

# SPRING 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>CHICKEN WITH WHITE PUDDING &amp; PISTACHIO</b> 6.50 chicken wrapped in prosciutto and a date & apple chutney	<b>FRITTO MISTO</b> 9.50 tempura king prawns, calamari and monkfish with crispy kale, ponzu dressing and lime & coriander mayonnaise
<b>PAN-FRIED MISO SCALLOPS</b> 13.00 with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise	<b>ASPARAGUS &amp; CRISPY DUCK EGG</b> [V][GFO] 7.50 sautéed asparagus with a herb crusted egg, lancashire cheese & tarragon sauce and shaved black truffle
<b>SESAME DUCK SATAY</b> 9.00 grilled duck breast with a peanut satay sauce, wild & jasmine rice and a pickled salad	<b>TOMATO &amp; BASIL BRUSCHETTA</b> [V][GFO] 6.00 toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella
<b>CHILLI &amp; GARLIC KING PRAWNS</b> [GFO] 10.50 pan-fried king prawns in a garlic and chilli oil with warm rustic bread	

## NIBBLES

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

## MAINS

<b>SLOW ROASTED LAMB SHOULDER</b> [GF] 18.50 with pancetta, truffle & parmesan crushed potatoes, spring greens and a caper berry jus	<b>MONKFISH &amp; PARMA HAM</b> [GF] 22.00 with pink peppercorn cream sauce, wilted spinach and a thyme roasted fondant potato	<b>PAN-FRIED VENSION</b> [GFO] 19.00 on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach and crumbled blue cheese with a red wine & blackberry jus
<b>WILD MUSHROOM &amp; MASCARPONE STUFFED CHICKEN</b> [GFO] 16.50 with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	<b>HOT SMOKED SALMON SALAD</b> [GF] 14.50 with buttermilk & chive dressing, steamed asparagus, new potatoes, snow peas and a poached duck egg ALSO AVAILABLE AS STARTER 7.50	<b>MISO &amp; CHILLI GLAZED AUBERGINE</b> [V] 12.50 with crispy kale, wild & jasmine rice, choo chee sauce and toasted sesame seeds
<b>PAN-FRIED SEA BASS</b> [GFO] 18.50 with buttered gnocchi, sautéed asparagus, fennel croquette and a lemon & dill cream sauce	<b>MALAYAN CHICKEN</b> [GFO] 14.50 chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and homemade flatbread ALSO AVAILABLE WITH SPINACH AND CHICKPEAS [V] INSTEAD OF CHICKEN 11.00	<b>ALBERT'S FISH &amp; CHIPS</b> 15.50 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]
<b>LANCASHIRE CHEESE &amp; ONION PIE</b> [V] 14.00 with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides		

## SIDES ALL 4.00

<b>DAUPHINOISE POTATOES</b> [GF] sliced potatoes baked with cream, garlic and parmesan
<b>CHIPS</b> [V] chunky, thin cut or sweet potato
<b>THYME ROASTED FONDANT POTATO</b> [GF]
<b>SAUTEED ASPARAGUS</b> [V] with lemon & shallot butter
<b>SPRING GREENS</b> [V][GF] with confit garlic butter
<b>ASPARAGUS &amp; SNOWPEA SALAD</b> with buttermilk & chive dressing

## SAUCES ALL 2.50

<b>PEPPERCORN SAUCE</b>
<b>RED WINE &amp; BLACKBERRY JUS</b>
<b>ALMOND PESTO</b> [GF]
<b>LANCASHIRE CHEESE &amp; TARRAGON SAUCE</b> [V]
<b>CONFIT GARLIC CREAM SAUCE</b> [V][GF]

## 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] 22.00 a juicy, full flavour steak with a firm texture, recommended medium rare	<b>7OZ FILLET STEAK</b> [GF] 27.50 the most tender steak, a premium cut, recommended rare	<b>10OZ RIB-EYE STEAK</b> [GF] 24.00 well marbled and intensely flavoured, recommended medium
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SERVED CHARGRILLED WITH YOUR CHOICE OF ANY TWO SIDES / SAUCE

## PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

<b>BUFFALO MOZZARELLA &amp; TOMATO</b> [V] 11.00 with fresh basil [GFO +1.00]	<b>BLUE CHEESE &amp; PARMA HAM</b> 11.50 blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.00]
<b>PULLED CHILLI CHICKEN</b> 11.50 with sticky plum sauce, spring onions, fresh coriander and chilli	<b>HOISIN DUCK</b> 11.50 shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)
<b>SPICY SAUSAGE</b> 11.50 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]	

## SUNDAY MENU

AVAILABLE EVERY SUNDAY

**ROAST RUMP OF BEEF** [GFO] 15.00  
with yorkshire pudding, roast potatoes, mash, caraway carrots, french beans, creamed spring greens and proper gravy

**ROAST CHICKEN** [GFO] 14.50  
with pancetta & pine nut stuffing, roast potatoes, mash, caraway carrots, french beans, creamed spring greens and proper gravy

**SLOW ROAST PORK** [GFO] 15.00  
with pancetta & pine nut stuffing, crispy crackling, roast potatoes, mash, caraway carrots, french beans and proper gravy

**LANCASHIRE CHEESE & ONION PIE** [V] 15.00  
with either chunky chips, french beans and a veggie gravy or all the sunday trimmings

ALSO AVAILABLE WITH A LENTIL & SPINACH STEAMED PUDDING 12.50

## KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

<b>LITTLE ONES</b> all 4.50	<b>BIGGER ONES</b> all 7.50	<b>SUNDAY</b>
<b>TOMATO PAPPARDELLE</b> with garlic ciabatta	<b>FISH &amp; CHIPS</b> lightly battered cod fingers with thin cut chips and mushy or garden peas	<b>LITTLE BEEF DINNER</b> [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)
<b>POACHED DUCK EGG</b> [GFO] with toasted soldiers	<b>TEMPURA SQUID</b> with thin cut chips & mayonnaise	<b>DESSERTS</b> all 3.50
<b>PIZZAS</b>	<b>MINI BURGER</b> flat iron beef burger with thin cut chips and coleslaw	<b>ICE CREAM SUNDAE</b> [V][GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
<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)	<b>PESTO PAPPARDELLE</b> with pan-fried chicken	<b>BANANA &amp; STRAWBERRY SKEWERS</b> [V][GF] with chocolate dipping sauce
		<b>ALBERT'S BROWNIE BITES</b> [V]

## 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

## WHITE

### DRY & CRISP



**VIURA** 5.15 6.85 20.00  
CASTILLO DE PIEDRA, SPAIN  
hints of white flowers and tropical fruit

**PINOT GRIGIO** 5.15 6.85 20.00  
MORAJO, ITALY  
fresh ripe yellow plum with floral notes

**SAUVIGNON BLANC** 6.25 8.35 24.50  
MOTU NUI, CHILE  
lots of tropical fruit flavours - citrus, pineapple and passionfruit

### VERDEJO ECOLÓGICO

DIEZ SIGLOS, SPAIN  
ripe stone fruit with zesty lime

*"organic white from rueda, one of spain's most dynamic regions for dazzling dry whites"*

25.00



**GAVI** 26.00  
'LA LANCELOTTA', PIEMONTE, ITALY  
notes of perfumed green apples, grapefruit and sweet spices

**SAUVIGNON BLANC** 29.00  
CLOUD FACTORY, NEW ZEALAND  
stone fruit and minerals with flavours of guava and lime

**CHABLIS** 40.00  
DOMAINE DE LA MOTTE, FRANCE  
text-book chablis packed with mouth-watering citrus flavours

### FRUITY & AROMATIC



**CUVÉE JEAN PAUL** 25.50  
COLOMBARD, FRANCE  
medium wine with bold aromas of citrus and pear

### GROS MANSENG

UVA NON GRATA, FRANCE  
zingy and packed full of juicy fruit flavours

*"this niche grape delivers one of the fruitiest and fun wines you're likely to taste"*

27.00



**PICPOUL DE PINET** 6.85 9.05 26.00  
CUVÉE THETIS, FRANCE  
dry and light-bodied with a good balance of fruit and freshness

**ALBARIÑO** 28.00  
VILA NOVA, PORTGUAL  
bright and zesty with textural stone fruit and an appealing softness

**BACCHUS** 43.00  
HENNERS GARDNER STREET, ENGLAND  
a wine full of charm and big juicy, fruity zest - the best english white around

