

VEGAN MENU

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PLEASE SPECIFY VEGAN WHEN YOU ORDER - SOME DISHES ARE VARIATIONS OF MAIN MENU ITEMS
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

TOMATO & BASIL BRUSCHETTA [GFO] toasted rustic bread with heritage tomatoes and kalamata olives	6.50
TEMPURA TENDERSTEM BROCCOLI with ponzu dressing	6.00
CHICKPEA FALAFEL in a spicy tomato sauce with a mini garlic bread	6.00

NIBBLES

MARINATED OLIVES [GF]	3.50
SOURDOUGH BREAD [GFO] with extra virgin olive oil and balsamic vinegar	3.50
PADRÓN PEPPERS [GF]	4.00

MAINS

LENTIL & SPINACH STEAMED PUDDING vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, tenderstem broccoli and red wine gravy	12.50
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GFO] with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.00]	12.00
TENDERSTEM BROCCOLI & HERITAGE TOMATO PAPPARDELLE with kalamata olives, red onions, toasted pine nuts and fig balsamic	13.00
MALAYAN CURRY [GFO] pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice	11.00

SIDES

ALL 4.25

CHIPS

chunky, thin cut or sweet potato

TENDERSTEM BROCCOLI [GF]

ROASTED COURGETTES [GF]
with mint

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS
10AM TO 11:45AM

VEGAN HASH potato and onion hash with vegan black pudding served with grilled field mushrooms, roasted vine tomatoes and HP drizzle	8.50
AVOCADO ON TOAST [GFO] avocado, heritage tomato and red onion salsa on granary toast	8.50

DESSERT

DARK CHOCOLATE & CLEMENTINE TORTE [GF]

served with vegan vanilla ice cream

7.50

LUNCH

STARTER

TOMATO & BASIL BRUSCHETTA [GFO]
toasted rustic bread with heritage tomatoes and kalamata olives

MAINS

WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA [GF +1.00]
with wilted spinach, toasted pine nuts and vegan cheese

TENDERSTEM BROCCOLI & HERITAGE TOMATO PAPPARDELLE
with kalamata olives, red onions, toasted pine nuts and fig balsamic

14⁵⁰ PER PERSON
TWO COURSES

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

VEGETARIAN MENU

a

PLEASE SPECIFY VEGETARIAN WHEN YOU ORDER - SOME DISHES ARE VARIATIONS OF MAIN MENU ITEMS
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

APPLE & BLUE CHEESE WALDORF [GF]	7.50
inspired by the classic salad - albert's waldorf combine granny smith apples, goji berries, toasted hazelnuts, parmesan crisps and saint agur dressing	
TOMATO & BASIL BRUSCHETTA [GFO]	6.50
toasted rustic bread with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	
CHICKPEA FALAFEL	6.00
in a spicy tomato sauce with a mini garlic bread	
TEMPURA TENDERSTEM BROCOLLI	6.00
with ponzu dressing	

NIBBLES

MARINATED OLIVES [GF]	3.50
GARLIC BREAD	
with butter	4.00
with tomato	4.25
with mozzarella	5.50
SOURDOUGH BREAD [GFO]	3.50
with extra virgin olive oil and balsamic vinegar	
PADRÓN PEPPERS [GF]	4.00

MAINS

PEACH & BURRATA SALAD [GF]	13.50	MALAYAN CURRY [GFO]	11.00	SIDES	ALL 4.25
with fresh basil, toasted hazelnuts and a honey, balsamic & chilli dressing		pak choi, edamame beans, chickpeas and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice and homemade flatbread		CHIPS	chunky, thin cut or sweet potato
LANCASHIRE CHEESE & ONION PIE	14.00	HALLOUMI & CHIPS	10.50	TENDERSTEM BROCCOLI [GF]	
with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides		battered halloumi with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask		POLENTA HASH BROWNS	
TENDERSTEM BROCCOLI & HERITAGE TOMATO PAPPARDELLE	13.00	LENTIL & SPINACH STEAMED PUDDING	12.50	ROASTED COURGETTES [GF]	with feta and mint
with kalamata olives, red onions, toasted pine nuts and fig balsamic		vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, tenderstem broccoli and red wine gravy		HOUSE SALAD [GF]	mixed leaves with shaved parmesan, toasted pine nuts, red onion and a honey, balsamic & chilli dressing

PIZZA

MOZZARELLA & TOMATO [GFO]	9.50
with fresh basil [GFO +1.00]	
ALSO AVAILABLE WITH BUFFALO MOZZARELLA	
WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE [GFO]	12.00
with wilted spinach, toasted pine nuts and mozzarella [GF +1.00]	

SUNDAY

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

BREAKFAST

AVAILABLE SATURDAYS & SUNDAYS 10AM TO 11:45AM

VEGGIE BREAKFAST [GFO]	9.50	EGGS FLORENTINE	8.50
halloumi, veggie black pudding, roasted vine tomatoes, grilled field mushroom, two poached eggs, avocado, sautéed potatoes and toast		toasted english muffin, two poached eggs and sautéed spinach topped with hollandaise sauce	
VEGAN HASH	8.50	BUTTERMILK PANCAKES	8.50
potato and onion hash with vegan black pudding served with grilled field mushrooms, roasted vine tomatoes and HP drizzle		with maple syrup and bananas	
AVOCADO ON TOAST [GFO]	8.50		
avocado, heritage tomato and red onion salsa on granary toast			

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