

VEGAN MENU

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

STARTERS

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
CHICKPEA FALAFEL in a spicy tomato sauce with a mini garlic bread	6.00
TOMATO & BASIL BRUSCHETTA [GFO] toasted rustic bread with almond pesto, heritage tomatoes and kalamata olives	6.50

NIBBLES

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

MAINS

LENTIL & SPINACH STEAMED PUDDING vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, green beans and red wine gravy	12.50
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GFO] with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.00]	12.00
HERITAGE TOMATO & SPINACH PAPPADELLE with kalamata olives, red onions, toasted pine nuts and fig balsamic	13.00
MALAYAN CURRY [GFO] pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice	11.00

SIDES

ALL 4.25

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

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 [GFO] avocado, heritage tomato and red onion salsa on granary toast	8.50

DESSERT

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

STARTER

MAINS

MUSHROOMS ON TOAST [GFO] pan-fried wild mushrooms on toasted rustic bread with white truffle oil	WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GF +1.00] with wilted spinach, toasted pine nuts and vegan cheese
	HERITAGE TOMATO & SPINACH PAPPADELLE with kalamata olives, red onions, toasted pine nuts and fig balsamic

14⁵⁰ PER PERSON
TWO COURSES

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