

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 tomato [V]	4.25
with lightly salted butter		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	PAN-SEARED VENISON [GF]	9.00
baby prawns in marie rose sauce, a whole crevette, baby gem, cucumber & avocado salsa, granary toast and bloody mary dressing		with candy beetroot, honey & parsnip purée, vegetable crisps and shaved parmesan	
TOMATO & CHORIZO FISH STEW	7.00	PEANUT & SESAME DUCK SATAY	8.50
chorizo, king prawn and mussels in a rich tomato & fennel sauce with pan-fried sea bass		with wild & jasmine rice, pickled vegetables and toasted sesame seeds	
MUSHROOMS ON TOAST [V] [GF]	6.00	TOMATO & BASIL BRUSCHETTA [V] [VE] [GF]	4.50
wild and field mushrooms with garlic and cream on toasted sourdough		heritage tomatoes, kalamata olives and buffalo mozzarella on toasted sourdough with salsa verde	

MAINS

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

SIDES

CHIPS [V]	FRENCH BEANS [V] [GF]	DAUPHINOISE POTATOES [V] [GF]	ROCKET & PARMESAN SALAD [V]
chunky, thin cut or sweet potato	with shallot and mint butter	sliced potatoes baked with cream and garlic	with red onion, balsamic and toasted pine nuts
FRENCH ONION MASH [V] [GF]	MISO WINTER GREENS [V] [GF]	CAULIFLOWER RAREBIT [V]	
	spinach and rainbow chard with miso butter and confit garlic	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	PULLED CHILLI CHICKEN	11.00
with fresh basil [GF +1.00]		with sticky plum sauce, spring onions, fresh coriander and chilli	
SPICY SAUSAGE	11.00	BEETROOT, SHALLOT & HUMMUS [VE]	9.50
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GF +1.00]		with slow roasted garlic, pine nuts and pumpkin seeds (no cheese) [GF +1.00]	

DESSERTS

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

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	

DRAUGHT

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%	
KARMA CITRA	5.60
golden ale - wiley fox brewery, 4.3%	
PROHIBITION APA	5.50
pale ale - wiley fox brewery, 3.9%	
THE FOX HAT	5.00
golden ale - wiley fox brewery, 4.2%	
DUBLIN UP	5.70
stout - wiley fox brewery, 4.5%	
GUEST ALE	from 4.20
from brightside brewery - an award winning local brewery	
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%	

BOTTLED CIDER

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

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's standish 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 standish 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 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 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 <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 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

CHAMPAGNE & SPARKLING

MODERN & VIBRANT

PROSECCO, VIGNANA <small>ITALY</small>	5.10	27.50
SPARKLING ROSÉ, DOLCE COLLINE <small>ITALY</small>	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

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
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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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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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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
berries & cherries		

SOFT DRINKS

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

FENTIMANS BOTANICALLY BREWED BEVERAGES <small>275ML</small>	4.20
ginger beer / dandelion & burdock	

FENTIMANS MIXERS <small>125ML</small>	2.20
tonic / slimline tonic / pink grapefruit 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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