

# VEGAN MENU

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

## STARTERS

<b>SLOW ROASTED TOMATO BRUSCHETTA</b> [GFO]	7.00
with slow roasted heritage tomatoes, confit garlic and rocket & basil salad [GFO +1.00]	
<b>SPICED COCONUT &amp; SWEETCORN SOUP</b> [GFO]	4.50
with sesame toast	
<b>MUSHROOMS ON TOAST</b> [GFO]	6.75
pan-fried wild mushrooms on toasted rustic bread and white truffle oil	

## NIBBLES

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

## MAINS

<b>BEYOND BURGER</b>	13.50	<b>LENTIL &amp; SPINACH PIE</b>	12.00
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		vegan shortcrust pastry with lentils, kidney beans and wild mushrooms, served with chunky chips, french beans and vegan red wine gravy	
<b>MALAYAN CHICKPEA CURRY</b> [GF]	11.00	<b>ALSO AVAILABLE EVERY SUNDAY WITH SUNDAY ROAST TRIMMINGS</b>	12.50
spinach, chickpeas, butternut squash, pak choi, edamame beans and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice		roast potatoes, cauliflower, french beans and vegan gravy	
<b>TOMATO RIGATONI PASTA</b>	6.50/13.00	<b>WILD MUSHROOM, ROASTED SHALLOT &amp; WHITE TRUFFLE PIZZA</b> [GFO]	12.00
rigatoni pasta in a rich san marzano sauce with low & slow tomatoes, kalamata olives and spinach		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

<b>CHIPS</b>	4.25
chunky, thin cut or sweet potato	
<b>GARLIC &amp; ROSEMARY ROASTED POTATOES</b> [GF]	4.25
<b>CHILLI ROASTED CAULIFLOWER</b> [GF]	4.25
with rose harissa	
<b>HOUSE SALAD</b> [GF]	3.25
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]	<b>SPICED COCONUT &amp; SWEETCORN SOUP</b> [GFO]
with slow roasted heritage tomatoes, confit garlic and rocket & basil salad [GFO +1.00]	with sesame toast

### MAINS

<b>WILD MUSHROOM, ROASTED SHALLOT &amp; WHITE TRUFFLE PIZZA</b> [GFO]	<b>MALAYAN CHICKPEA CURRY</b> [GF]
with wilted spinach, toasted pine nuts and vegan cheese [GFO +1.50]	spinach, chickpeas, pak choi, edamame beans and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice

### DESSERT

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

## DESSERTS

### DARK CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream  
7.50

### BLUEBERRY & STEM GINGER SUNDAE

with vegan vanilla ice cream  
5.00

albert's

DIDSBUY

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

# 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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