

TWO COURSES FOR £14.95

THREE COURSES
FOR £18.95

AVAILABLE TUES TO FRIDAY 12-5PM, SATURDAY 12-4PM

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

STARTERS

WARM FOCACCIA WITH PARMA HAM

focaccia bread baked with mozzarella, tomato, confit garlic butter and parma ham

SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

BANG BANG CAULIFLOWER [VE]

tempura cauliflower in a sweet & spicy buffalo sauce with black sesame seeds and lime vegan mayo

MAINS

SMOKED HADDOCK POT

locally smoked haddock with wilted spinach and spring onions in a lancashire cheese & tarragon sauce with a soft poached egg, garlic crumb and toasted ciabatta

BASIL ARANCINI [VE]

with a san marzano sauce, straw fries and an olive and sun-blushed tomato salsa

PROSCIUTTO WRAPPED PORK LOIN [GFO]

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

STEAK FRITES [GFO]

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

ADD PEPPERCORN SAUCE FOR £1.50

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas, chunky chips and homemade tartare sauce

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

coconut, chilli & lime sauce with wild & jasmine rice and a chargrilled flatbread

DUE TO THE INCREASES IN FISH PRICES WE HAVE BEEN FORCED TO ADD A TEMPORARY SUPPLEMENT OF £1.50

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

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

albert's

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