

WINTER 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

CRAB & KING PRAWN RAVIOLI with an armoricaine sauce and tempura samphire	9.00	LITTLE PIE 'N' PEAS slow cooked rump of beef in shortcrust pastry with proper mushy peas and rosemary jus	7.50
PULLED LAMB CROQUETTE with cauliflower & smoked garlic puree and rose harissa	8.50	SAUTÉED KING PRAWNS [GFO] in a garlic, star anise & tomato sauce with lemon & dill toast	9.75
SLOW ROASTED TOMATO BRUSCHETTA [V][GFO] with heritage tomatoes, confit garlic, buffalo mozzarella, pesto and a rocket & basil salad [GFO +1.00]	7.00	MUSHROOMS ON TOAST [V][GFO] pan-fried wild & field mushrooms with garlic & cream on toasted rustic bread and white truffle oil	6.50

NIBBLES

MARINATED OLIVES [V][GF]	3.50	GARLIC & ROSEMARY FOCACCIA [V]	6.00
PADRÓN PEPPERS [V][GF] with maldon salt	4.00	SERRANO HAM & CONFIT GARLIC FLATBREAD with truffle bechamel, fior di latte and chilli honey	6.50
FRESHLY BAKED CIABATTA [V] with extra virgin olive oil and balsamic vinegar	3.50		

MAINS

MONKFISH THERMIDOR monkfish tail with a chorizo & paprika crumb, fondant potato, buttered spinach & samphire and a thermidor sauce	21.50	BURRATA & CHILLI SQUASH SALAD [V][GFO] mixed leaves, roasted chilli squash, pomegranate candied walnuts, honey & brown butter dressing and a whole burrata	14.50	JERK OXTAIL six hour braised beef oxtail in a rich jerk seasoned gravy with coconut rice & peas and pineapple & coriander coleslaw	23.50
WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GF] with truffle & spring onion mash, french beans and a confit garlic & sage cream sauce	18.00	ALBERT'S FISH & CHIPS sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask!	16.50	MALAYAN CHICKEN [GFO] 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	15.50
LANCASHIRE CHEESE & ONION PIE [V] with veggie gravy or lancashire cheese & tarragon sauce and your choice of two sides	15.50	STEAK DIANE 5oz fillet steak medallions in a classic mushroom cream sauce with chunky chips	19.50	MISO SEA BASS with wild & jasmine rice, white miso and sesame pak choi, a king prawn spring roll and sweet mirin & chilli dip	19.50
		SLOW COOKED LAMB RAGÙ braised lamb shoulder in a rich and warming ragu sauce with rigatoni pasta, pancetta and shaved parmesan	15.50		

SIDES

CHIPS [V] chunky, thin cut or sweet potato	4.25
SPRING ONION MASH [GF] with crispy onions and truffle oil	4.25
ROASTED CHILLI SQUASH [V][GF]	4.25
PEAS À LA FRANÇAISE [GF] garden peas, lettuce, baby onions and pancetta in a confit garlic cream	4.25
ROAST CAULIFLOWER [V] with lancashire cheese and rose harrisa	4.25
DAUPHINOISE POTATOES [V] sliced potatoes baked with cream, garlic and parmesan	4.25
HOUSE SALAD [V][GFO] with a creamy french dressing	3.25

STEAKS

SERVED CHARGRILLED WITH YOUR CHOICE OF ANY TWO SIDES / SAUCE

8OZ SIRLOIN STEAK a juicy, full flavour steak with a firm texture, recommended medium rare	9OZ RIB-EYE STEAK well marbled and intensely flavoured, recommended medium	7OZ FILLET STEAK the most tender steak, a premium cut, recommended rare
23.50	26.50	34.00

SAUCES

ALL 2.50

CHIMICHURRI [GF]
ROSEMARY JUS
PEPPERCORN SAUCE
LANCASHIRE CHEESE & TARRAGON SAUCE [V]
CONFIT GARLIC CREAM SAUCE [GF]

PIZZAS

ALL HANDMADE AND BAKED DIRECTLY ON STONE

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

SUNDAY MENU

AVAILABLE EVERY SUNDAY

ROAST RUMP OF BEEF [GFO] with yorkshire pudding, roast potatoes, mash, carrot & swede mash, french beans, creamed spring greens and proper gravy	16.50
ROAST CHICKEN [GFO] with confit garlic & apricot stuffing, roast potatoes, mash, carrot & swede mash, french beans, creamed spring greens and proper gravy	15.50
SLOW ROASTED PORCHETTA with confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, carrot & swede mash, 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

KIDS MENU

MAINS		PIZZAS		DESSERTS	all 3.50
FISH & CHIPS lightly battered fish goujons with thin cut chips and mushy or garden peas	7.50	MAKE YOUR OWN PIZZA 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)	7.00	ICE CREAM SUNDAE [V][GFO] raspberry ripple ice cream with chocolate brownie and squirry cream	
TOMATO PASTA [V] with mini garlic bread	5.50	SUNDAY		SUGARED DOUGH BALLS [V] sugar coated italian fried dough balls with chocolate sauce	
LITTLE PIE 'N' PEAS slow cooked rump of beef in shortcrust pastry with mash and proper gravy	8.00	LITTLE BEEF DINNER [GFO] with yorkshire pud, mash, roast potatoes, veggies and gravy (available every sunday)	7.50	ALBERT'S BROWNIE BITES [V]	

ALL MEALS COME WITH CORDIAL, MILK OR APPLE JUICE

a discretionary 10% service charge will be added to your bill, all of which goes to alberts shed team members

albert's

SHED

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 5.40 7.15 21.00
CASTILLO DE PIEDRA, SPAIN
hints of white flowers and tropical fruit

PINOT GRIGIO 5.90 7.85 23.00
MORAJO, ITALY
fresh ripe yellow plum with floral notes

SAUVIGNON BLANC 6.50 8.65 25.50
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 7.65 10.15 30.00
'LA LANCELOTTA', PIEMONTE, ITALY
notes of perfumed green apples, grapefruit and sweet spices

SAUVIGNON BLANC 30.00
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 6.25 8.35 24.50
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 5.90 7.85 23.00
VINO DE LA TIERRA DE CASTILLA, SPAIN
light and fruity with a touch of spice on the finish

MERLOT 6.25 8.35 24.50
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 6.75 9.00 26.50
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 6.75 9.00 26.50
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 7.40 9.85 29.00
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 RÉGNIER GRANDE RÉSERVE BRUT

10.50 65.00

LOUIS RÉGNIER GRANDE RÉSERVE ROSÉ BRUT

68.00

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