

# VEGAN MENU

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[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

<b>TEMPURA ASPARAGUS</b> with a peanut, soy & chilli sauce and pink pickled ginger	6.50
<b>SLOW ROASTED TOMATO BRUSCHETTA</b> [GFO] toasted rustic bread with slow roasted heritage tomatoes, black olive tapenade, and rocket & basil salad [GFO +1.00]	7.00
<b>BASIL &amp; ALMOND ARANCINI</b> with a san marzano sauce and heritage tomato salsa	4.50

## NIBBLES

<b>MARINATED OLIVES</b> [GF]	3.50
<b>BAKED CIABATTA</b> with extra virgin olive oil and balsamic vinegar	3.50
<b>PADRÓN PEPPERS</b> [GF]	4.00

## MAINS

<b>BEYOND BURGER</b> 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	<b>CORN &amp; SPLIT PEA CHOWDER</b> [GF] 12.00 with chilli roasted cauliflower, rose harissa and fresh coriander
<b>MALAYAN CHICKPEA CURRY</b> [GF] 11.00 spinach, chickpeas, pak choi, edamame beans and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice	<b>TOMATO RIGATONI PASTA</b> 6.50/13.00 rigatoni pasta in a rich san marzano sauce with low & slow tomatoes, kalamata olives and spinach
<b>LENTIL &amp; SPINACH STEAMED PUDDING</b> 12.00 vegan suet pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, green beans and red wine gravy	<b>WILD MUSHROOM, ROASTED SHALLOT &amp; WHITE TRUFFLE PIZZA</b> [GFO] 12.00 with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.50]
	<b>VEGAN MOZZARELLA &amp; TOMATO PIZZA</b> [GFO] 9.50 [GFO+1.50]

## SIDES

ALL 4.25

<b>CHIPS</b> chunky, thin cut or sweet potato
<b>GARLIC &amp; ROSEMARY ROASTED POTATOES</b> [GF]
<b>CHILLI ROASTED CAULIFLOWER</b> with rose harissa
<b>HOUSE SALAD</b> [GF] with a lemon oil

## LUNCH

TWO COURSES FOR £14.95 | THREE COURSE FOR £18.95  
AVAILABLE TUESDAY - FRIDAY 12PM TO 5PM  
AND SATURDAY 12:30PM TO 4PM

### STARTERS

<b>TOMATO BRUSCHETTA</b> [GFO] toasted rustic bread with slow roasted heritage tomatoes, black olive tapenade, and rocket & basil salad [GFO +1.00]	<b>BASIL &amp; ALMOND ARANCINI</b> with a san marzano sauce and heritage tomato salsa
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### MAINS

<b>WILD MUSHROOM, ROASTED SHALLOT &amp; WHITE TRUFFLE PIZZA</b> [GFO] with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.50]	<b>CORN &amp; SPLIT PEA CHOWDER</b> [GF] with chilli roasted cauliflower, rose harissa and fresh coriander
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### DESSERT

<b>PEACH &amp; STEM GINGER SUNDAE</b> [GF] with vegan vanilla ice cream
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## DESSERTS

### DARK CHOCOLATE & CLEMENTINE TORTE

 [GF]

served with vegan vanilla ice cream  
7.50

### PEACH & STEM GINGER SUNDAE

 [GF]

with vegan vanilla ice cream  
5.00

# albert's

DIDSBURY

a discretionary 10% service charge will be added to your bill, all of which goes to albert's didsbury team members  
we can identify the allergens in all of the dishes on our menu. however due to the environment we can not 100% guarantee an allergy free meal.  
vegan dishes may be cooked using the same equipment as non-vegan food

albert's  
DIDSBURY

# VEGAN MENU



## 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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