

NEW YEAR'S EVE

SPECIALS

STARTERS

SEARED HAND DIVED KING SCALLOPS
with a candy beetroot & ginger puree, air dried serrano ham, baby garden salad and lemon & herb oil
15.00

TRUFFLE RUBBED WAGYU BEEF CARPACCIO
with gorgonzola cream and candied walnut salad
11.00

MAINS

DUO OF DUCK
roasted greasingham duck breast and confit duck bon bon, with pressed sweet potato & parsnip gratin, charred hispi cabbage and a black cherry jus
28.00

TANDOORI WHOLE ROASTED BREAM
with a saffron fondant potato, king prawn vermicelli doughnut, coconut curry sauce, tomato & chilli relish and raita
29.00

DESSERT

POACHED PEAR TARTE TATIN
with cinnamon ice cream and mulled wine sauce
7.50

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

NIBBLES

MARINATED OLIVES [V][GF] 3.50
PADRÓN PEPPERS [V][GF] 4.00
with maldon salt

WARM ROSEMARY FOCACCIA BREAD [V] 6.00
with confit garlic butter - for sharing

FRESHLY BAKED CIABATTA [V] 3.50
with extra virgin olive oil and balsamic vinegar

STARTERS

CRAB & KING PRAWN RAVIOLI 9.00
with an armoricaine sauce and tempura samphire

LITTLE PIE 'N' PEAS 7.50
slow cooked rump of beef in shortcrust pastry with proper mushy peas and rosemary jus

SLOW ROASTED TOMATO BRUSCHETTA [V][GFO] 7.00
with heritage tomatoes, confit garlic, buffalo mozzarella, pesto and a rocket & basil salad. [GFO +1.00]
vegan option available

MUSHROOMS ON TOAST [V][GFO] 6.50
pan-fried wild & field mushrooms with garlic & cream on toasted rustic bread and white truffle oil. [GFO +1.00]
vegan option available

SESAME DUCK SATAY 9.00
grilled duck breast with a peanut satay sauce, wild & fragrant rice and a pickled salad

SAUTÉED KING PRAWNS [GFO] 9.75
in a garlic, star anise & tomato sauce with lemon & dill toast

MAINS

ROASTED COD LOIN 21.00
with grilled spring onion tips, roasted new potatoes and a mustard & tarragon cream sauce

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GF] 18.00
with truffle & spring onion mash, french beans and a confit garlic & sage cream sauce

LANCASHIRE CHEESE & ONION PIE [V] 15.50
with redcurrant jus or lancashire cheese & tarragon sauce and your choice of two sides

STEAK DIANE 19.50
5oz fillet steak medallions in a classic mushroom cream sauce with chunky chips

ROAST NORFOLK TURKEY [GFO] 17.00
with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy
vegan option available with butternut squash & chickpea pie 12.50

SOY & GINGER AUBERGINE [VE] 14.50
with crispy kale, wild & jasmine rice, choo chee sauce and chilli relish

ALBERT'S FISH & CHIPS 16.50
sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you'd like some bread & butter, just ask!

SLOW-BRAISED BEEF SHORT RIB 23.50
with a mini blue cheese, leek & wild mushroom pie, truffle & spring onion mash, maple glazed root vegetables and a caramelised onion jus

MALAYAN CHICKEN [GFO] 15.50
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

MISO SEA BASS 19.50
with wild & jasmine rice, white miso and sesame pak choi, a king prawn spring roll and sweet mirin & chilli dip

GRILL

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
27.00

9OZ RIB-EYE STEAK
well marbled and intensely flavoured, recommended medium
28.00

7OZ FILLET STEAK
the most tender steak, a premium cut, recommended rare
39.00

SIDES

DAUPHINOISE POTATOES [V] 4.25
sliced potatoes baked with cream and garlic

PEAS À LA FRANÇAISE [GF] 4.25
garden peas, lettuce, baby onions and pancetta in a confit garlic cream

MAPLE GLAZED ROOT VEGETABLES [GF] 4.25
carrots, parsnips and celeriac

CHIPS [V] 4.25
chunky, thin cut or sweet potato

HOUSE SALAD [V][GFO] 3.25
with a creamy french dressing

SPRING ONION MASH [V][GF] 4.25
with crispy onions and truffle oil

SAUCES - ALL 2.50

CARAMELISED ONION JUS

PEPPERCORN SAUCE

LANCASHIRE CHEESE & TARRAGON SAUCE [V]

CONFIT GARLIC CREAM SAUCE [GF]

COCKTAILS

PASSION FRUIT MARTINI
vanilla vodka, pineapple juice, passionfruit liqueur and citrus
8.50



CRANBERRY & GINGER MIMOSA
a sharp and floral mimosa that encapsulates zingy ginger ale, cranberry, and prosecco. aromatised with the floral fragrance of rose & lavender
8.50



POMEGRANATE RUM PUNCH
the seasonal twist to our rum punch. spiced rum, pineapple, lime and pomegranate juice
8.75



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

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



albert's
DIDSBURY

WWW.ALBERTS-RESTAURANTS.COM

FOOD ALLERGIES

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE INFORM YOUR SERVER

IF YOUR ALLERGY IS SEVERE, PLEASE SPEAK TO A MANAGER

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

TIPPING POLICY

if you are kind enough to leave a tip please be assured that 100% goes to albert's didsbury team members

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 GRATA, 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 VALPOLLICELLA** 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

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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 ZINFANDEL 6.00 8.00 23.50
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 SPARKLING WINE 19.00

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

SAUVIGNON BLANC WHITE WINE 20.50

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 RED WINE 20.50

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