

# WINTER 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

<b>LITTLE PIE N PEAS</b> slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy	7.50
<b>CHILLI &amp; GARLIC KING PRAWNS</b> [GFO] pan-fried king prawns in a garlic and chilli oil with toasted ciabatta	9.50
<b>SMOKED HADDOCK CHOWDER</b> with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta	7.00
<b>AUBERGINE MELANZANE</b> [GFO] slow roast aubergine and tomatoes with fresh basil, mozzarella, parmesan and warm ciabatta	6.50

<b>PAN-FRIED MISO SCALLOPS</b> with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise	13.00
<b>RABBIT GNOCCHI</b> slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi	7.00
<b>TOMATO &amp; BASIL BRUSCHETTA</b> [V] [GFO] toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	6.00

## NIBBLES

<b>MARINATED OLIVES</b> [V] [GF]	3.50
<b>GARLIC BREAD</b> [V] with butter	4.00
with tomato	4.25
with mozzarella	5.00
<b>SOURDOUGH BREAD</b> [V]	3.50
with extra virgin olive oil and balsamic vinegar	

## MAINS

<b>WILD MUSHROOM &amp; MASCARPONE STUFFED CHICKEN</b> [GFO] with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	16.00
<b>PAN-FRIED SEA BASS</b> [GFO] with new potatoes, wilted spinach, fennel croquettes and a lemon & dill cream sauce	18.00
<b>SLOW ROASTED PULLED BEEF</b> [GFO] with a chestnut croquette, madeira jus and your choice of any two sides	18.50
<b>LANCASHIRE CHEESE &amp; ONION PIE</b> [V] with veggie gravy or lancashire cheese & chive sauce and your choice of two sides	14.00

<b>GOATS' CHEESE, PEAR &amp; WALNUT SALAD</b> [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
<b>KING PRAWN LINGUINE</b> chilli and garlic prawns with spicy 'nduja sausage, courgette and cherry tomatoes	15.00
<b>MALAYAN CHICKEN</b> [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 [V] INSTEAD OF CHICKEN	14.50 11.00

<b>GRILLED SWORDFISH</b> [GFO] with wilted spinach, parmentier potatoes and curried mussels in a tomato & coconut sauce	21.00
<b>ALBERT'S FISH &amp; CHIPS</b> 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
<b>BUTTERNUT SQUASH &amp; BLUE CHEESE RISOTTO</b> [GF] with parmesan, toasted pinenuts, rocket leaves and fig balsamic ALSO AVAILABLE WITHOUT PARMESAN [V]	13.00

## SIDES

ALL 3.50

<b>DAUPHINOISE POTATOES</b> [GF] sliced potatoes baked with cream, garlic and parmesan
<b>CHIPS</b> [V] chunky, thin cut or sweet potato
<b>ROAST NEW POTATOES</b> [V] [GF]
<b>MAPLE GLAZED ROOT VEGETABLES</b> [V] [GF] carrots, parsnips and celeriac
<b>WINTER GREENS</b> [V] [GF] with confit garlic butter
<b>COURGETTES &amp; FRENCH BEANS</b> [GF] with lemon and parmesan
<b>STICKY WALNUT SALAD</b> [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

<b>8OZ SIRLOIN STEAK</b> [GF] a juicy, full flavour steak with a firm texture, recommended medium rare	20.50
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<b>7OZ FILLET STEAK</b> [GF] the most tender steak, a premium cut, recommended rare	26.50
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<b>10OZ RIB-EYE STEAK</b> [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

<b>PEPPERCORN SAUCE</b>
<b>MADEIRA JUS</b> [GF]
<b>ALMOND PESTO</b> [GF]
<b>LANCASHIRE CHEESE &amp; CHIVE SAUCE</b> [V]
<b>CONFIT GARLIC &amp; SAGE CREAM SAUCE</b> [V]

## PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

<b>BUFFALO MOZZARELLA &amp; TOMATO</b> [V] with fresh basil [GFO +1.00]	10.50
<b>PULLED CHILLI CHICKEN</b> with sticky plum sauce, spring onions, fresh coriander and chilli	11.00
<b>SPICY SAUSAGE</b> 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]	11.00

<b>SMOKED HADDOCK</b> smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraiche base, topped with a free range egg (no tomato) [GFO +1.00]	11.50
<b>HOISIN DUCK</b> shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)	11.00

## KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

<b>LITTLE ONES</b> all 4.50
<b>SMOKED HADDOCK CHOWDER</b> with toasted soldiers
<b>LANCASHIRE CHEESE &amp; PEA RISOTTO</b>

<b>BIGGER ONES</b> all 7.50
<b>FISH &amp; CHIPS</b> lightly battered cod fingers with thin cut chips and mushy or garden peas
<b>HONEY &amp; MUSTARD GLAZED BANGERS</b> mini cheshire pork sausages with mash and gravy
<b>MINI BURGER</b> flat iron beef burger with thin cut chips and coleslaw

<b>DESSERTS</b> all 3.50
<b>ICE CREAM SUNDAE</b> [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
<b>BANANA &amp; STRAWBERRY SKEWERS</b> [V] [GF] with chocolate dipping sauce
<b>ALBERT'S BROWNIE BITES</b> [V]

## PIZZAS

<b>MAKE YOUR OWN PIZZA</b> 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)
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## SUNDAY

<b>LITTLE BEEF DINNER</b> [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)
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## SUNDAY MENU

AVAILABLE EVERY SUNDAY

<b>ROAST RUMP OF BEEF</b> [GFO] with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy	15.00
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<b>ROAST CHICKEN</b> [GFO] with pancetta & chestnut stuffing, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy	14.50
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<b>SLOW ROAST PORK</b> [GFO] with pancetta & chestnut stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, creamed spring greens and proper gravy	15.00
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<b>LANCASHIRE CHEESE &amp; ONION PIE</b> [V] with either chunky chips, french beans and a veggie gravy or all the sunday trimmings	15.00
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ALSO AVAILABLE WITH A LENTIL & SPINACH STEAMED PUDDING 12.50

## TIPPING POLICY

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

albert's

STANDISH

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

# WINE LIST

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## WHITE WINE

### DRY & CRISP

**VIURA, CASTILLO DE PIEDRA** <sup>SPAIN</sup> 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** <sup>ITALY</sup> 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** <sup>MARLBOROUGH, NEW ZEALAND</sup> 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** <sup>ITALY</sup> 26.00  
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

**MELON BLANC, PIERRE GADAIS** <sup>FRANCE</sup> 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** <sup>FRANCE</sup> 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** <sup>ENGLAND</sup> 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** <sup>NEW ZEALAND</sup> 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** <sup>SPAIN</sup> 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** <sup>FRANCE</sup> 23.50  
citrusy and full-bodied with delicious ripe fruit and herbal aromas

**ALBARIÑO, VILA NOVA** <sup>PORTUGAL</sup> 27.00  
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

**STRANGE BRU, FERNAO PIRES** <sup>SOUTH AFRICA</sup> 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** <sup>SOUTH AFRICA</sup> 20.00  
deliciously fresh and creamy with peachy fruit character. a classic south african style

**CHARDONNAY RESERVE, MOUNTBRIDGE** <sup>AUSTRALIA</sup> 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** <sup>AUSTRALIA</sup> 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** <sup>FRANCE</sup> 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** <sup>SPAIN</sup> 5.00 6.65 19.50  
cherry-red tempranillo that shows strawberry and fruits of the forest

**MERLOT, AIMERY** <sup>FRANCE</sup> 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** <sup>SOUTH AFRICA</sup> 6.15 8.15 24.00  
expressive cabernet crammed full of varietal character and finesse

**TANNAT, AMAUTA ABSOLUTO** <sup>ARGENTINA</sup> 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** <sup>ITALY</sup> 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** <sup>SPAIN</sup> 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** <sup>CHILE</sup> 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** <sup>SPAIN</sup> 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, ONTAÑÓN** <sup>(2005) SPAIN</sup> 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** <sup>AUSTRALIA</sup> 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** <sup>ARGENTINA</sup> 6.65 8.85 26.00  
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

**ZINFANDEL, CLINE** <sup>USA</sup> 35.00  
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

**NEBBIOLO, FOG** <sup>AUSTRALIA</sup> 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** <sup>(2011) ITALY</sup> 80.00  
an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

## ROSÉ WINE

### SOFT & JUICY

**WHITE ZINFANDEL, LAVENDER HILL** <sup>USA</sup> 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** <sup>ITALY</sup> 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, ONTAÑÓN** <sup>SPAIN</sup> 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** <sup>ITALY</sup> 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** <sup>ITALY</sup> 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

## 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

**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