

BAR FOOD

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SIDES

- MARINATED OLIVES** [V][VE][GF] 3.50
- CHIPS** [V] 4.25
chunky, skinny or sweet potato
- HOUSE SALAD** [V][GFO] 4.25
with a creamy french dressing

SALADS

- WHIPPED GOATS' CHEESE & BEETROOT SALAD** [V][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

BURGERS

- PROPER CHEESEBURGER** 12.75
our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce. served with homemade coleslaw and sweet potato or skinny fries
- THE BEYOND BURGER** [VE] 13.50
plant based burger that looks and cooks like meat with vegan cheese, lettuce, pickles, lashings of sriracha mayo, served with sweet potato or skinny fries

PIZZAS

- MOZZARELLA & TOMATO** [V][VEO] 9.50
with fresh basil and sun-blushed tomatoes [GFO +1.50]
ALSO AVAILABLE WITH BUFFALO MOZZARELLA +2.50
- BLUE CHEESE & PARMA HAM** 11.50
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.50]
- SPICY SAUSAGE** 11.50
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.50]
- PULLED CHILLI CHICKEN** 11.50
with sticky plum sauce, spring onions, fresh coriander and chilli sun-blushed tomatoes
- CHICKEN CAESAR** 11.50
confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)
- VEGAN WILD MUSHROOM, ROASTED SHALLOT & WHITE TRUFFLE PIZZA** [V][VE] 12.00
with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.50]

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



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

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SMALL PLATES

HAVE YOUR CHOICE OF ANY THREE
SMALL PLATES FOR
15.00

- SESAME SOY CHICKEN WINGS** 6.50/12.50
with spring onion, chilli and ginger
- WARM FOCACCIA WITH PARMA HAM** 6.00
focaccia bread baked with mozzarella, tomato, confit garlic butter and parma ham
- ASIAN CHICKEN SALAD** 5.00
pan-fried chicken with a peanut asian slaw and a punchy ginger & chilli dressing
- BANG BANG CAULIFLOWER** ^[GFO] 6.50
tempura cauliflower in a sweet & spicy buffalo sauce with black sesame seeds and lime vegan mayo
- TEMPURA SQUID** 6.00
with a smoked garlic aioli
- BASIL & ALMOND ARANCINI** ^[VE] 4.50
with an olive & sun-blushed tomato salsa
- PADRÓN PEPPERS** ^[V] ^[GF] 4.00
with maldon salt

SUNDAY ROASTS

AVAILABLE EVERY SUNDAY FROM 12:30PM

- ROAST RUMP OF BEEF** ^[GFO] 16.00
with yorkshire pudding, roast potatoes, mash, maple glazed carrots, french beans, creamed spring greens and proper gravy
- ROAST CHICKEN** ^[GFO] 15.50
with confit garlic & apricot stuffing, roast potatoes, mash, maple glazed carrots, french beans, creamed spring greens and proper gravy
- SLOW ROASTED PORCHETTA** 17.00
with confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed carrots, french beans and proper gravy
- LANCASHIRE CHEESE & ONION PIE** ^[V] 15.50
with either chunky chips, french beans and a veggie gravy or all the sunday trimmings
- LENTIL & SPINACH STEAMED PUDDING** ^[VE] 12.50
vegan suet pastry with lentils, kidney beans and wild mushrooms, served with served with roast potatoes, maple glazed root vegetables, french beans and veggie gravy

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