### RICH & COMPLEX



**KLEINDAL CHENIN BLANC** 20.00  
ROBERTSON VALLEY, SOUTH AFRICA  
light with lovely ripe, attractive rounded fruit

**CHARDONNAY RESERVE** 5.90 7.85 23.00  
MOUNTBRIDGE, AUSTRALIA  
subtle light white peach and plums with a suggestion of coconut

### TELIANI NO.8

ORANGE WINE, GEORGIA

interesting & complex layers of dried fruits and nutty flavours  
*"from the birthplace of wine, this skin contact orange wine is a blend of four georgian indigenous grapes"*

30.00



**POUILLY-FUISSÉ GRANDE RESERVE** 60.00  
MAILLETES. FRANCE  
creamy and buttery with a lovely touch of oak. rich but restrained

## RED

### SOFT & JUICY



**BARBERA** 5.40 7.15 21.00  
THE RAMBLER, ITALY  
light and easy drinking cherry red from the rolling hills of piemonte

**MERLOT** 5.65 7.50 22.00  
PECKING ORDER SOUTH AFRICA  
a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice

**CABERNET SAUVIGNON** 6.25 8.35 24.50  
CAPE HEIGHTS SOUTH AFRICA  
expressive cabernet crammed full of varietal character and finesse

### DOURO

BARON DA VÁRZEA, PORTUGAL  
delicious, juicy brambly red from northern portugal

30.00



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

### SMOOTH & FRUITY



**RIOJA** 6.00 8.00 23.50  
FINCA DE ORO, SPAIN  
a surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas

### TEMPRANILLO

MÁNON SPAIN  
vibrant, ripe red packed with black cherry and forest fruit flavours

27.00



**PINOT NOIR GRAN RESERVA** 28.00  
NOVAS, CHILE  
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

**RIOJA GRAN RESERVA** 49.00  
ONTAÑÓN (2005), SPAIN  
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** 6.15 8.15 24.00  
SOLDIER'S BLOCK. AUSTRALIA  
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

**MALBEC** 6.75 9.00 26.50  
PABLO Y WALTER, ARGENTINA  
dangerously drinkable mendoza malbec laced with rich & vibrant fruit flavours

**ZINFANDEL** 38.00  
CLINE, USA  
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

### ALPHA BOX & DICE

MISTRESS, AUSTRALIA  
ripe and enticing aromas get the senses tingling, followed by full yet silky, juicy fruit flavours

45.00



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



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



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

## SPARKLING

### PROSECCO

VIGNANA, ITALY  
5.50 28.00

### SPARKLING ROSÉ

DOLCE COLLINE, ITALY  
5.65 32.00

### CAVA BRUT

NATURE RESERVA

MAS MACIA, SPAIN

outstanding fizz from the casanovas stunning family estate, close to barcelona

35.00



## CHAMPAGNE

### LOUIS DORNIER

ET FILS BRUT

8.95 50.00

### LOUIS DORNIER

ET FILS BRUT ROSÉ

55.00

### VEUVE CLICQUOT

YELLOW LABEL

76.00

MAGNUM 150.00

### LAURENT PERRIER

LA CUVÉE BRUT

86.00

### LAURENT PERRIER

CUVÉE ROSÉ BRUT

110.00

### DOM PÉRIGNON

260.00

## ROSÉ



### PINOT ROSÉ

MORAJO, ITALY

pale coral pink colour, with youthful hints of simple red fruit on the nose, following through well into the palate. light, dry-ish & ideal for al fresco dining

### WHITE

ZINFANDEL

ANOTHER STORY USA

crowd pleasing pink from 'the sunshine state' - luscious strawberries and cream flavours

### CÔTES

DE PROVENCE ROSÉ

EDALISE FRANCE

a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines

29.00



## ALCOHOL FREE

### NOSECCO

SPARKLING WINE

expressive, with intense fruity notes, dominated by white flowers and muscated white grapes

### SAUVIGNON BLANC

WHITE WINE

flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity

### ROSÉ

aromas of ripe strawberries and sweet plum following through to a balanced palate

### SHIRAZ

RED WINE

a very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket