

# VALENTINE'S DAY

## SHARING SPECIALS

### STARTERS

#### STEAMED SHETLAND MUSSELS

with white wine, parsley & cream  
and garlic ciabatta

17.50 FOR TWO SHARING

#### BAKED CAMEMBERT

wrapped in serrano ham. served with pickled jerusalem  
artichokes, toasted walnuts, thyme & honey and rock salt crostinis

18.50 FOR TWO SHARING

### MAIN

#### 10%Z FILLET STEAK

with crispy roast potatoes, roasted ginger carrots,  
chargrilled broccoli, chimmichuri and peppercorn sauce

49.50 FOR TWO SHARING

### DESSERT

#### CHOCOLATE ORANGE PROFITEROLES

with orange and vanilla custard, candied orange peel  
and toasted hazelnuts

12.00 FOR TWO SHARING

[V] VEGETARIAN | [VE] VEGAN | [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 6.00

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

FRESHLY BAKED 3.50

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

### STARTERS

CRAB & KING PRAWN 9.00

RAVIOLI  
with an armoricaine sauce and tempura samphire

PULLED LAMB CROQUETTE 8.50

with cauliflower & smoked garlic puree and rose harissa

SLOW ROASTED TOMATO 7.00

BRUSCHETTA [V][GFO]  
with heritage tomatoes, confit garlic, buffalo mozzarella, pesto  
and a rocket & basil salad  
[GFO +1.00]

LITTLE PIE 'N' PEAS 7.50

slow cooked rump of beef in shortcrust pastry with proper  
mushy peas and rosemary jus

SAUTÉED KING PRAWNS [GFO] 9.75

in a garlic, star anise & tomato sauce with lemon & dill toast

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]

### MAINS

MONKFISH 21.50

THERMIDOR  
monkfish tail with a chorizo & paprika  
crumb, fondant potato, buttered spinach  
& samphire and a thermidor sauce

WILD MUSHROOM 18.00

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

LANCASHIRE 15.50

CHEESE & ONION PIE [V]  
with veggie gravy or lancashire cheese &  
tarragon sauce and your choice of two  
sides

BURRATA & CHILLI 14.50

SQUASH SALAD [V][GFO]  
mixed leaves, roasted chilli squash,  
pomegranate candied walnuts, honey &  
brown butter dressing and a whole  
burrata

ALBERT'S FISH 16.50

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

MALAYAN 15.50

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

SLOW COOKED 15.50

LAMB RAGÙ  
brasied lamb shoulder in a rich and warming  
ragu sauce with rigatoni pasta, pancetta and  
shaved parmesan

JERK OXTAIL 23.50

six hour braised beef oxtail in a rich jerk  
seasoned gravy with coconut rice & peas  
and pineapple & coriander coleslaw

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

STEAK DIANE 19.50

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

### 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

23.50

9OZ RIB-EYE STEAK

well marbled and intensely flavoured,  
recommended medium

26.50

7OZ FILLET STEAK

the most tender steak, a premium cut,  
recommended rare

34.00

### SIDES

CHIPS [V] 4.25

chunky, thin cut or sweet potato

SPRING ONION MASH [GF] 4.25

with crispy onions and truffle oil

ROASTED CHILLI SQUASH [V][GF] 4.25

PEAS À LA FRANÇAISE [GF] 4.25

garden peas, lettuce, baby onions and pancetta  
in a confit garlic cream

ROAST CAULIFLOWER [V] 4.25

with lancashire cheese and rose harrisa

DAUPHINOISE POTATOES [V] 4.25

sliced potatoes baked with cream, garlic  
and parmesan

HOUSE SALAD [V][GFO] 3.25

with a creamy french dressing

### SAUCES - ALL 2.50

CHIMICHURRI [GF]

ROSEMARY JUS [GF]

PEPPERCORN SAUCE

LANCASHIRE CHEESE  
& TARRAGON SAUCE [V]

CONFIT GARLIC  
CREAM SAUCE [GF]

### 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

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  
team members

### 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

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# albert's

RESTAURANTS

WWW.ALBERTS-RESTAURANTS.COM

# 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

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5.65 31.00

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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