

DECEMBER MENU



FOOD ALLERGIES

if you have an allergy or intolerance, please inform your server
if your allergy is severe, please 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

[V] VEGETARIAN | [GF] GLUTEN FREE
[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST
PLEASE ASK TO SEE OUR VEGETARIAN & VEGAN MENU

STARTERS

HAM HOCK SALAD with a beetroot boiled egg, broad beans, shallots, pickled gherkin and a hot mustard dressing	6.50	SMOKED HADDOCK CHOWDER with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta	7.00
PAN-FRIED MISO SCALLOPS with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise	12.50	LITTLE PIE N PEAS slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy	7.50
TOMATO & BASIL BRUSCHETTA [V] [GFO] toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	6.00	ALBERT'S PRAWN COCKTAIL a whole grilled crevette, prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing	9.50
MUSHROOM & TARRAGON SOUP [V] [GFO] with crispy onions and white truffle oil	4.50	SWEET POTATO & COCONUT SPRING ROLL [V] with lime crème fraîche and ponzu dressing	6.50

NIBBLES

MARINATED OLIVES [V] [GF]	3.50
WARM ROSEMARY FOCACCIA BREAD [V] with confit garlic butter - for sharing	6.00
SOURDOUGH BREAD [V] with extra virgin olive oil and balsamic vinegar	3.50

MAINS

ROAST NORFOLK TURKEY [GFO] with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy	14.50	GOATS' CHEESE, PEAR & WALNUT SALAD [V] [GFO] crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig balsamic dressing ALSO AVAILABLE AS A STARTER	13.50 6.00	PAN ROASTED COD [GF] with curried mussels, pak choi, snow peas, red peppers and saffron new potatoes in an aromatic chilli and coconut sauce	18.50
SLOW ROASTED PULLED BEEF [GFO] with a chestnut croquette, maple glazed root vegetables, roast potatoes and a madeira and baby onion jus	18.50	LANCASHIRE CHEESE & ONION PIE [V] with veggie gravy or lancashire cheese & chive sauce and your choice of two sides	14.00	ALBERT'S FISH & CHIPS sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]	15.00
KING PRAWN LINGUINE chilli and garlic prawns with spicy 'nduja sausage, courgette and cherry tomatoes	15.00	MALAYAN CHICKEN [GFO] chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a seeded chilli flatbread ALSO AVAILABLE WITH SPINACH AND CHICKPEAS INSTEAD OF CHICKEN [V] [GFO]	14.50 11.00	WILD MUSHROOM & MASCARPONE STUFFED CHICKEN with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	15.50
SMOKED HADDOCK RISOTTO [GF] locally smoked haddock and sautéed leek risotto with a soft poached egg	11.50				

SIDES

ALL 3.50

DAUPHINOISE POTATOES [GF] sliced potatoes baked with cream, garlic and parmesan
CHIPS [V] chunky, thin cut or sweet potato
ROSEMARY ROAST POTATOES [V]
MAPLE GLAZED ROOT VEGETABLES [V] [GF] carrots, parsnips and celeriac
FRENCH BEANS [GF] with lemon and parmesan
STICKY WALNUT SALAD [GF] with mixed leaves, red onion and shaved parmesan

GRILL

ALL OF OUR STEAKS COME FROM GRASS FED CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR

8OZ SIRLOIN STEAK [GF] a juicy, full flavour steak with a firm texture, recommended medium rare 20.50	7OZ FILLET STEAK [GF] the most tender steak, a premium cut, recommended rare 26.50	10OZ RIB-EYE STEAK [GF] well marbled and intensely flavoured, recommended medium 22.50
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SERVED CHARGRILLED WITH YOUR CHOICE OF ANY TWO SIDES / SAUCE

SAUCES

ALL 2.50

PEPPERCORN SAUCE
CONFIT GARLIC & SAGE CREAM SAUCE
MADEIRA & BABY ONION JUS [GF]
ALMOND PESTO [GF]
LANCASHIRE CHEESE & CHIVE SAUCE [V]

PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

BUFFALO MOZZARELLA & TOMATO [V] with fresh basil [GFO +1.00]	10.50	SMOKED HADDOCK smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraîche base, topped with a free range egg (no tomato) [GFO +1.00]	11.50
PULLED CHILLI CHICKEN with sticky plum sauce, spring onions, fresh coriander and chilli	11.00	HOISIN DUCK shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)	11.00
SPICY SAUSAGE 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]	11.00		

