE CHEESE & ONION PIE [V] 14.00 with lancashire cheese & chive sauce and your choice of two sides	

SIDES

CHIPS [V] chunky, thin cut or sweet potato	FRENCH BEANS [V] [GF] with shallot and mint butter	DAUPHINOISE POTATOES [V] [GF] sliced potatoes baked with cream and garlic	ROCKET & PARMESAN SALAD [V] with red onion, balsamic and toasted pine nuts
FRENCH ONION MASH [V] [GF]	MISO WINTER GREENS [V] [GF] spinach and rainbow chard with miso butter and confit garlic	CAULIFLOWER RAREBIT [V] our version of cauliflower cheese with black bomber cheddar and wholegrain mustard	

ALL 3.50

SAUCES

PEPPERCORN SAUCE	RED WINE, MUSHROOM & PANCETTA GRAVY [GF]
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ALL 1.50

PIZZAS

BUFFALO MOZZARELLA & TOMATO [V] 9.50 with fresh basil [GF +1.00]	PULLED CHILLI CHICKEN 11.00 with sticky plum sauce, spring onions, fresh coriander and chilli
SPICY SAUSAGE 11.00 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GF +1.00]	BEETROOT, SHALLOT & HUMMUS [VE] 9.50 with slow roasted garlic, pine nuts and pumpkin seeds (no cheese) [GF +1.00]

DESSERTS

PANETTONE BREAD & BUTTER PUDDING [V] 6.50 with blackberry compote and vanilla custard	PASSION FRUIT ETON MESS [V] [GF] 6.50 with mango curd, fresh passion fruit, pineapple & kiwi, coconut cream meringue and macadamia nuts
CHOCOLATE VOLCANO [V] 6.50 warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream	DARK CHOCOLATE & CLEMENTINE TORTE [VE] 7.50 served with vegan vanilla ice cream

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF 15.00 with yorkshire pudding, roast potatoes, mash, maple caraway carrots, creamed spring greens and proper gravy	ROAST CHICKEN 15.00 with macadamia nut stuffing, roast potatoes, mash, maple caraway carrots, creamed spring greens and proper gravy
LANCASHIRE CHEESE & ONION PIE [V] 14.00 with either chunky chips, french beans and a lancashire cheese & chive sauce or all the sunday trimmings	HALLOUMI & ROASTED VEGETABLE BURGER [V] 11.00 buttermilk soaked crispy halloumi, roasted red pepper, chilli jam and mint yogurt in a brioche bun with homemade coleslaw and thin cut chips
PROPER CHEESEBURGER 11.00 our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce, served with homemade coleslaw and thin cut chips	

KIDS MENU

MAINS

FISH & CHIPS 7.50 lightly battered cod fingers with thin cut chips and mushy or garden peas	CHARGRILLED CHICKEN 7.50 with mash, garden peas and gravy
LITTLE BEEF DINNER 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	

MAKE YOUR OWN PIZZA

we supply the base and the toppings and you make the pizza!
IF YOU DON'T FANCY MAKING IT YOURSELF, JUST ASK AND OUR CHEFS WOULD BE HAPPY TO DO IT FOR YOU

7.00

DESSERT

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

PORNSTAR MARTINI 8.50 everyone's guilty pleasure! vanilla vodka, pineapple juice, passionfruit liqueur and citrus, with a side shot of prosecco for the fizzy finish	ORANGE & GINGER MOJITO 8.50 bacardi spiced rum, triple sec, muddled with orange, lime and mint and topped with fiery ginger beer
BLACK FOREST BRAMBLE 9.50 a twist on a classic cocktail bringing together sloe gin, lime juice, sugar syrup and cherry brandy, with a glacé cherry garnish	SPICED APPLE MARGARITA 9.50 a warming combination of el jimador repasado, manzana verde, apple juice and cinnamon syrup, finished with a cinnamon sugar rim
SALTED CARAMEL OLD FASHIONED 9.50 the bar tenders favourite with a sweet and salty flair. makers mark stirred with sea salt, caramel syrup and chocolate bitters	BERRY FIZZ 8.00 crème de mûre and raspberry purée topped with prosecco, for a perfect aperitif

VIRGIN COCKTAILS

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

BOOTLEG 4.90 american pale ale, 4.5%	ALBERT'S BREW 4.50 our bespoke, locally brewed beer
PERONI 6.00 lager, 5.0%	SAN MIGUEL 4.90 lager, 5.0%
CARLSBERG 4.40 lager, 3.8%	GUINNESS 5.50 stout, 4.1%
BROOKLYN ALCOHOL FREE 4.10 lager, 0.0%	

