

SPRING 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

SAUTÉED KING PRAWNS [GFO] in a garlic, star anise & tomato sauce with lemon & dill toast	9.50
TRUFFLE & HONEY GOATS' CHEESE FLAN [V] with poached pear and sticky onion jam	8.50
RABBIT GNOCCHI slow braised rabbit in a pancetta, white wine & mushroom cream sauce with buttered gnocchi. rich & delicious!	7.00
FILLET STEAK RISOTTO [GFO] pan-fried fillet steak with a horseradish risotto and a red wine jus	9.25

PULLED LAMB CROQUETTE slow-cooked lamb shoulder in a panko crumb with a white garlic purée, caperberries and 'nduja drizzle	9.00
SLOW ROASTED TOMATO BRUSCHETTA [V] [GFO] toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, and rocket & basil salad [GFO +1.00]	6.75
CHARGRILLED ASPARAGUS with crispy pancetta, poached egg, parmesan and roasted hazelnuts	8.00

NIBBLES

MARINATED OLIVES [V] [GF]	3.50
PADRÓN PEPPERS [V] [GF] with maldon salt	4.00
GARLIC & ROSEMARY FOCACCIA [V]	6.00
FRESHLY BAKED CIABATTA [V] with extra virgin olive oil and balsamic vinegar	3.50

MAINS

SEAFOOD RISOTTO [GF] 19.00 fresh mussels, prawns and squid in a cherry tomato and spinach risotto	
WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GF] 18.00 with wild mushrooms, baby pearl potatoes, french beans and a confit garlic & sage cream sauce	
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	
LANCASHIRE CHEESE & ONION PIE [V] 15.50 with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides	

GINGER & CHILLI SEA BASS 19.50 pan-fried sea bass with a peanut asian slaw, tempura nori and a punchy ginger & chilli sauce. served with jasmine rice	
SLOW COOKED LAMB RAGU 14.50 braised lamb shoulder in a rich and warming ragu sauce with cassarecci pasta	
FILLET STEAK MEDALLIONS [GFO] 23.50 with a wild mushroom & french mustard cream sauce, roasted shallots, crispy gherkin and your choice of two sides	

WHIPPED GOATS' CHEESE & BEETROOT SALAD [GFO] 6.00/12.50 whipped goats' cheese with harissa quinoa, beetroot, wild rocket, crispy fattoush, fresh pomegranate and a honey & cracked black pepper dressing	
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 chargrilled flatbread	
BASIL & ALMOND ARANCINI [VE] 12.00 with a san marzano sauce, straw fries and an olive and heritage tomato salsa	

SIDES

ALL 4.25

CHIPS [V] chunky, thin cut or sweet potato	
BABY PEARL POTATOES [V] [GF] with a lemon & dill butter	
PEAS À LA FRANÇAISE [GF] garden peas, lettuce, baby onions and pancetta in a confit garlic cream	
ROAST BUTTERNUT SQUASH [GF] with garlic & rosemary	
DAUPHINOISE POTATOES [V] sliced potatoes baked with cream, garlic and parmesan	
HOUSE SALAD [V] [GFO] with a creamy french dressing	

SAUCES

ALL 2.50

WILD MUSHROOM & FRENCH MUSTARD CREAM SAUCE	
CHIMICHURRI [GF]	
PEPPERCORN SAUCE	
LANCASHIRE CHEESE & TARRAGON SAUCE [V]	
CONFIT GARLIC CREAM SAUCE [GF]	

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 YOUR CHOICE OF ANY TWO SIDES / SAUCE

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
PULLED CHILLI CHICKEN with sticky plum sauce, spring onions, fresh coriander and chilli	11.50
SPICY SAUSAGE [GFO] 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.50]	11.50

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
CHICKEN CAESAR confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)	11.50

KIDS MENU

GRILLED CHICKEN RISOTTO [GF] grilled chicken with a pea and parmesan risotto	6.50
FISH & CHIPS lightly battered cod goujons with thin cut chips and mushy or garden peas	7.50
TOMATO PASTA with mini garlic bread	5.50
CRISPY CALAMARI with thin cut chips and garlic mayo	7.00

PIZZAS	
MAKE YOUR OWN PIZZA 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)	7.00
SUNDAY	
LITTLE BEEF DINNER [GFO] with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	7.50

DESSERTS	all 3.50
ICE CREAM SUNDAE [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream	
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 carrots, french beans, creamed spring greens and proper gravy
16.00

ROAST CHICKEN [GFO]
with confit garlic & apricot stuffing, roast potatoes, mash, maple glazed carrots, french beans, creamed spring greens and proper gravy
15.50

SLOW ROASTED PORCHETTA
with confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed carrots, french beans, creamed spring greens and proper gravy
17.00

LANCASHIRE CHEESE & ONION PIE [V]
with either chunky chips, french beans and a veggie gravy or all the sunday trimmings
15.50

VEGAN MENU ALSO AVAILABLE

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

albert's

DIDSBURY

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

WINE

WHITE

DRY & CRISP



VIURA 5.25 7.00 20.50
CASTILLO DE PIEDRA, SPAIN
hints of white flowers and tropical fruit