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF [GFO] with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy 15.00
ROAST NORFOLK TURKEY [GFO] with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy 14.50
LANCASHIRE CHEESE & ONION PIE [V] with either chunky chips, french beans and a veggie gravy or all the sunday trimmings 15.00
LENTIL & SPINACH STEAMED PUDDING [VE] vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roasted new potatoes, brussels sprouts, maple glazed root vegetables and vegan red wine gravy 12.50

KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

LITTLE ONES all 4.50	BIGGER ONES all 7.50	DESSERTS all 3.50
SMOKED HADDOCK CHOWDER with toasted soldiers	FISH & CHIPS lightly battered cod fingers with thin cut chips and mushy or garden peas	ICE CREAM SUNDAE [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
LANCASHIRE CHEESE & PEA RISOTTO [GF]	HONEY & MUSTARD GLAZED BANGERS mini cheshire pork sausages with mash and gravy	BANANA & STRAWBERRY SKEWERS [V] [GF] with chocolate dipping sauce
PIZZAS	MINI BURGER flat iron beef burger with thin cut chips and coleslaw	ALBERT'S BROWNIE BITES [V]
MAKE YOUR OWN PIZZA 7.00 we supply the base and the toppings and you make the pizza! (if you don't fancy making it yourself, just ask and our chefs would be happy to do it for you)	LITTLE TURKEY DINNER [GFO] with roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy	

TIPPING POLICY

if you are kind enough to leave a tip please be assured that 100% goes to albert's worsley team members

albert's
WORSLEY

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's worsley team members. allergy information is available on request

WINE LIST

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WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA ^{SPAIN} 5.00 6.65 19.50
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

PINOT GRIGIO, SANVIGILIO ^{ITALY} 5.15 6.85 20.00
lightly aromatic with ripe stone fruit and citrus characters. a zesty, easy to drink dry white wine with considerable texture and soft, lightly honeyed fruit on the finish.

SAUVIGNON BLANC, CLOUD FACTORY ^{MARLBOROUGH, NEW ZEALAND} 6.50 8.65 25.50
alive with aromas of stone fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

GAVI 'LA LANCELOTTA', PIEMONTE ^{ITALY} 26.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

MELON BLANC, PIERRE GADAIS ^{FRANCE} 28.00
muscadet with its 'natural' hat on. organically grown, fermented with wild yeast and uncommon in the region, bottled early without lees ageing. fresh, zesty and perfect to sip on its own or ideally to pair with any seafood

CHABLIS, PAUL DELOUX ^{FRANCE} 37.00
from the most northerly sector of burgundy, this wine is fermented and matured without oak to preserve the characteristic flinty style

PINOT GRIS, SHARPHAM ESTATE ^{ENGLAND} 45.00
an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

SAUVIGNON BLANC, CLOUDY BAY ^{NEW ZEALAND} 58.00
crisp and intensely fruity, this sauvignon blanc is a new zealand star. elegant, crisp, perfect and still a head-turner

FRUITY & AROMATIC

VERMENTINO, COLOMBARD CASTILLO DE PIEDRA ^{SPAIN} 5.75 7.65 22.50
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, RÉSERVE MIROU ^{FRANCE} 23.50
citrusy and full-bodied with delicious ripe fruit and herbal aromas

ALBARIÑO, VILA NOVA ^{PORTUGAL} 27.00
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

STRANGE BRU, FERNAO PIRES ^{SOUTH AFRICA} 29.00
a real ditch discovery. celebrating the charms of this portuguese grape on the cape, originally planted for brandy production. juicy and peachy with minerality - a great all-rounder. strange yet hugely satisfying

RICH & COMPLEX

CHENIN BLANC, CULLINAN VIEW ^{SOUTH AFRICA} 20.00
deliciously fresh and creamy with peachy fruit character. a classic south african style

CHARDONNAY RESERVE, MOUNTBRIDGE ^{AUSTRALIA} 5.75 7.65 22.50
subtle aroma of light white peach and plums with a suggestion of coconut. a well-balanced, medium bodied dry white wine

SEMILLON VIOGNIER, GOLDEN MULLET FURY ^{AUSTRALIA} 40.00
brilliantly quirky orange wine from the outstanding alpha box & dice crew. the semillon & viognier are fermented naturally on skins for three weeks before maturing. expect texture and tannins - it's red wine-making applied to white wine

