

BAR FOOD



[V] VEGETARIAN | [VE] VEGAN

[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

SIDES

- MARINATED OLIVES** [V][VE][GF] 3.50
- CHIPS** [V] 4.25
chunky, skinny or sweet potato
- STICKY PECAN SALAD** [V][GF] 4.25
with mixed leaves, red onion, shaved parmesan and a balsamic, chilli & honey dressing

SALADS

- BURRATA & BABY PEAR SALAD** [V][GF] 14.50
with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam

BURGERS

- PROPER CHEESEBURGER** 12.75
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 sweet potato or skinny fries
- THE BEYOND BURGER** [VE] 13.50
plant based burger that looks and cooks like meat with vegan cheese, lettuce, pickles, lashings of sriracha mayo, served with sweet potato or skinny fries

PIZZAS

- MOZZARELLA & TOMATO** [V] 9.50
with fresh basil and sun-blushed tomatoes [GFO +1.50]
ALSO AVAILABLE WITH BUFFALO MOZZARELLA +2.50
- BLUE CHEESE & PARMA HAM** 11.50
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.50]
- SPICY SAUSAGE** 11.50
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.50]
- PULLED CHILLI CHICKEN** 11.50
with sticky plum sauce, spring onions, fresh coriander and chilli sun-blushed tomatoes
- CHICKEN CAESAR** 11.50
confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)
- VEGAN WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA** [V][VE] 12.00
with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.00]

if you have a food allergy please inform your server
if your allergy is severe please ask to speak to a manager

we can identify the allergens in all of the dishes on our menu. we have good procedures in place for allergen control and our staff are trained, however due to the environment we can not 100% guarantee an allergy free meal

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SMALL PLATES

HAVE YOUR CHOICE OF ANY THREE
SMALL PLATES FOR
15.00

- CRISPY COCONUT PRAWNS** 6.00
with tomato and chilli sambal
- SESAME SOY CHICKEN WINGS** 6.50/12.50
with spring onion, chilli and ginger
- WARM FOCACCIA WITH PARMA HAM** 6.00
focaccia bread baked with mozzarella, tomato, confit garlic butter and parma ham
- SMOKED MACKEREL PÂTÉ** [GFO] 6.00
with pickled cucumber and sourdough crostini
- BANG BANG CAULIFLOWER** [VE] 6.50
tempura cauliflower in a sweet & spicy buffalo sauce with black sesame seeds and lime vegan mayo
- PAPRIKA SPICED TORTILLAS** [V][VE] 4.00
with avocado, lime & cucumber salsa
- PADRÓN PEPPERS** [V][VE][GF] 4.00

SUNDAY ROASTS

AVAILABLE EVERY SUNDAY FROM 12:30PM

- ROAST RUMP OF BEEF** [GFO] 15.00
with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, french beans, creamed spring greens and proper gravy
- ROAST CHICKEN** [GFO] 14.50
with confit garlic & apricot stuffing, roast potatoes, mash, maple glazed root vegetables, french beans, creamed spring greens and proper gravy
- SLOW ROASTED PORCHETTA** 16.00
with confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy
- LANCASHIRE CHEESE & ONION PIE** [V] 15.00
with either chunky chips, french beans and a veggie gravy or all the sunday trimmings
- LENTIL & SPINACH STEAMED PUDDING** [VE] 12.50
vegan suet pastry with lentils, kidney beans and wild mushrooms, served with served with roast potatoes, maple glazed root vegetables, french beans and veggie gravy

albert's

STANDISH