

# WINTER MENU

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## ALLERGEN INFORMATION

SCAN THE QR CODE TO FIND OUT MORE ABOUT ALLERGEN DETAILS

if you have a food allergy please inform your server  
if your allergy is severe please ask to speak to a manager

[V] VEGETARIAN | [VE] VEGAN | [GF] GLUTEN FREE  
[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST  
PLEASE ASK TO SEE OUR VEGETARIAN AND VEGAN MENU

## STARTERS

<b>HOME-CURED SALMON</b> with pickled beetroot, lemon crème fraîche, dill oil and sourdough crostini	10.50
<b>MUSHROOMS ON TOAST</b> [V] [GFO] pan-fried wild mushrooms with garlic & cream on toasted rustic bread with a touch of truffle oil [GFO +1.00]	6.50
<b>SMOKED HADDOCK CHOWDER</b> with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta	7.50
<b>ALBERT'S PRAWN COCKTAIL</b> marie rose prawns with a whole crevette, cucumber & avocado guacamole, sourdough crostini and bloody mary dressing	9.75

<b>SMOKED CHICKEN PAPPARDELLE</b> in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread	8.50 / 15.00
<b>LITTLE PIE N PEAS</b> slow cooked rump of beef in shortcrust pastry with proper mushy peas and rosemary jus	8.50
<b>TOMATO &amp; BASIL BRUSCHETTA</b> [V] [GFO] toasted rustic bread with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella [GFO +1.00]	6.50

## NIBBLES

<b>MARINATED OLIVES</b> [V] [GF]	3.50
<b>PADRÓN PEPPERS</b> [V] [GF] with maldon salt	4.00
<b>WARM ROSEMARY FOCACCIA BREAD</b> [V] with confit garlic butter - for sharing	6.00
<b>FRESHLY BAKED CIABATTA</b> [V] with extra virgin olive oil and balsamic vinegar	3.50

## MAINS

<b>ROASTED LAMB RUMP</b> with gremolata gnocchi, caramelised onions, smoked pancetta, wilted spinach and a tarragon crème fraîche	25.00
<b>SLOW COOKED DUCK LEG</b> with a garlic & thyme sausage, pancetta cassoulet, homemade croutons, french beans and madeira jus	17.50
<b>CHALK STREAM TROUT</b> with a thyme roasted fondant, tarragon cream sauce, roasted chestnuts, pancetta and crispy oyster mushrooms	21.00
<b>LANCASHIRE CHEESE &amp; ONION PIE</b> [V] with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides	15.00

<b>FILLET STEAK MEDALLIONS</b> [GFO] on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus	22.00
<b>WILD MUSHROOM &amp; MASCARPONE STUFFED CHICKEN</b> [GFO] with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides	17.50
<b>PAN-FRIED SEA BREAM</b> [GFO] in a choo chee curry with butternut squash, jasmine rice and a crispy coconut king prawn	19.75

<b>BURRATA &amp; MULLED PEAR SALAD</b> [V] [GF] with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam	14.50
<b>MALAYAN CHICKEN</b> [GFO] chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a chargrilled flatbread	14.50
<b>ALBERT'S FISH &amp; CHIPS</b> sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask	16.50

## SIDES

ALL 4.25

<b>DAUPHINOISE POTATOES</b> [V] [GF] sliced potatoes baked with cream, garlic and parmesan
<b>CHIPS</b> [V] chunky, thin cut or sweet potato
<b>SPRING ONION MASH</b> [V] [GF]
<b>MAPLE GLAZED ROOT VEGETABLES</b> [GF] carrots, parsnips and celeriac
<b>FRENCH BEANS</b> [GF] with lemon and parmesan
<b>STICKY PECAN SALAD</b> [V] [GF] with mixed leaves, red onion, shaved parmesan and a balsamic, chilli & honey dressing

## GRILL

ALL OF OUR STEAKS COME FROM GRASS FED CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR

**8OZ SIRLOIN STEAK** [GFO]  
a juicy, full flavour steak with a firm texture, recommended medium rare  
23.00

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

**9OZ RIB-EYE STEAK** [GFO]  
well marbled and intensely flavoured, recommended medium  
26.00

SERVED CHARGRILLED WITH CRISPY OYSTER MUSHROOMS & YOUR CHOICE OF ANY TWO SIDES / SAUCE

## SAUCES

ALL 2.50

<b>CHIMICHURRI</b>
<b>PEPPERCORN SAUCE</b>
<b>RED WINE &amp; ROSEMARY JUS</b> [GF]
<b>LANCASHIRE CHEESE &amp; TARRAGON SAUCE</b> [V]
<b>CONFIT GARLIC CREAM SAUCE</b> [GF]

## PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

<b>MOZZARELLA &amp; TOMATO</b> [V] [GFO] with fresh basil [GFO +1.50] ALSO AVAILABLE WITH BUFFALO MOZZARELLA	9.50 +2.50	<b>BLUE CHEESE &amp; PARMA HAM</b> [GFO] blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.50]	11.50
<b>PULLED CHILLI CHICKEN</b> with sticky plum sauce, spring onions, fresh coriander and chilli	11.50	<b>CHICKEN CAESAR</b> confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)	11.50
<b>SPICY SAUSAGE</b> [GFO] 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.50]	11.50		

## KIDS MENU

<b>LITTLE ONES</b> all 3.50	<b>BIGGER ONES</b> all 7.50	<b>SUNDAY</b>
<b>TOMATO PAPPARDELLE</b> with mini garlic bread	<b>FISH &amp; CHIPS</b> lightly battered cod fingers with thin cut chips and mushy or garden peas	<b>LITTLE BEEF DINNER</b> [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)
<b>PIZZATINIS</b> mini mozzarella & tomato pizzas	<b>CRISPY CHICKEN WINGS</b> with thin cut chips	<b>DESSERTS</b> all 3.50
<b>PIZZAS</b>	<b>PESTO PAPPARDELLE</b> with pan-fried chicken	<b>ICE CREAM SUNDAE</b> [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
<b>MAKE YOUR OWN PIZZA</b> 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)		<b>SUGARED DOUGH BALLS</b> sugar coated italian fried dough balls with chocolate sauce
		<b>ALBERT'S BROWNIE BITES</b> [V]

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

## SUNDAY MENU

AVAILABLE EVERY SUNDAY

**ROAST RUMP OF BEEF** [GFO]  
with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, french beans, creamed spring greens and proper gravy  
15.00

**ROAST CHICKEN** [GFO]  
with confit garlic & apricot stuffing, roast potatoes, mash, maple glazed root vegetables, french beans, creamed spring greens and proper gravy  
14.50

**SLOW ROASTED PORCHETTA**  
with confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy  
16.00

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

VEGAN MENU ALSO AVAILABLE

## TIPPING POLICY

if you are kind enough to leave a tip please be assured that 100% goes to albert's didsbury team members

albert's  
DIDSBURY

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

**TEMPRANILLO** 5.15 6.85 20.00  
VINO DE LA TIERRA DE CASTILLA, SPAIN  
light and fruity with a touch of spice on the finish

**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

MÁNÓN 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** 17.50  
SPARKLING WINE  
expressive, with intense fruity notes, dominated by white flowers and muscated white grapes

**SAUVIGNON BLANC** 19.50  
WHITE WINE  
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** 19.50  
RED WINE  
a very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket