







YOU CAN CHOOSE FROM

SET PARTY MENU

£27 PER PERSON FOR 2 COURSES £34.50 PER PERSON FOR 3 COURSES

this menu is a selection of albert's favourites we think there is something for everyone on this menu.

it's also a set price per person, which makes working out the bill much less stressful!

SET VEGAN MENU

£20 PER PERSON FOR 2 COURSES £25 PER PERSON FOR 3 COURSES

you can also choose this menu for any guests that require vegan dishes in your group

BESPOKE MENU

INDIVIDUALLY PRICED DISHES, IN THE SAME WAY THEY ARE ON THE MAIN MENU

choose three starters, three mains and two desserts from our main menu to create your own bespoke menu.

PLEASE NOTE:

BURGERS ARE NOT AVAILABLE ON A BESPOKE PARTY MENU

THE FOLLOWING MAINS WILL COME WITH SET SIDE OPTIONS AS PART OF A BESPOKE MENU

FILLET STEAK SIRLOIN STEAK RIB-EYE STEAK

with chunky chips and peppercorn sauce

WE REGULARLY CHANGE DISHES ON OUR MAIN MENU SO THIS IS ALWAYS SUBJECT TO SEASONAL CHANGES

TWO COURSES FOR £14.95

our set menu is available tuesday to friday 12pm - 5pm and saturday lunchtime until 4pm PLEASE NOTE: From April 19th the Spring/Summer £14.95 menu will be served until 3pm on Saturdays

CHILDREN'S MENU

any children in your group are free to dine from our regular children's menu

CHOOSING YOUR MENU

we ask that all members of your party dine from the same set menu. exceptions can be made for those with allergies or specific dietary requirements. please inform a member of the reservations team prior to your reservation if this is the case.

please call or email us to let us know which set menu you have selected at least 7 days before your reservation date. choices for bespoke menus must be agreed at least 48 hours before your booking. all members of your group may make their selections from this menu on the day and do not need to order in advance.

if you have any further questions then please feel free to contact us

EMAIL reservations@ellerleisure.com

PHONE 0161 249 6134



albert's



[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

HAM HOCK & APRICOT TERRINE

spiced apple chutney • sweet mustard • crostini [GFO]

CRAB & PRAWN CROQUETTES

romesco • chilli • almond

HALLOUMI SALAD

almond hummus • cauliflower • tabbouleh [V] [GFO]

MAINS

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips • pea purée [V]

SALMON FILLET

moules marinière • potatoes • peas • fennel [GF]

MALAYAN CHICKEN

coconut rice • charred pak choi • flatbread [GFO]

^{225G} SIRLOIN STEAK

proper chips • peppercorn sauce [GFO] +10 SUPPLEMENT

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans • vanilla ice cream [V] [GFO]

CHOCOLATE ORANGE CHEESECAKE

double cream

SPICED PEAR & ALMOND TART

frangipane • mascarpone [V] [VEO]

TWO COURSES £27

THREE COURSES £34.50



SAMPLE BESPOKE MENU

M VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

spiced apple chutney • sweet mustard • crostini [GFO]

HAM HOCK & APRICOT TERRINE | 7.5 CRAB & PRAWN CROQUETTES | 7

romesco • chilli • almond

HALLOUMI SALAD 6

almond hummus • cauliflower • tabbouleh [V] [GFO]

MAINS

cheddar • venetian onions • proper chips pea purée [V]

tomato • fior de latte • coriander • sour cream

SALMON FILLET | 21

moules marinière · potatoes · peas • fennel [GF]

DESSERTS

SPICED PEAR & ALMOND TART | 7.75

frangipane • mascarpone [V] [VEO]

CHOCOLATE ORANGE CHEFSECAKE | 7

double cream

PLEASE NOTE: BURGERS ARE NOT AVAILABLE AS PART OF A BESPOKE PARTY MENU



SAMPLE BESPOKE SUNDAY MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

HAM HOCK & APRICOT TERRINE | 7.5 CRAB & PRAWN CROQUETTES | 7 spiced apple chutney • sweet mustard • crostini [GFO]

romesco · chilli · almond

HALLOUMI SALAD 6

almond hummus • cauliflower • tabbouleh [V] [GFO]

