

# SUMMER 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 | [GF] GLUTEN FREE  
[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST  
PLEASE ASK TO SEE OUR VEGAN MENU

## STARTERS

<b>SAUTÉED KING PRAWNS</b> [GFO] in a garlic, star anise & tomato sauce with lemon & dill toast	9.50
<b>CHICKEN WITH WHITE PUDDING &amp; PISTACHIO</b> chicken wrapped in prosciutto, with a date & apple chutney, truffle oil and mixed leaves	7.00
<b>RABBIT GNOCCHI</b> slow braised rabbit in a pancetta, white wine & mushroom cream sauce with buttered gnocchi. rich & delicious!	7.00
<b>FILLET STEAK RISOTTO</b> [GFO] pan-fried fillet steak with a horseradish risotto and a red wine jus [GFO +1.00]	9.25

<b>TEMPURA ASPARAGUS</b> [V] with a peanut, soy & chilli sauce and pink pickled ginger	6.50
<b>PULLED LAMB CROQUETTE</b> slow-cooked lamb shoulder in a panko crumb with a confit garlic sauce and caperberry & dill oil	9.00
<b>SLOW ROASTED TOMATO BRUSCHETTA</b> [V] [GFO] toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, and rocket & basil salad	6.75

## NIBBLES

<b>MARINATED OLIVES</b> [V] [GF]	3.50
<b>PADRÓN PEPPERS</b> [V] [GF] with maldon salt	4.00
<b>GARLIC BREAD</b> [V] with butter with tomato with mozzarella	4.00 4.25 5.50
<b>FRESHLY BAKED CIABATTA</b> [V] with extra virgin olive oil and balsamic vinegar	3.50

## MAINS

<b>SEAFOOD RISOTTO</b> [GF] 19.00 fresh mussels, prawns and squid in a cherry tomato and spinach risotto
<b>WILD MUSHROOM &amp; MASCARPONE STUFFED CHICKEN</b> [GF] 18.00 with wild mushrooms, baby pearl potatoes, french beans and a confit garlic & sage cream sauce
<b>ALBERT'S FISH &amp; CHIPS</b> 16.50 sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask
<b>LANCASHIRE CHEESE &amp; ONION PIE</b> [V] 15.50 with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides

<b>GINGER &amp; CHILLI SEA BASS</b> 19.50 pan-fried sea bass with a peanut asian slaw, tempura nori and a punchy ginger & chilli sauce. served with jasmine rice
<b>SLOW COOKED LAMB RAGU</b> 14.50 braised lamb shoulder in a rich and warming ragu sauce with rigatoni pasta
<b>WHIPPED GOATS' CHEESE &amp; BEETROOT SALAD</b> [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

<b>DUCK, ROAST PEACH &amp; RICOTTA SALAD</b> [GFO] 7.50/16.00 gressingham duck with roasted peaches, toasted hazelnuts, ricotta and a honey balsamic dressing
<b>FILLET STEAK MEDALLIONS</b> [GFO] 23.50 with a wild mushroom & french mustard cream sauce, roasted shallots, crispy gherkin and your choice of two sides
<b>MALAYAN CHICKEN</b> [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

## SIDES

ALL 4.25

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

## SAUCES

ALL 2.50

<b>WILD MUSHROOM &amp; FRENCH MUSTARD CREAM SAUCE</b>
<b>CHIMICHURRI</b> [GF]
<b>PEPPERCORN SAUCE</b>
<b>LANCASHIRE CHEESE &amp; TARRAGON SAUCE</b> [V]
<b>CONFIT GARLIC CREAM SAUCE</b> [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

<b>MOZZARELLA &amp; TOMATO</b> [V] [GFO] with fresh basil [GFO +1.50] ALSO AVAILABLE WITH BUFFALO MOZZARELLA	9.50 +2.50	<b>BLUE CHEESE &amp; PARMA HAM</b> [GFO] blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.50]	11.50
<b>PULLED CHILLI CHICKEN</b> with sticky plum sauce, spring onions, fresh coriander and chilli	11.50	<b>CHICKEN CAESAR</b> confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)	11.50
<b>SPICY SAUSAGE</b> [GFO] 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.50]	11.50		

## KIDS MENU

<b>GRILLED CHICKEN RISOTTO</b> [GF] 6.50 grilled chicken with a pea and parmesan risotto	<b>PIZZAS</b>	<b>DESSERTS</b> all 3.50
<b>FISH &amp; CHIPS</b> 7.50 lightly battered fish goujons with thin cut chips and mushy or garden peas	<b>MAKE YOUR OWN PIZZA</b> 7.00 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)	<b>ICE CREAM SUNDAE</b> [V] [GFO] raspberry ripple ice cream with chocolate brownie and squirty cream
<b>TOMATO PASTA</b> [V] 5.50 with mini garlic bread	<b>SUNDAY</b>	<b>SUGARED DOUGH BALLS</b> [V] sugar coated italian fried dough balls with chocolate sauce
<b>CRISPY CALAMARI</b> 7.00 with thin cut chips and garlic mayo	<b>LITTLE BEEF DINNER</b> [GFO] 7.50 with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	<b>ALBERT'S BROWNIE BITES</b> [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 standish team members

albert's

STANDISH

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** 19.00

SPARKLING WINE

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

**SAUVIGNON BLANC** 20.50

WHITE WINE

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** 20.50

RED WINE

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