POUILLY-FUISSE GRANDE RESERVE, MAILLETES ^{FRANCE} 60.00
creamy and buttery with a lovely touch of oak that adds a slightly nutty character to this beautiful wine. rich but restrained, there is a real elegance and a sense of quality that shines right through to the end

RED WINE

SOFT & JUICY

TEMPRANILLO, EL VELERO ^{SPAIN} 5.00 6.65 19.50
cherry-red tempranillo that shows strawberry and fruits of the forest

MERLOT, AIMERY ^{FRANCE} 5.65 7.50 22.00
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

CABERNET SAUVIGNON, CAPE HEIGHTS ^{SOUTH AFRICA} 6.15 8.15 24.00
expressive cabernet crammed full of varietal character and finesse

TANNAT, AMAUTA ABSOLUTO ^{ARGENTINA} 27.50
sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. immensely drinkable and perfect with dishes from the grill

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ^{ITALY} 34.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

RIOJA, VEGA PIEDRA ^{SPAIN} 6.00 8.00 23.50
a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice

PINOT NOIR GRAN RESERVA, NOVAS ^{CHILE} 26.50
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

PRISMA MONASTRELL, PACO MULERO ^{SPAIN} 27.00
hand picked organic monastrell (aka mourvèdre) from the dusty hot jumilla region in southern spain. rich, generous and spicy - we love the mix of plums, figs and bramble fruit in this natural wine

RIOJA GRAN RESERVA, ONTANÓN ^{(2005) SPAIN} 49.00
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK ^{AUSTRALIA} 5.90 7.85 23.00
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

MALBEC, PABLO Y WALTER ^{ARGENTINA} 6.65 8.85 26.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

ZINFANDEL, CLINE ^{USA} 35.00
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

NEBBIOLO, FOG ^{AUSTRALIA} 45.00
barolo's aussie cousin, with shares many similarities but with its own unique identity. dynamic and perfumed red from the guys at alpha box & dice whose plan is to craft a wine for every letter of the alphabet. best enjoyed with meaty, savoury dishes

AMARONE DELLA VALPOLICELLA, PRÁ ^{(2011) ITALY} 80.00
an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

ALCOHOL FREE

SPARKLING WINE

CODORNÍU ZERO 18.00
An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

WHITE WINE

NATUREO MUSCAT, TORRES 20.50
green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% abv

ROSÉ WINE

SOFT & JUICY

WHITE ZINFANDEL, LAVENDER HILL ^{USA} 5.15 6.85 20.00
moderate sweetness is balanced with mouth-watering freshness and flavours of luscious watermelon, strawberry and redcurrant.

PINOT GRIGIO ROSÉ, MIRABELLO ^{ITALY} 5.40 7.15 21.00
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

RIOJA ROSADO, ONTANÓN ^{SPAIN} 29.00
clarete is an officially classified style of rosado - well known in rioja but rarely found outside the region. a stunning, dry and fruity rosé from one of rioja's most progressive producers

CHAMPAGNE & SPARKLING

MODERN & VIBRANT

PROSECCO, VIGNANA ^{ITALY} 5.10 27.50
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

SPARKLING ROSÉ, DOLCE COLLINE ^{ITALY} 5.50 30.00
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

CLASSIC CHAMPAGNE

LOUIS DORNIER ET FILS BRUT 8.85 50.00
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

LOUIS DORNIER ET FILS BRUT ROSÉ 55.00
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL 75.00
a rather famous champagne for all the right reasons - a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT PERRIER LA CUVÉE BRUT 70.00
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

LAURENT PERRIER CUVÉE ROSÉ BRUT 100.00
delicately blue pink rosé, thanks to a brief encounter with the grape skins - flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON 250.00
a big, rich treat of a wine - layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

ROSÉ WINE

NATUREO ROSADO, TORRES 20.50
fresh and light, with ripe red and black fruit flavours and 0.0% abv

RED WINE

NATUREO SYRAH, TORRES 20.50
shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% abv

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ALBERT'S 'A-LIST'

all the highlighted wines are 'albert's a-list', which come highly recommended. we work very closely with boutinot, an award winning wine merchant. together we are striving to find you the very best individual and hand-crafted wines



these wines will be decanted at your table

all wines served in 175ml or 250ml measures unless otherwise stated
125ml measures also available • vintages may vary