

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

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

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

NIBBLES

MARINATED OLIVES [V] [GF]	3.50
PADRÓN PEPPERS [V] [GF] with maldon salt	4.00
GARLIC BREAD [V] with butter with tomato with mozzarella	4.00 4.25 5.50
FRESHLY BAKED CIABATTA [V] with extra virgin olive oil and balsamic vinegar	3.50

MAINS

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

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

BURRATA & MULLED PEAR SALAD [V] [GF] with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam	14.50
MALAYAN CHICKEN [GFO] chargrilled chicken breast in a coconut, chilli & lime sauce with pak choy, edamame beans and red peppers served with wild & jasmine rice and a chargrilled flatbread	14.50
ALBERT'S FISH & CHIPS 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

DAUPHINOISE POTATOES [V] [GF] sliced potatoes baked with cream, garlic and parmesan
CHIPS [V] chunky, thin cut or sweet potato
SPRING ONION MASH [V] [GF]
MAPLE GLAZED ROOT VEGETABLES [GF] carrots, parsnips and celeriac
FRENCH BEANS [GF] with lemon and parmesan
STICKY PECAN SALAD [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

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

PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

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

KIDS MENU

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

albert's

STANDISH

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

MAILLETTES, 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