

TWO COURSES

FOR £14.50



[V] VEGETARIAN | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

TEMPURA SQUID

with lime & coriander mayonnaise and crispy kale

TOMATO & BASIL BRUSCHETTA [V] [GFO]

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

SESAME CHICKEN SATAY

grilled chicken breast with with a peanut satay sauce, wild & jasmine rice and a pickled salad

MAINS

PAN-FRIED TROUT

with pea and almond pesto pappardelle and lemon & caper dressing

CHARGRILLED CHICKEN

with pancetta, truffle & parmesan crushed potatoes, sautéed asparagus and cherry tomato cream sauce

STEAK FRITES [GFO]

a tenderised 6 oz rump steak with herb salted thin cut chips and peppercorn sauce

MISO & CHILLI GLAZED AUBERGINE [V]

with crispy kale, wild & jasmine rice, choo chee sauce and toasted sesame seeds

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas, homemade tartare sauce and your choice of skinny fries, sweet potato fries or chunky chips - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI
INSTEAD OF COD [V]

PROPER CHEESEBURGER

our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce. served with homemade coleslaw and sweet potato or skinny fries

PIZZA

SPICY SAUSAGE [GFO]

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream
[GFO +1.00]

BUFFALO MOZZARELLA & TOMATO [V] [GFO]

with fresh basil and sun-blushed tomatoes
[GFO +1.00]

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

BLUE CHEESE & PARMA HAM

blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes
[GFO +1.00]

HOISIN DUCK

shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)

DESSERTS

STICKY TOFFEE PUDDING [V] [GFO]

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

CHERRY & ALMOND FRANGIPANE TART [V]

with lemon mascarpone and sticky cherry syrup

CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

albert's

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's shed 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

albert's
SHED

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