

TWO COURSES FOR £14.95

THREE COURSES
FOR £18.95

AVAILABLE FOR EXTENDED HOURS IN JANUARY
TUESDAY TO THURSDAY 12-10PM | FRIDAY 12-7PM | SATURDAY 12-5PM

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

STARTERS

**SPICED COCONUT
& SWEETCORN SOUP** [VE][GFO]
with sesame toast

**MUSHROOMS
ON TOAST** [V] [GFO]
pan-fried wild & field mushrooms with garlic
& cream on toasted rustic bread and white truffle oil

**WARM FOCACCIA
WITH SERRANO HAM**
focaccia bread baked with mozzarella, tomato,
confit garlic butter and serrano ham

MAINS

SMOKED HADDOCK THERMIDOR
pan-fried smoked haddock with roasted baby potatoes, a
cheese and mustard thermidor sauce and tempura samphire

CHICKEN PAPPARDELLE
in a pancetta & confit garlic cream with toasted pine nuts, pesto
and mini garlic bread

**GOATS' CHEESE & CHILLI
SQUASH SALAD** [V] [GFO]
chilli roasted squash with pomegranate, mixed
leaves, candied walnuts and honey & brown
butter dressing

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 & SERRANO HAM [GFO]
italian blue cheese with serrano 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

**MINI BLUEBERRY
FRANGIPANE TART** [V]
with vanilla mascarpone

**CHOCOLATE ORANGE
CHEESECAKE**
with fresh raspberries and longridge farm's
vanilla ice cream

**CINNAMON
DOUGH BALLS** [V]
cinnamon & lavender coated italian fried
dough balls with salted caramel sauce

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

a discretionary 10% service charge will be added to your bill, all of which goes to albert's didsbury team members

albert's

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