

TWO COURSES FOR £14.50

THREE COURSES FOR £18.50

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

STARTERS

MINI BANGERS & MASH

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

SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

WILD MUSHROOM & GARLIC FOCACCIA [V]

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

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

STEAK FRITES [GFO]

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

WINTER SQUASH & CHICKPEA MALAYAN CURRY [V][GF]

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

GOATS' CHEESE & BABY PEAR SALAD [V][GFO]

crispy 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 INCREASING IN FISH PRICES WE HAVE FOURCED ADD AN TEMPORARY SUPPLEMENT OF £1.00

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

PROSCIUTTO WRAPPED PORK LOIN [GFO]

with a pancetta and bean cassoulet, garlic & herb croutons, french beans and maderia jus

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)

MINI DESSERTS

WARM ECCLES CAKE [V]

with clotted cream

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

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 worsley 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

albert's
WORSLEY

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