

VEGAN MENU

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[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

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| MUSHROOMS ON TOAST [GFO] pan-fried wild mushrooms on toasted rustic bread with white truffle oil | 6.50 |
| MULLED BABY PEAR & PECAN SALAD with mulled baby pears, braised chicory, mixed leaves, candied pecans and a balsamic dressing | 6.00 |
| BANG BANG CAULIFLOWER tempura cauliflower in a sweet & spicy buffalo sauce with black sesame seeds and lime vegan mayo | 6.50 |
| TOMATO & BASIL BRUSCHETTA [GFO] toasted rustic bread with almond pesto, heritage tomatoes and kalamata olives | 6.50 |

NIBBLES

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| MARINATED OLIVES [GF] | 3.50 |
| SOURDOUGH BREAD with extra virgin olive oil and balsamic vinegar | 3.50 |
| PADRÓN PEPPERS [GF] | 4.00 |

MAINS

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| BEYOND BURGER 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. | 13.50 |
| BASIL ARANCINI with a san marzano sauce, straw fries and an olive and sun-blushed tomato salsa | 12.00 |
| WINTER SQUASH & CHICKPEA MALAYAN CURRY [GFO] in a coconut, chilli & lime sauce with wild & jasmine rice and a chargrilled flatbread | 11.00 |
| LENTIL & SPINACH STEAMED PUDDING vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, green beans and red wine gravy | 12.00 |
| WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GFO] with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.00] | 12.00 |

SIDES

ALL 4.25

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| CHIPS chunky, thin cut or sweet potato |
| MAPLE GLAZED ROOT VEGETABLES [GF] |
| FRENCH BEANS [GF] |
| STICKY PECAN SALAD [GF] with mixed leaves, red onion and a balsamic dressing |

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS
10AM TO 11:45AM

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| MUSHROOMS ON TOAST [VE] pan-fried mushrooms on granary toast with vegan black pudding and HP drizzle | 8.00 |
| AVOCADO ON TOAST [GFO] smashed avocado with chilli & lime and pumpkin seeds on toasted multigrain granary toast | 8.50 |

DESSERT

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| DARK CHOCOLATE & CLEMENTINE TORTE [GF] served with vegan vanilla ice cream | 7.50 |
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LUNCH

TWO COURSES FOR £14.95 | THREE COURSE FOR £18.95

STARTER

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| MUSHROOMS ON TOAST [GFO] pan-fried wild mushrooms on toasted rustic bread with white truffle oil |
| BANG BANG CAULIFLOWER tempura cauliflower in a sweet & spicy buffalo sauce with black sesame seeds and lime vegan mayo |

MAINS

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| WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GF +1.00] with wilted spinach, toasted pine nuts and vegan cheese |
| BASIL ARANCINI with a san marzano sauce, straw fries and an olive and sun-blushed tomato salsa |

DESSERT

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| BABY PEAR & STEM GINGER SUNDAE with vegan vanilla ice cream |
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a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury team members.
we can identify the allergens in all of the dishes on our menu. however due to the environment we can not 100% guarantee an allergy free meal.
vegan dishes may be cooked using the same equipment as non-vegan food

albert's
DIDSBURY

VEGAN MENU

