





WE ASK THAT GROUPS OF 12 OR MORE DINE FROM ONE OF OUR SET MENU OPTIONS

YOU CAN CHOOSE FROM

SET PARTY MENU

£27 PER PERSON FOR 2 COURSES £34.50 PER PERSON FOR 3 COURSES

this menu is a selection of albert's favourites we think there is something for everyone on this menu.

it's also a set price per person, which makes working out the bill much less stressful!

SET VEGAN MENU

£20 PER PERSON FOR 2 COURSES £25 PER PERSON FOR 3 COURSES

you can also choose this menu for any guests that require vegan dishes in your group

BESPOKE MENU

INDIVIDUALLY PRICED DISHES, IN THE SAME WAY THEY ARE ON THE MAIN MENU

choose three starters, three mains and two desserts from our main menu to create your own bespoke menu.

PLEASE NOTE:

BURGERS ARE NOT AVAILABLE ON A BESPOKE PARTY MENU

THE FOLLOWING MAINS WILL COME WITH SET SIDE OPTIONS AS PART OF A BESPOKE MENU

FILLET STEAK SIRLOIN STEAK RIB-EYE STEAK

with chunky chips and peppercorn sauce

WE REGULARLY CHANGE DISHES ON OUR MAIN MENU SO THIS IS ALWAYS SUBJECT TO SEASONAL CHANGES

LUNCH MENU £14.95 PER PERSON FOR 2 COURSES

our lunch menu is available for groups dining monday to friday from 12pm - 5pm and saturday 12:30pm - 4pm

CHILDREN'S MENU

any children in your group are free to dine from our regular children's menu

CHOOSING YOUR MENU

we ask that all members of your party dine from the same set menu. exceptions can be made for those with allergies or specific dietary requirements. please inform a member of the reservations team prior to your reservation if this is the case.

please call or email us to let us know which set menu you have selected at least 7 days before your reservation date. choices for bespoke menus must be agreed at least 48 hours before your booking. all members of your group may make their selections from this menu on the day and do not need to order in advance.

if you have any further questions then please feel free to contact us

EMAIL reservations@ellerleisure.com

PHONE 0161 249 6134



albert's



STARTERS

MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan [V]

RABBIT GNOCCHI

smoked bacon • mushroom • white wine

GOATS' CHEESE SALAD

orange • roasted red onion • chicory • walnuts toasted seeds [V] [GFO]

MAINS

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips • pea purée [V]

SEABASS

'nduja • passata • chimichurri • black olives crispy potatoes [GFO]

MALAYAN CHICKEN

coconut rice • charred pak choi • flatbread [GFO]

^{225G} SIRLOIN STEAK

proper chips • peppercorn sauce [GFO] +10 SUPPLEMENT

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans • vanilla ice cream [V] [GFO]

CHOCOLATE ORANGE CHEESECAKE

double cream

RHUBARB & LAVENDER PANNA COTTA

stem ginger shortbread

TWO COURSES £27

THREE COURSES £34.50



SAMPLE BESPOKE MENU

M VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

MEATBALLS | 9.25

braised lamb • tomato • cumin • sumac yogurt [GF]

RABBIT GNOCCHI 7

smoked bacon • mushroom • white wine

MUSHROOM ARANCINI | 8.5

truffle garlic mayonnaise • parmesan • lemon [V]

MAINS

cheddar • venetian onions • proper chips pea purée [V]

tomato • fior de latte • coriander • sour cream

SEABASS | 16.5

'nduja • passata • chimichurri • black olives crispy potatoes [GFO]

DESSERTS

WHITE CHOCOLATE & PISTACHIO PROFITEROLES | 7.5

almond mascarpone cream

CHOCOLATE ORANGE CHEFSECAKE | 7

double cream

PLEASE NOTE: BURGERS ARE NOT AVAILABLE AS PART OF A BESPOKE PARTY MENU



SAMPLE BESPOKE SUNDAY MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

MUSHROOM ARANCINI | 8.5

truffle garlic mayonnaise • parmesan [V]

RABBIT GNOCCHI | 7

smoked bacon • mushroom • white wine

GOATS' CHEESE SALAD | 6.5

orange • roasted red onion • chicory • walnuts toasted seeds [V] [GFO]

MAINS

ROASTED BEEF RUMP | 18.5

confit garlic & rock salt roasties • mash • glazed carrots creamed spring greens • yorkshire pudding • proper gravy
[GFO]

THYME ROASTED CHICKEN 17

confit garlic & rock salt roasties • mash • glazed carrots creamed spring greens • date & sage stuffing • proper gravy [GFO]

MRS R'S CHEESE & ONION PIE 16

confit garlic & rock salt roasties \bullet mash \bullet glazed carrots creamed spring greens \bullet venetian onions \bullet red wine gravy [V]

DESSERTS

WHITE CHOCOLATE & PISTACHIO PROFITEROLES | 7.5

almond mascarpone cream

CHOCOLATE ORANGE CHEESECAKE | 7

PLEASE NOTE: BURGERS ARE NOT AVAILABLE AS PART OF A BESPOKE PARTY MENU

[GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

BUTTERNUT & PESTO GNOCCHI

spinach • cashews • crispy sage

BLACK PEPPER TOFU

chilli • pickled radish

MAINS

LENTIL & SPINACH PIE

truffle roasted baby potatoes • french beans red wine gravy

MALAYAN CHICKPEA CURRY

coconut rice • charred pak choi flatbread [GFO]

DESSERT

YUZU SORBET

chargrilled pineapple [GF]

TWO COURSES £20

THREE COURSES £25



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AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY UNTIL 4PM & BANK HOLIDAY MONDAYS UNTIL 4PM

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

SMOKED HADDOCK LINGUINE

mascarpone • lemon • chilli

SUMMER GARDEN SOUP

courgette • basil • parmesan [V] [GFO]

BUTTERNUT & PESTO GNOCCHI

spinach • cashews • crispy sage [VE]

MAINS

CHIMMICHURI CHICKEN

'nduja • passata • crispy potatoes [GFO]

PRAWN MALAYAN CURRY

coconut rice • pak choi • mange tout [VEO] [GF]

ROAST PEACH & BURRATA SALAD

roasted red onion • hot honey • pistachio [V] [GFO]

STEAK FRITES

175g rump steak • fries [GFO]
ADD PEPPERCORN SAUCE +1.5

FISH & CHIPS

mushy peas • tartare sauce

PIZZAS

MARGHERITA

tomato • fior de latte [V] [VEO] [GFO +1.5]

'NDUIA & PEPPERONI

tomato • fior de latte • coriander • sour cream [GFO +1.5]

GARLIC MUSHROOM & SERRANO HAM

tomato • fior de latte [VEO] [GFO +1.5]

GOATS' CHEESE

tomato • red onion • pine nuts • fior de latte rocket • hot honey [V] [GFO +1.5]

CHICKEN CAESAR

fior de latte • crispy serrano • baby gem lettuce parmesan • caesar dressing NO TOMATO

MINI DESSERTS

BLUEBERRY & ALMOND TART

frangipane • vanilla mascarpone [V]

CHOCOLATE ORANGE CHEESECAKE

double cream

YUZU SORBET

chargrilled pineapple [VE] [GF]

TWO COURSES £14.95

THREE COURSES £18.95

DRINKS PACKAGES



WINE

CHOOSE ANY THREE BOTTLES

SILVER

PINOT GRIGIO ancora, italian white

MERLOT

pecking order, south african red

WHITE ZINFANDEL discovery beach, californian rosé

£65

GOLD

GARGANEGA

cantina de negrar, italian white

MALBEC

turno de noche, argentinian red

PROSECCO ROSÉ

dolce colline, italian sparkling

£80

PLATINUM

ALBARINHO

vila nova, portuguese white

PRIMITIVO

miopasso, italian red

SHIRAZ ROSÉ

hidden sea, australian rosé

£85

FIZZ

PROSECCO

vignana, italy
THREE BOTTLES

£85

ALCOHOL FREE

NOZECO THREE BOTTLES

£62.5

BEER

ESTRELLA DAMM lager • 4.6%

FIVE BOTTLES

MORETTI lager • 4.6%

FIVE BOTTLES

£67.5

HEINEKEN lager • 5.0%

FIVE BOTTLES