

TWO COURSES

FOR £14.50



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

STARTERS

ASIAN CRISPY BEEF

with a snow pea, edamame & toasted cashew salad and sticky ponzu dressing

FETA, MINT & COURGETTE SALAD [V] [GFO]

with a honey, balsamic & chilli dressing and toasted almonds

WARM FOCACCIA WITH PARMA HAM

focaccia bread baked with mozzarella, tomato, confit garlic butter and parma ham

MAINS

CRISPY DUCK EGG [V]

with vegetarian black pudding, parmentier potatoes, braised baby gem, tarragon cream sauce and truffle oil

SCALLOP & SUMMER SQUASH CURRY [GFO]

queen scallops and squash in a choo chee curry, wild & jasmine rice and crispy kale

STEAK FRITES [GFO]

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

HARISSA KING PRAWN SALAD [GFO]

with roasted red peppers, yellow courgettes, mixed grains, pomegranate seeds, sticky wholegrain mustard dressing and lemon creme fraiche

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

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

PAN-FRIED CHICKEN & PROSCIUTTO [GFO]

with a confit garlic & sage cream sauce and crispy polenta hash browns

PIZZA

SPICY SAUSAGE [GFO]

ndjula 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

ROASTED PEACH [V] [GFO]

with honey & rose water syrup, orange & thyme mascarpone, hazelnut granola and sweet orange biscuit

CHOCOLATE & GINGER PAVÉ [V]

a rich chocolate mousse with crispy praline and chocolate truffle filling with nutmeg ice cream, stem ginger syrup and toasted pecans

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. 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