

NEW YEAR'S EVE

SPECIALS

STARTERS

TRUFFLE & HONEY GOATS CHEESE FLAN [V] [GFO]
with mulled baby pear and fig & onion jam
10.00

CHAMPAGNE CURED SALMON [GFO]
with pickled beetroot, lemon crème fraiche, dill oil and rock salt crostini
12.00

MAINS

ROASTED LAMB CUTLETS [GFO]
with caramelised onions, smoked pancetta, crispy gnocchi, wilted spinach, gremolata and rosemary jus
29.50

SEARED SASHIMI TUNA
with chargrilled pak choi, coconut & sesame rice cakes, pickled baby carrots, miso butter and homemade satay sauce
26.00

DESSERT SHARER

BAKED ALASKA
a chocolate fondant centre, surrounded with homemade cherry ice cream, brandy snaps and flambéed meringue - served with honeycomb pieces
FOR TWO TO SHARE
15.00

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

NIBBLES

MARINATED OLIVES [V] [GF] 3.50
PADRÓN PEPPERS [V] [GF] 4.00
with maldon salt

WARM ROSEMARY FOCACCIA BREAD [V] 6.00
with confit garlic butter - for sharing

SOURDOUGH BREAD [GFO] [V] 3.50
with extra virgin olive oil and balsamic vinegar

STARTERS

MUSHROOMS ON TOAST [V] [GFO] 6.50
pan-fried wild mushrooms on toasted rustic bread with white truffle oil

LITTLE PIE N PEAS 8.50
slow cooked rump of beef in shortcrust pastry with proper mushy peas and rosemary jus

PAN-FRIED MISO SCALLOPS 13.50
with wonton crisps, pickled cucumber salad, pink ginger and japanese mayonnaise

ALBERT'S PRAWN COCKTAIL 9.75
marie rose prawns with a whole crevette, cucumber & avocado guacamole, sourdough crostini and bloody mary dressing

SMOKED HADDOCK CHOWDER 7.50
with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta

SMOKED CHICKEN PAPPARDELLE 8.50 / 15.00
in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread

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

MAINS

ROAST VENISON LOIN 23.00
wrapped in prosciutto with a prune & brioche stuffing, fondant potato, celeriac purée, roasted carrots and a cassis & blackberry jus

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO] 17.50
with pan fried girolles, confit garlic & sage cream sauce and your choice of two sides

CHALK STREAM TROUT 21.00
with a thyme roasted fondant, tarragon cream sauce, roasted chestnuts, pancetta and crispy oyster mushrooms

LANCASHIRE CHEESE & ONION PIE [V] 13.50
with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides

FILLET STEAK MEDALLIONS [GFO] 19.50
on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus

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 seeded chilli flatbread

ALSO AVAILABLE WITH SPINACH AND CHICKPEAS [V] INSTEAD OF CHICKEN 11.00

BURRATA & MULLED PEAR SALAD [V] [GF] 14.50
with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam

PAN-FRIED SEA BREAM [GFO] 19.75
in a choo chee curry with butternut squash, jasmine rice, tomato chilli sambal and a crispy coconut king prawn

ROAST NORFOLK TURKEY [GFO] 15.00
with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy

ALBERT'S FISH & CHIPS 16.50
sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V] 10.50

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

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

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

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

SIDES

DAUPHINOISE POTATOES [V]
sliced potatoes baked with cream and garlic

CHIPS [V]
chunky, thin cut or sweet potato

STICKY PECAN SALAD [V] [GF]
with mixed leaves, red onion, shaved parmesan and a balsamic, chilli & honey dressing parmesan

FRENCH BEANS [V]
with lemon and parmesan

MAPLE GLAZED ROOT VEGETABLES [GF]
carrots, parsnips and celeriac

SPRING ONION MASH [V] [GF]

ALL 4.25

SAUCES - ALL 2.50

PEPPERCORN SAUCE
RED WINE & ROSEMARY JUS [GF]
LANCASHIRE CHEESE & TARRAGON SAUCE [V]
CONFIT GARLIC CREAM SAUCE [GF]

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

COCKTAILS

PASSION FRUIT MARTINI
everyone's guilty pleasure! vanilla vodka, pineapple juice, passionfruit liqueur and citrus
8.50



RHUBARB SPRITZ

rhubarb syrup and yuzu sake topped with prosecco
8.50



MANGO RUM PUNCH

bacardi carta blanca and triple sec shaken with mango purée, pineapple and lime
8.50



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

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



albert's
DIDSBURY

WWW.ALBERTS-RESTAURANTS.COM

a discretionary 10% service charge will be added to your bill, all of which goes to albert's didsbury team members

TIPPING POLICY

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

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



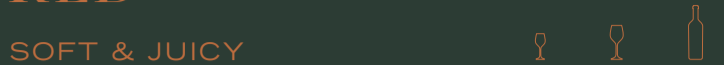
POUILLY-FUISSÉ GRANDE RESERVE 60.00

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

MÁNON SPAIN

vibrant, ripe red packed with black cherry and forest fruit flavours

27.00



PINOT NOIR GRAN RESERVA 28.00

NOVAS, CHILE

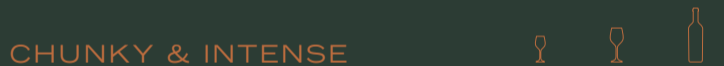
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

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 5.75 7.65 22.50

ZINFANDEL

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