

TEMPORARY OUTDOOR MENU

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OUR USUAL MORE EXTENSIVE MENU WILL BE AVAILABLE FROM 17TH MAY
[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

IF YOU HAVE ANY FOOD ALLERGIES PLEASE ASK TO SPEAK TO A MANAGER

STARTERS

TOMATO & BASIL BRUSCHETTA ^{[V][VE][GF]} 4.50 toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and buffalo mozzarella	ALBERT'S PRAWN COCKTAIL 8.50 a whole grilled crevette, baby prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing
WILD MUSHROOM & TALEGGIO RISOTTO ^{[V][GF]} 6.00 with crispy oyster mushrooms, wilted spinach and toasted pine nuts	PEANUT & SESAME DUCK SATAY 8.50 with wild & fragrant rice, pickled vegetables and toasted sesame seeds

MAINS

PAN-ROASTED COD LOIN ^[GF] 18.50 with fresh mussels, parmentier potatoes, steamed asparagus & prosecco cream sauce	SEAFOOD RISOTTO ^[GF] 19.00 king prawns, fresh mussels and squid in a cherry tomato risotto and spinach risotto with grilled crevettes and crispy calamari
10OZ RIB-EYE STEAK 22.00 with chunky chips and an asparagus, chilli & snow pea salad ADD PEPPERCORN OR BEARNAISE SAUCE +1.50	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] 11.50
GRILLED HALLOUMI SALAD 12.50 with mini falafel, green beans, kalamata olives, heritage tomatoes, red onion & toasted pine nuts with a mint yoghurt dressing	

PIZZAS

BUFFALO MOZZARELLA & TOMATO ^[V] 10.50 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]	BUTTERNUT SQUASH, SHALLOT & HUMMUS ^[VE] 12.00 chilli & cumin butternut squash, roasted shallots and chickpeas with lemon hummus, spinach, coriander and toasted pine nuts (no cheese) [GF +1.00]

DESSERTS

PANETTONE BREAD & BUTTER PUDDING 6.50 with summer compote and white chocolate custard	DARK CHOCOLATE & CLEMENTINE TORTE ^{[VE][GF]} 7.50 served with vegan vanilla ice cream
PASSION FRUIT ETON MESS ^{[V][GF]} 6.50 homemade meringue with fresh passion fruit, mango puree, coconut cream and pineapple, kiwi & blueberries	CHOCOLATE VOLCANO 7.00 warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF ^[GF] 15.00 with yorkshire pudding, roast potatoes, mash, creamed spring greens, caraway carrots, french beans and proper gravy
ROAST CHICKEN ^[GF] 15.00 with macadamia nut stuffing, roast potatoes, mash, creamed spring greens, caraway carrots, french beans and proper gravy
LANCASHIRE CHEESE & ONION PIE ^[V] 15.00 with either chunky chips, french beans and a lancashire cheese & chive sauce or all the sunday trimmings

KIDS MENU

MAINS

LANCASHIRE CHEESE & PEA RISOTTO 6.00
CHARGRILLED CHICKEN 7.50 with french beans, skinny fries and gravy
KID'S MARGHERITA PIZZA 7.00
LITTLE BEEF DINNER 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available on sundays)

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



MANGO RUM PUNCH 8.50
bacardí carta blanca and triple sec shaken with mango purée, pineapple juice and lime



ALBERT'S MARTINI 8.50
larios rosé gin, crème de mûre, blackberries, pineapple juice and vanilla syrup



APPLE MARGARITA 8.50
tequila, manzana verde, lime, apple juice, cinnamon syrup

SPRITZ



ELDERFLOWER & LEMON SPRITZ 8.00
elderflower cordial, limoncello, mint, prosecco and soda



RHUBARB GIN FIZZ 9.50
whitley neill rhubarb gin, lemon juice, prosecco and soda



APEROL SPRITZ 8.00
aperol, prosecco, soda and orange

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

WINE BY THE GLASS

WHITE

PINOT GRIGIO 5.15

SAUVIGNON BLANC 6.50

CHARDONNAY RESERVE 5.75

RED

PORTILLO MALBEC 6.65

MERLOT 5.65

RIOJA 6.00

ROSE

WHITE ZINFANDEL 5.15

PINOT GRIGIO ROSÉ 5.40

PLEASE ASK IF YOU'D LIKE TO
SEE OUR FULL WINE LIST

DRAUGHT BEER

BOOTLEG 4.90

american pale ale, 4.5%

ALBERT'S BREW 4.60

our bespoke, locally brewed beer

PERONI, 5.0% 6.00

SAN MIGUEL, 5.0% 5.00

CARLSBERG, 3.8% 4.50

GUINNESS, 4.1% 5.50

BROOKLYN ALCOHOL FREE 4.00

DRAUGHT CIDER

SOMERSBY, 4.8% 4.40

OLD MOUT 5.40

berries & cherries - draught fruit cider, 4.0%

BOTTLED CIDER

REKORDERLIG 5.90

strawberry & lime 4.5% / passion fruit 4.0%

MAGNERS, 4.5% 5.10

OLD MOUT 4.0% 5.80

kiwi & lime 4.5%⁸

BOTTLED BEER

IPA

BREWDOG PUNK 5.6% 5.60

GOOSE ISLAND 5.9% 5.50

BELGIAN BEER

LEFFE BLONDE 6.6% 5.00

LAGER

MODELO ESPECIAL 4.4% 4.60

BROOKLYN 5.2% 5.30

HEINEKEN 5.0% 4.20

BUDWEISER 4.8% 4.10

PERONI 5.1% 4.70

ESTRELLA DAMM 4.6% 4.50

SOL 4.5% 4.10

ASAHI 5% 4.50

CHAMPAGNE & SPARKLING

MODERN & VIBRANT

125ml  

PROSECCO, 5.10 27.50

SPARKLING ROSÉ, 5.50 30.00

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 75.00

magnum 150

LAURENT PERRIER CUVÉE ROSÉ BRUT 100

DOM PÉRIGNON 250