

TWO COURSES FOR £14.50

THREE COURSES
FOR £18.50

AVAILABLE ALL DAY ON MONDAYS & TUESDAYS IN DECEMBER
FOR GROUPS OF ANY SIZE

ALSO AVAILABLE FOR GROUPS OF UP TO 9 PEOPLE
TUESDAY TO FRIDAY 12-5PM

a

[V] VEGETARIAN

STARTERS

MINI BANGERS & MASH

mini cheshire pork sausages with spring onion
mash, crispy shallots and red wine jus

WILD MUSHROOM & GARLIC FOCACCIA [V]

with mozzarella, cropwell bishop stilton, toasted
pine nuts and balsamic

SMOKED MACKEREL PÂTÉ

pickled cucumber and sourdough crisps

MAINS

SMOKED HADDOCK POT

locally smoked haddock with wilted spinach and
spring onions in a lancashire cheese & tarragon
sauce with warm sourdough bread, a soft
poached egg and garlic crumb

WINTER SQUASH & CHICKPEA MALAYAN CURRY [V]

coconut, chilli & lime sauce with wild & jasmine
rice and tomato chilli sambal

STEAK FRITES ^[GFO]

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

GOATS' CHEESE & BABY PEAR SALAD [V]

goats' cheese fritters with with mulled
baby pears, braised chicory, mixed leaves,
candied pecans and a fig & chilli jam

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper
mushy peas, chunky chips and homemade tartare
sauce - if you'd like some bread & butter, just ask

DUE TO THE INCREASES IN FISH PRICES WE HAVE BEEN
FORCED TO ADD A TEMPORARY SUPPLEMENT OF £1.00

ALSO AVAILABLE WITH BATTERED HALLOUMI
INSTEAD OF COD [V]

PAN-FRIED CHICKEN & PROSCIUTTO ^[GFO]

with a confit garlic & sage cream sauce,
parmentier potatoes and french beans

PIZZA

SPICY SAUSAGE ^[GFO]

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

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 ^[GFO]

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

CHICKEN CAESAR

confit garlic butter, mozzarella, smoked pancetta,
baby gem lettuce with shaved parmesan and
homemade caesar dressing (no tomato)

DESSERTS

WARM ECCLES CAKE [V]

with clotted cream

MINI CHEESEBOARD [V]

with date & apple chutney, cornichons and
water biscuits

ZEPPOLI [V]

cinnamon & lavender coated italian fried
dough balls with salted caramel sauce

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

GLUTEN FREE

£14.50 MENU

2 COURSES
FOR £14.50

3 COURSES
FOR £18.50

AVAILABLE ALL DAY ON MONDAYS & TUESDAYS IN DECEMBER
FOR GROUPS OF ANY SIZE

ALSO AVAILABLE FOR GROUPS OF UP TO 9 PEOPLE
TUESDAY TO FRIDAY 12-5PM

a

[V] VEGETARIAN

STARTERS

MUSHROOMS ON TOAST ^[V]

pan-fried wild mushrooms on toasted
gluten free bread with white truffle oil

SMOKED MACKEREL PÂTÉ

pickled cucumber and gluten free crostini

MAINS

WINTER SQUASH & CHICKPEA MALAYAN CURRY ^[V]

coconut, chilli & lime sauce with wild & jasmine
rice and tomato chilli sambal

PAN-FRIED CHICKEN & PROSCIUTTO

with a confit garlic & sage cream sauce,
spring onion mash and french beans

GOATS' CHEESE & BABY PEAR SALAD ^[V]

crumbled goats' cheese with with mulled
baby pears, braised chicory, mixed leaves, candied
pecans and a fig & chilli jam

STEAK FRITES

a tenderised 6 oz rump steak with roasted new potatoes
and red wine & rosemary jus

PIZZA

MOZZARELLA & TOMATO ^[V]

with fresh basil and sun-blushed tomatoes
SUPPLEMENT OF £1.00

BLUE CHEESE & PARMA HAM ^[GFO]

italian blue cheese with parma ham and red
onion finished with rocket leaves and
sun-blushed tomatoes
SUPPLEMENT OF £1.00

SPICY SAUSAGE ^[GFO]

'nduja sausage and pepperoni with red & yellow
peppers, red onion, coriander and sour cream
SUPPLEMENT OF £1.00

DESSERTS

MINI CHEESEBOARD ^[V]

with date & apple chutney, cornichons and
gluten free crostini

WINTER SUNDAE ^[V]

vanilla ice cream with mulled baby pears, crushed
meringue and winter berry compôte

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VEGAN

£14.50 MENU

2 COURSES
FOR £14.50

3 COURSES
FOR £18.50

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

MUSHROOMS ON TOAST ^[GFO]

pan-fried wild mushrooms on toasted rustic bread
with white truffle oil

TOMATO & BASIL BRUSCHETTA ^[GFO]

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

MAINS

WINTER SQUASH & CHICKPEA MALAYAN CURRY ^[GF]

coconut, chilli & lime sauce with wild & jasmine
rice and tomato chilli sambal

HERITAGE TOMATO & SPINACH PAPPADALLE

with kalamata olives, red onions, toasted pine nuts
and fig balsamic

WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA ^[GFO]

with wilted spinach, toasted pine nuts and vegan cheese

GLUTEN FREE OPTION - SUPPLEMENT OF £1.00

DESSERTS

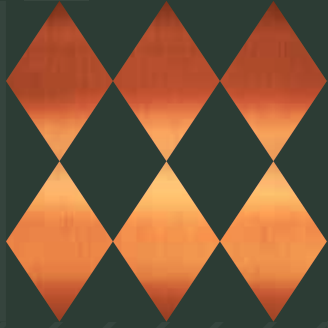
VEGAN WINTER SUNDAE ^[GF]

dairy free vanilla ice cream with mulled baby pears
and winter berry compôte



albert's

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



albert's

CHRISTMAS

