

# TWO COURSES FOR £14.50

THREE COURSES  
FOR £18.50

AVAILABLE IN NOVEMBER TUESDAY TO FRIDAY 12-7PM  
OUR DECEMBER £14.50 MENU WILL BE AVAILABLE ALL DAY ON  
MONDAYS & TUESDAYS IN DECEMBER FOR GROUPS OF ANY SIZE

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[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 shed 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  
SHED

BOOK A TABLE

CLICK HERE TO MAKE A RESERVATION ON  
OUR WEBSITE