PINOT GRIGIO 5.40 7.15 21.00
MORAJO, ITALY
fresh ripe yellow plum with floral notes

SAUVIGNON BLANC 6.25 8.35 24.50
SIERRA GRANDE, CHILE
packed with lemon and kiwi fruit flavours

VERDEJO

LA VIVIENDA, SPAIN
zesty lime flavours

"an authentic taste of spain, from one of spain's most dynamic regions"

25.00



GAVI 7.40 9.85 29.00
'LA LANCELOTTA', PIEMONTE, ITALY
notes of perfumed green apples, grapefruit and sweet spices

SAUVIGNON BLANC 29.50
CLOUD FACTORY, NEW ZEALAND
stone fruit and minerals with flavours of guava and lime

CHABLIS 44.00
DOMAINE DE LA MOTTE, FRANCE
text-book chablis packed with mouth-watering citrus flavours

FRUITY & AROMATIC



CUVÉE JEAN PAUL 26.00
COLOMBARD, FRANCE
medium wine with bold aromas of citrus and pear

GRÜNER VELTLINER

FRANZ & FRIENDS 2021, AUSTRIA

fresh and appealing with stone fruit, green apple and lightly exotic characters

38.00



PICPOUL DE PINET 26.50
CUVÉE THETIS, FRANCE
dry and light-bodied with a good balance of fruit and freshness

ALBARIÑO 29.00
VILA NOVA, PORTUGAL
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 22.50
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

HOUSE OF BAJA

BRANCO, PORTUGAL

an aromatic evolution of dried lowers and orange blossom with a touch of pineapple

29.00



VALLET FRÈRES 56.00
BOURGOGNE BLANC 2020, FRANCE
beautifully balanced and classic white burgundy, with a restrained, mineral palate and a creaminess to the nose

RED

SOFT & JUICY



TEMPRANILLO 5.65 7.50 22.00
VINO DE LA TIERRA DE CASTILLA, SPAIN
light and fruity with a touch of spice on the finish

MERLOT 6.00 8.00 23.50
PECKING ORDER SOUTH AFRICA
a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice

CABERNET SAUVIGNON 6.65 8.85 26.00
CAPE HEIGHTS SOUTH AFRICA
expressive cabernet crammed full of varietal character and finesse

GAMAY

UVA NON GRATIA, FRANCE

bouncy, crunchy gamay packed with fresh, primary fruit aromas and delicious soft red berry flavours

30.00



VALPOLICELLA RIPASSO 33.00
FOLONARI, ITALY
black cherry, damson and hints of dried fruit lead with a lingering warm spiced finish

SMOOTH & FRUITY



RIOJA 6.40 8.50 25.00
FINCA DE ORO, SPAIN
a surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas

MONASTRELL ORGANIC

GALEAM, SPAIN

pronounced dark fruit aromas of ripe blackcurrants and plum with hints of black pepper

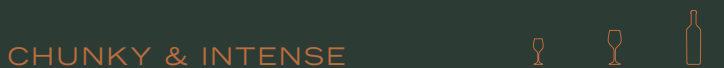
32.50



PINOT NOIR GRAN RESERVA 29.00
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** 50.00
ONTAÑÓN (2005), SPAIN
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the

CHUNKY & INTENSE



SHIRAZ 6.50 8.65 25.50
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 7.15 9.50 28.00
TURNO DE NOCHE, ARGENTINA
dangerously drinkable mendoza malbec laced with rich & vibrant fruit flavours

ZINFANDEL 42.00
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

LIVING ROOTS

DEPTHS OF THE EARTH, AUSTRALIA

like a good soil profile, these diverse varieties come together to form a quietly complex wine

45.00



 **AMARONE DE VALPOLICELLA** 68.00
MONTRESOR (2017)
a generous and complex style of amarone combining rich dried fruit characters with freshness and balance



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

5.65 31.00

SPARKLING ROSÉ

DOLCE COLLINE, ITALY

6.00 33.00

AMALUNA

EMILIANA, NV, CHILE

a harmonious sparkling wine from the award winning chilean wine producers

38.00



CHAMPAGNE

LOUIS DORNIER

ET FILS BRUT

10.00 57.00

LOUIS DORNIER

ET FILS BRUT ROSÉ

61.00

VEUVE CLICQUOT

YELLOW LABEL

86.00

MAGNUM 150.00

LAURENT PERRIER

LA CUVÉE BRUT

98.00

LAURENT PERRIER

CUVÉE ROSÉ BRUT

130.00

DOM PÉRIGNON

330.00

ROSÉ



PINOT ROSÉ

5.65 7.50 22.00

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

6.00 8.00 23.50

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

34.00



ALCOHOL FREE

NOZECO

SPARKLING WINE

19.00

expressive, with intense fruity notes, dominated by white flowers and muscated white grapes

SAUVIGNON BLANC

WHITE WINE

20.50

flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity

ROSÉ

20.50

aromas of ripe strawberries and sweet plum following through to a balanced palate

SHIRAZ

RED WINE

20.50

a very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket