

VEGAN MENU

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PLEASE SPECIFY VEGAN WHEN YOU ORDER - SOME DISHES ARE VARIATIONS OF MAIN MENU ITEMS
[GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

SWEET POTATO & COCONUT SPRING ROLL with an oriental salad and ponzu dressing	6.50
TOMATO & BASIL BRUSCHETTA [GF] toasted rustic bread topped with heritage tomatoes and kalamata olives	6.00
CHICKPEA FALAFEL in a spicy tomato sauce with a confit garlic pitta	6.00

NIBBLES

MARINATED OLIVES [GF]
3.50

SOURDOUGH BREAD
with extra virgin olive oil and balsamic vinegar
3.50

MAINS

LENTIL & SPINACH STEAMED PUDDING vegan suet pastry with lentils, kidney beans and wild mushrooms, served with parmentier potatoes, charred hispi cabbage and red wine gravy	12.50
MALAYAN CURRY [GF] pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice and a seeded chilli flatbread	11.00
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA with wilted spinach, toasted pine nuts and vegan cheese [GF +1.00]	11.50
AUBERGINE & HERITAGE TOMATO LINGUINE with kalamata olives, red onions, toasted pine nuts and fig balsamic	11.00

SIDES

ALL 3.50

CHIPS
chunky, thin cut or sweet potato

ROAST NEW POTATOES

MAPLE GLAZED ROOT VEGETABLES
carrots, parsnips and celeriac

CHARRED HISPI CABBAGE
with truffle oil

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS
10AM TO 11:45AM

VEGAN HASH potato and onion hash with vegan black pudding served with grilled field mushrooms, roasted vine tomatoes and HP drizzle	8.50
AVOCADO ON TOAST [GF] avocado, tomato and red onion salsa on granary toast	8.50

DESSERT

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

LUNCH

STARTER

TOMATO & BASIL BRUSCHETTA [GF]
toasted rustic bread topped with heritage tomatoes and kalamata olives

MAINS

WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GF +1.00]
with wilted spinach, toasted pine nuts and vegan cheese

AUBERGINE & HERITAGE TOMATO LINGUINE
with kalamata olives, red onions, toasted pine nuts and fig balsamic

14⁵⁰ PER PERSON
TWO COURSES

AVAILABLE MON - FRI
12 - 5PM

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. 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