MAINS

ROASTED BEEF RUMP | 18.5

roasties • mash • parsnips & carrots • creamed winter greens • yorkshire pudding • proper gravy [GFO]

THYME ROASTED CHICKEN 17

roasties • mash • parsnips & carrots • creamed winter greens • stuffing • proper gravy [GFO]

MRS R'S CHEESE & ONION PIE | 16

roasties • mash • parsnips & carrots • creamed winter greens • venetian onions • red wine gravy [V]

DESSERTS

STICKY TOFFEE PUDDING | 7.5

butterscotch sauce • toasted pecans • vanilla ice cream [V] [GFO]

CHOCOLATE ORANGE CHEFSECAKE | 7

double cream

PLEASE NOTE: BURGERS ARE NOT AVAILABLE AS PART OF A BESPOKE PARTY MENU

[GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

PADRÓN PEPPERS rock salt [GF] BUTTERNUT & PESTO GNOCCHI spinach • cashews • crispy sage SOY & GINGER TOFU chilli • pickled radish

MAINS

SQUASH & CHICKPEA PIE

roasties • parsnips & carrots • french beans • red wine gravy

MALAYAN CURRY

chickpeas • rice • charred pak choi • flatbread [GFO]

DESSERT

SPICED POACHED PEAR

almond crumble • vegan vanilla ice cream [GFO]

TWO COURSES £20

THREE COURSES £25



AVAILABLE TUESDAY TO FRIDAY 12-5PM AND SATURDAY LUNCHTIMES UNTIL 4PM

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

DUCK & VERMICELLI SPRING ROLL

cucumber • sesame • beetroot ketchup [VEO]

BROCCOLI & CHEDDAR SOUP

paprika & chilli croutons
[V] [GFO]

HAM HOCK & APRICOT TERRINE

spiced apple chutney • sweet mustard • crostini [GFO]

MAINS

MOULES MARINIÈRE

rosemary rock salt fries • ciabatta [GFO]

FISH & CHIPS

mushy peas • tartare sauce

STEAK ERITES

175g rump steak • fries [GFO]

ADD PEPPERCORN SAUCE +1.5

RICOTTA & PECORINO TORTELLONI

truffle • bechamel • butternut squash • pesto • walnuts [V]

MISO MUSHROOM RAMEN

udon noodles • soy egg •
pak choi • ginger
[V] [VEO]

PIZZAS

MARGHERITA

tomato • fior di latte
[V] [VEO] [GFO +1.5]

'NDUJA & PEPPERONI

tomato • fior di latte • jalapeño [GFO +1.5]

MINI DESSERTS

CINNAMON & LAVENDER DOUGH BALLS salted caramel sauce M

WHITE CHOCOLATE & PISTACHIO PROFITEROLE

almond mascarpone cream • crushed pistachios • raspberry [V]

WARM CHOCOLATE BROWNIE

toasted marshmallow \bullet chocolate sauce candied pecans \bullet cream [VO]

TWO COURSES £14.95

THREE COURSES £18.95

DRINKS PACKAGES



WINE

CHOOSE ANY THREE BOTTLES

SILVER

PINOT GRIGIO ancora, italian white

MERLOT

pecking order, south african red

WHITE ZINFANDEL discovery beach, californian rosé

£65

GOLD

GARGANEGA

cantina de negrar, italian white

MALBEC

turno de noche, argentinian red

PROSECCO ROSÉ

dolce colline, italian sparkling

£80

PLATINUM

ALBARINHO

vila nova, portuguese white

PRIMITIVO

miopasso, italian red

SHIRAZ ROSÉ

hidden sea, australian rosé

£85

FIZZ

PROSECCO

vignana, italy
THREE BOTTLES

£85

ALCOHOL FREE

NOZECO
THREE BOTTLES

£62.5

BEER

ESTRELLA DAMM lager • 4.6%

FIVE BOTTLES

MORETTI lager • 4.6%
FIVE BOTTLES

£67.5

HEINEKEN lager • 5.0%

FIVE BOTTLES