

SUMMER 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 | [VE] VEGAN | [GF] GLUTEN FREE

[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

PLEASE ASK TO SEE OUR VEGETARIAN AND VEGAN MENU

STARTERS

SMOKED CHICKEN PAPPARDELLE in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread	8.50 / 15.00
FRITTO MISTO tempura king prawns, sea bream and calamari with crispy kale, ponzu dip and yuzu & coriander mayonnaise	10.50
ALBERT'S PRAWN COCKTAIL marie rose prawns with a whole crevette, cucumber & avocado guacamole, paprika spiced tortilla and bloody mary dressing	9.75
TOMATO & BASIL BRUSCHETTA [V][GFO] toasted rustic bread with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	6.50

APPLE & BLUE CHEESE WALDORF [V][GF] 7.50 inspired by the classic salad - albert's waldorf combines granny smith apples, goji berries, toasted hazelnuts, parmesan crisps and saint agur dressing	7.50
PAN-FRIED MISO SCALLOPS 13.50 with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise	13.50
ASIAN CRISPY BEEF 7.00 with a snow pea, edamame & toasted cashew salad and sticky ponzu dressing	7.00

NIBBLES

MARINATED OLIVES [V][VE][GF] 3.50	3.50
PADRÓN PEPPERS [V][VE][GF] 4.00 with maldon salt	4.00
WARM ROSEMARY FOCACCIA BREAD [V] 6.00 with confit garlic butter - for sharing	6.00
SOURDOUGH BREAD [GFO][V] 3.50 with extra virgin olive oil and balsamic vinegar	3.50

MAINS

OSSO BUCO 22.50 slow cooked veal shank with white wine, tomato & sage sauce, crispy polenta hash browns and gremolata	22.50	BURRATA & GRILLED PEACH SALAD [V][GF] 13.50 with fresh basil, toasted hazelnuts and a honey, balsamic & chilli dressing	13.50	PAN-FRIED SEA BREAM [GFO] 19.50 with summer squash choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn	19.50
LEMON SOLE [GF] 25.00 with thyme roasted fondant potato, buttered samphire and a veronique sauce	25.00	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 a homemade flatbread	14.50	ALBERT'S FISH & CHIPS 16.00 sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask	16.00
WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO] 17.50 with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	17.50	ALSO AVAILABLE WITH SPINACH AND CHICKPEAS [V][VE] INSTEAD OF CHICKEN 11.00	11.00	ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V] 10.50	10.50
FILLET STEAK MEDALLIONS 19.50 on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus	19.50	AROMATIC LAMB & HALLOUMI SALAD 15.50 with roasted red peppers, yellow courgettes, mixed grains, pomegranate seeds, halloumi croutons and a sticky wholegrain mustard dressing	15.50	CRISPY DUCK EGG [V] 13.50 with vegetarian black pudding, parmentier potatoes, braised baby gem, tarragon cream sauce and truffle oil	13.50

SIDES

ALL 4.25

DAUPHINOISE POTATOES [V][GF] 4.25 sliced potatoes baked with cream, garlic and parmesan	4.25
CHIPS [V] 4.25 chunky, thin cut or sweet potato	4.25
ROASTED YELLOW COURGETTES [V][GF] 4.25 with feta and mint	4.25
POLENTA HASH BROWNS [V] 4.25	4.25
TENDERSTEM BROCCOLI [V][GF] 4.25 with lemon butter & parmesan	4.25
HOUSE SALAD [V][GF] 4.25 mixed leaves with shaved parmesan, toasted pine nuts, red onion and a honey, balsamic & chilli dressing	4.25

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] 23.00
a juicy, full flavour steak with a firm texture, recommended medium rare

7OZ FILLET STEAK [GF] 32.00
the most tender steak, a premium cut, recommended rare

10OZ RIB-EYE STEAK [GF] 26.00
well marbled and intensely flavoured, recommended medium

SERVED CHARGRILLED WITH YOUR CHOICE OF ANY TWO SIDES / SAUCE

SAUCES

ALL 2.50

PEPPERCORN SAUCE 2.50	2.50
RED WINE & ROSEMARY JUS [GF] 2.50	2.50
GREMOLATA [V][VE][GF] 2.50 parsley, garlic and lemon zest with virgin olive oil	2.50
CONFIT GARLIC CREAM SAUCE [GF] 2.50	2.50

PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

MOZZARELLA & TOMATO [V][GFO] 9.50 with fresh basil [GFO +1.00] ALSO AVAILABLE WITH BUFFALO MOZZARELLA +1.50	9.50	BLUE CHEESE & PARMA HAM [GFO] 11.50 blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.00]	11.50
PULLED CHILLI CHICKEN 11.50 with sticky plum sauce, spring onions, fresh coriander and chilli	11.50	CHICKEN CAESAR 11.50 confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)	11.50
SPICY SAUSAGE [GFO] 11.50 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]	11.50		

KIDS MENU

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

LITTLE ONES all 4.50	BIGGER ONES all 7.50
TOMATO PAPPARDELLE with mini garlic bread	FISH & CHIPS lightly battered cod fingers with thin cut chips and mushy or garden peas
PIZZATINIS mini mozzarella & tomato pizzas	TEMPURA SQUID with thin cut chips & mayonnaise
PIZZAS	CRISPY CHICKEN WINGS with thin cut chips
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

SUNDAY	
LITTLE BEEF DINNER [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	7.50
DESSERTS all 3.50	
ICE CREAM SUNDAE [V][GFO] 3.50 raspberry ripple ice cream with chocolate brownie and squirty cream	3.50
PEACHES & CREAM [V][GFO] 3.50 peaches, whipped cream and honey	3.50
ALBERT'S BROWNIE BITES [V] 3.50	3.50

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 confit garlic & apricot stuffing, roast potatoes, mash, caraway carrots, french beans, creamed spring greens and proper gravy

SLOW ROASTED PORCHETTA 15.00
with confit garlic & apricot 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 [VE]

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 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 21.00
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 5.25 7.00 20.50
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 5.75 7.65 22.50
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
32.00



ALCOHOL FREE

NOSECCO SPARKLING WINE 17.50

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

SAUVIGNON BLANC WHITE WINE 19.50

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

ROSÉ 19.50
aromas of ripe strawberries and sweet plum following through to a balanced palate

SHIRAZ RED WINE 19.50

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