

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

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

NIBBLES

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

MAINS

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

SIDES

ALL 4.00

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

SAUCES

ALL 2.50

PEPPERCORN SAUCE
RED WINE & BLACKBERRY JUS
ALMOND PESTO [GF]
LANCASHIRE CHEESE & TARRAGON SAUCE [V]
CONFIT GARLIC CREAM SAUCE [V][GF]

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] 22.00 a juicy, full flavour steak with a firm texture, recommended medium rare	7OZ FILLET STEAK [GF] 27.50 the most tender steak, a premium cut, recommended rare	10OZ RIB-EYE STEAK [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

BUFFALO MOZZARELLA & TOMATO [V] 11.00 with fresh basil [GFO +1.00]	BLUE CHEESE & PARMA HAM 11.50 blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.00]
PULLED CHILLI CHICKEN 11.50 with sticky plum sauce, spring onions, fresh coriander and chilli	HOISIN DUCK 11.50 shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)
SPICY SAUSAGE 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]
with yorkshire pudding, roast potatoes, mash, caraway carrots, french beans, creamed spring greens and proper gravy 15.00

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

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

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

ALSO AVAILABLE WITH A LENTIL & SPINACH STEAMED PUDDING 12.50

KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

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

TIPPING POLICY

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

albert's

SHED

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

WINE

WHITE

DRY & CRISP

VIURA CASTILLO DE PIEDRA, SPAIN hints of white flowers and tropical fruit	5.15	6.85	20.00
PINOT GRIGIO MORAJÓ, ITALY fresh ripe yellow plum with floral notes	5.15	6.85	20.00
SAUVIGNON BLANC MOTU NUI, CHILE lots of tropical fruit flavours - citrus, pineapple and passionfruit	6.25	8.35	24.50

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 'LA LANCELOTTA', PIEMONTE, ITALY notes of perfumed green apples, grapefruit and sweet spices	26.00
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SAUVIGNON BLANC CLOUD FACTORY, NEW ZEALAND stone fruit and minerals with flavours of guava and lime	29.00
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CHABLIS DOMAINE DE LA MOTTE, FRANCE text-book chablis packed with mouth-watering citrus flavours	40.00
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FRUITY & AROMATIC

CUVÉE JEAN PAUL COLOMBARD, FRANCE medium wine with bold aromas of citrus and pear	25.50
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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 CUVÉE THETIS, FRANCE dry and light-bodied with a good balance of fruit and freshness	6.85	9.05	26.00
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ALBARIÑO VILA NOVA, PORTUGAL bright and zesty with textural stone fruit and an appealing softness	28.00
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BACCHUS HENNERS GARDNER STREET, ENGLAND a wine full of charm and big juicy, fruity zest - the best english white around	43.00
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RICH & COMPLEX

KLEINDAL CHENIN BLANC ROBERTSON VALLEY, SOUTH AFRICA light with lovely ripe, attractive rounded fruit	20.00
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CHARDONNAY RESERVE MOUNTBRIDGE, AUSTRALIA subtle light white peach and plums with a suggestion of coconut	5.90	7.85	23.00
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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 MAILLETTES, FRANCE creamy and buttery with a lovely touch of oak. rich but restrained	60.00
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RED

SOFT & JUICY

BARBERA THE RAMBLER, ITALY light and easy drinking cherry red from the rolling hills of piemonte	5.40	7.15	21.00
MERLOT PECKING ORDER SOUTH AFRICA a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice	5.65	7.50	22.00
CABERNET SAUVIGNON CAPE HEIGHTS SOUTH AFRICA expressive cabernet crammed full of varietal character and finesse	6.25	8.35	24.50

DOURO

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

30.00



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

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

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

27.00



PINOT NOIR GRAN RESERVA NOVAS, CHILE bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness	28.00
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 RIOJA GRAN RESERVA 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	49.00
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CHUNKY & INTENSE

SHIRAZ 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	6.15	8.15	24.00
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MALBEC PABLO Y WALTER, ARGENTINA dangerously drinkable mendoza malbec laced with rich & vibrant fruit flavours	6.75	9.00	26.50
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ZINFANDEL CLINE, USA classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint	38.00
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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 PRÁ (2011) ITALY an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine	80.00
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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 MORAJÓ, 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	5.25	7.00	20.50
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WHITE ZINFANDEL ANOTHER STORY USA crowd pleasing pink from 'the sunshine state' - luscious strawberries and cream flavours	5.75	7.65	22.50
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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	17.50
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SAUVIGNON BLANC WHITE WINE flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity	19.50
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ROSÉ aromas of ripe strawberries and sweet plum following through to a balanced palate	19.50
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SHIRAZ RED WINE a very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket	19.50
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