

TWO COURSES FOR £14.95

THREE COURSES
FOR £18.95

AVAILABLE TUESDAY - FRIDAY 12 - 5PM | SATURDAY 12 - 4PM | BANK HOLIDAY MONDAY 12 - 4PM

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

STARTERS

WHIPPED GOATS' CHEESE BRUSCHETTA [V] [GFO]

with lemon & mint courgette, toasted hazelnuts and
a touch of fresh chilli

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine & mushroom
cream sauce with buttered gnocchi

CHICKEN CAESAR SALAD

with smoked pancetta, crispy onions, baby gem lettuce,
shaved parmesan and homemade caesar dressing

ALSO AVAILABLE AS A MAIN

MAINS

RIGATONI AMATRICIANA

rigatoni pasta in a rich home-made tomato
sauce with slow cooked onions, crispy pancetta,
fresh chilli and parmesan

CHARGRILLED BACON CHOP [GFO]

served off the bone with garlic & rosemary
roasted new potatoes and a honey
mustard sauce

CORN & SPLIT PEA CHOWDER [VE] [GF]

with chilli roasted cauliflower, rose harissa
and fresh coriander

ALBERT'S FISH & CHIPS

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

STEAK FRITES [GFO]

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

ADD PEPPERCORN SAUCE FOR £1.50

PIZZA

SPICY SAUSAGE [GFO]

'nduja sausage and pepperoni with red & yellow
peppers, red onion, coriander and sour cream
[GFO +£1.50]

MOZZARELLA & TOMATO [V] [GFO]

with fresh basil and sun-blushed tomatoes
[GFO +£1.50]

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 +£1.50]

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

LIME & COCONUT CHEESECAKE

with mango purée, flaked coconut and
raspberry sorbet

CINNAMON DOUGH BALLS [V]

cinnamon & lavender coated italian fried
dough balls with salted caramel sauce

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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

albert's
SHED

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