DRAUGHT CIDER

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

CURIOUS APPLE 5.00 this is 100% pure kent apple juice cider, gently carbonated and very refreshing, 5.2%	REKORDERLIG 5.70 strawberry & lime 4.5% / passion fruit 4.0%
MAGNERS 5.00 4.5%	

albert's

DIDSBURY

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 didsbury 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 didsbury team members

WINE LIST



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 GADAI** 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** FRANCE 36.00

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** ENGLAND 45.00

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

FRUITY & AROMATIC

**VERMENTINO,
COLOMBARD, CASTILLO DE PIEDRA** SPAIN 5.75 7.65 22.50
medium dry

**PICPOUL DE PINET,
RESERVE MIROU** FRANCE 23.50
citrusy and full-bodied with delicious ripe fruit and herbal aromas

ALBARIÑO, VILA NOVA PORTUGAL 25.50

**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** SOUTH AFRICA 20.00

**CHARDONNAY RESERVE,
MOUNTBRIDGE** AUSTRALIA 5.65 7.50 22.00

**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** FRANCE 60.00

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** SPAIN 4.90 6.50 19.00

MERLOT, AIMERY FRANCE 5.65 7.50 22.00

**CABERNET SAUVIGNON,
MONTEVISTA** CHILE 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** ITALY 33.00

SMOOTH & FRUITY

**RIOJA,
VEGA PIEDRA** SPAIN 6.00 8.00 23.50

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** CHILE 26.50

**RIOJA GRAN RESERVA,
ONTAÑON** (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

**MALBEC,
PABLO Y WALTER** ARGENTINA 7.15 9.50 28.00

ZINFANDEL, CLINE USA 35.00
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

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** (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,
LAVENDER HILL** USA 5.00 6.65 19.50

**PINOT GRIGIO ROSÉ,
MIRABELLO** ITALY 5.15 6.85 20.00

**RIOJA ROSADO,
ONTAÑON** 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

BELGIAN BEER

LEFFE BLONDE 6.6% 5.00

LAGER

MODELO ESPECIAL 4.4% 4.50

BROOKLYN 5.2% 5.30

HEINEKEN 5.0% 4.00

BUDWEISER 4.8% 4.10

BUD LIGHT 3.5% 4.20

PERONI 5.1% 4.50

PERONI GLUTEN FREE 5.2% 4.50

ESTRELLA DAMM 4.6% 4.50

SOL 4.5% 4.10

HELLES 4.8% 5.00

BECKS 4.8% 250ml 3.40

ALCOHOL FREE

ALCOHOL FREE BEER

BROOKLYN 0.0% pint 4.10

HEINEKEN 0.0% 3.30

SMASHED HOPS LAGER 0.0% 4.20

ALCOHOL FREE CIDER

SMASHED HOPS CIDER 0.0% 4.20

OLD MOUT 0.0% 4.50
berries & cherries

SOFT DRINKS

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

**FENTIMANS BOTANICALLY
BREWED BEVERAGES** 275ML 4.20
ginger beer / dandelion & burdock

FENTIMANS MIXERS 125ML 2.20
tonic / slimline tonic / pink grapefruit tonic / herbal tonic / ginger ale / ginger beer

APPLETISER 2.80

BOTTLED COKE 3.00

BOTTLED DIET COKE 2.60

RED BULL 3.80

RED BULL SUGARFREE 3.60

ALCOHOL FREE WINE

SPARKLING WINE

CODORNÍU ZERO 18.00

WHITE WINE

NATUREO MUSCAT, TORRES 20.00

ROSÉ WINE

NATUREO ROSADO, TORRES 20.00

RED WINE

NATUREO SYRAH, TORRES 20.00

CHAMPAGNE & SPARKLING

MODERN & VIBRANT

**PROSECCO,
VIGNANA** ITALY 5.10 27.50

**SPARKLING ROSÉ,
DOLCE COLLINE** ITALY 5.50 30.00

HENNERS BRUT EAST SUSSEX, UK 51.00

one of england's finest sparkling wines, made in the champagne method. the estate, nestled in the south downs and just a few miles from the english channel, has one of the best microclimates for producing world class fizz

CLASSIC CHAMPAGNE

LOUIS DORNIER ET FILS BRUT 8.85 50.00

LOUIS DORNIER ET FILS BRUT ROSÉ 55.00

LAURENT PERRIER LA CUVÉE BRUT 70.00

VEUVE CLICQUOT YELLOW LABEL 74.00
half 39.00 /magnum 145

LAURENT PERRIER CUVÉE ROSÉ BRUT 100

DOM PÉRIGNON 220