

PRIVATE PARTIES
AT
ALBERT'S STANDISH



PRIVATE PARTIES AT ALBERT'S STANDISH

A beautiful and stylish events venue with light adorned rooms with private terraces to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Albert's will be able to wow your guests.

We have three spaces available – The Library, The Drawing Room and The Almond Room.

The Library can accommodate up to 40 guests for a seated meal and up to 50 for a drinks reception.

The Drawing Room can accommodate up to 80 guests for a seated meal and up to 100 for a drinks reception.

The Almond Room can accommodate up to 140 guests for a seated meal and up to 250 for a drinks reception.

CONTACT US

Mobile 07947497412
or email events@albertsstandish.com



School Ln, Standish, Wigan WN6 0TD
www.alberts-restaurants.com/standish/

CANAPÉS



MEAT

RARE ROAST BEEF CROSTINI

harrogate blue • garlic chives • maldon
[GFO]

MINI OLDE ENGLISH SAUSAGE

wholegrain mustard • honey

MALAYAN SAMOSA

sesame • coriander

PULLED BEEF CROQUETTE

horseradish mayonnaise • spring onion

VEGETABLE

TOMATO BRUSCHETTA

sunblush tapenade • red onion • baby basil
[GFO] [VE]

MINI ONION BHAJI

mint mayonnaise
[VE]

WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan
[V]

HALLOUMI TOTS

spring onion • chilli & chipotle jam
[V] [GFO]

SOUP & SANDWICH

tomato soup • mini grilled cheese
sandwich

FISH

TEMPURA PRAWNS

sriracha mayonnaise • lime • pea shoots
[GFO]

THAI FISHCAKE

king prawns • cod • chilli • lime mayonnaise

SALMON BLINIS

kiln smoked salmon • buttermilk • chives

"FISH & CHIPS"

tartare sauce • dill

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

TO BE ORDERED IN QUANTITIES OF 5
MINIMUM ORDER OF 30

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

albert's

A LA CARTE MENU



ALL OUR PRODUCE IS SOURCED FROM LOCAL INDEPENDENT SUPPLIERS, THEREFORE SOME DISHES ARE ONLY AVAILABLE AT CERTAIN TIMES OF THE YEAR AND SOME ASPECTS OF DISHES MAY CHANGE FROM THE MENU DESCRIPTION TO ENSURE ONLY THE BEST QUALITY PRODUCE IS USED.

A TABLE PLAN AND MENU CHOICES MUST BE AGREED WITH YOUR EVENTS COORDINATOR PRIOR TO THE EVENT AND A PRE-ORDER IS REQUIRED. PLEASE CONSIDER ANY DIETARY REQUIREMENTS WITHIN YOUR MENU CHOICES

STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

SOUPS

SERVED WITH A SELECTION
OF BREAD AND BUTTER

SPRING PEA & MINT ^[V]

lemon crème fraîche

SLOW ROASTED TOMATO & RED PEPPER ^[V]

WILD MUSHROOM & TARRAGON ^[V]

with herb oil • crispy onions

LEEK & POTATO ^[V]

vegan and gluten free options available

£7.95

SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread • black olive tapenade •

buffalo mozzarella • balsamic

^[V] ^[VEO] ^[GFO]

£8.50

KILN ROASTED SALMON

asparagus & baby potato salad • buttermilk & chive

dressing • green jalapeno oil

£10.50

WILD MUSHROOMS ON TOAST

pan-fried wild & field mushrooms • garlic cream • toasted
rustic bread • herb oil

^[V] ^[VEO] ^[GFO]

£10.50

HAM HOCK TERRINE

mustard dressing • watercress • caperberries • spiced
apple chutney

^[GF]

£8.50

GOAT'S CHEESE FRITTER

roasted beetroot • red onion • mixed leaves •
cracked black pepper & honey dressing

^[V] ^[GFO]

£8.50

CHARGRILLED ASPARAGUS

tahini & maple dressing • toasted pumpkin & sunflower
seeds • chilli

^[VE] ^[GF]

£9.50

PRAWN & AVOCADO COCKTAIL

marie rose prawns • cucumber • crispy tortilla •
bloody mary dressing

^[GFO]

£11.50

LITTLE PIE & PEAS

slow cooked rump of beef • shortcrust pastry •
proper mushy peas • red wine gravy

^[VO]

£9.50

SMOKED CHICKEN CAESAR SALAD

baby gem lettuce • crispy onions • parmesan • crispy
serrano ham

£11.50

^[V] VEGETARIAN | ^[VE] VEGAN | ^[VEO] VEGAN OPTION AVAILABLE

^[GF] GLUTEN FREE | ^[GFO] GLUTEN FREE OPTION AVAILABLE

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

A LA CARTE MENU



MAINS

CHOOSE UP TO THREE MAINS MAXIMUM

SERRANO HAM WRAPPED CHICKEN

roasted new potatoes • seasonal vegetables • confit
garlic cream sauce
[GFO]

£19.50

WILD MUSHROOM & MASCARPONE CHICKEN

spring onion mash • seasonal vegetables •
mushroom & tarragon cream sauce • shaved
black truffle
[GF]

£23.50

SLOW BRAISED BEEF

caramelised onion mash • seasonal vegetables • ox
cheek bon bon • rosemary jus
[GFO]

£30.00

CHARGRILLED FILLET STEAK

served pink or well done • dauphinoise potatoes •
seasonal vegetables • peppercorn sauce
[GFO]

£38.00

ROASTED LAMB RUMP

spring onion mash • seasonal vegetables •
rosemary jus
[GFO]

£25.00

SLOW ROAST PORK BELLY

spring onion mash • seasonal vegetables •
cider gravy • mini toffee apple
[GFO]

£28.50

GRESSINGHAM DUCK LEG

dauphinoise potatoes • seasonal vegetables •
blackberry jus
[GFO]

£28.00

FILLET OF SEA BASS

crispy potatoes • chimichurri • tenderstem broccoli •
'nduja & tomato sauce • crushed black olives
[GFO]

£25.50

PAN ROASTED SALMON

buttered new potatoes • charred leeks •
lemon & dill cream • baby herbs
[GF]

£23.50

LANCASHIRE CHEESE & ONION PIE

cheese & chive sauce • roasted new potatoes •
seasonal vegetables
[V] [VEO]

£16.50

MALAYAN CHICKPEA CURRY

chargrilled pak choi • chickpeas • snow peas •
coconut chilli & lime sauce • jasmine rice •
crispy shallots and flatbread
[VE]

£15.50

ROASTED AUBERGINE

mushroom & lentil ragu • toasted almonds
[VE]

£16.50

SUNDAY ROASTS

available on sundays only

ROAST BEEF

yorkshire pudding • roast potatoes • mash •
seasonal veg • red wine gravy
[GFO]

£22.50

ROAST CHICKEN

stuffing • roast potatoes • mash •
seasonal veg • red wine gravy
[GFO]

£21.50

VEGETARIAN & VEGAN SUNDAY ROAST OPTIONS ALSO AVAILABLE

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

A LA CARTE MENU



DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

SHARERS

SERVED TO THE TABLE FOR
YOUR GUESTS TO SHARE

MIXED DESSERT & CHEESE PLATTER

assorted patisserie desserts • pouring cream •
british & continental cheeses • biscuits •
date & apple chutney • fruit
*not available for choice menus

[GFO]

£15 PER PERSON

TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental
cheese available to your guests
date & apple chutney • fruit • biscuits

[V] [GFO]

£100 PER TABLE

SEASONAL ETON MESS

crushed meringue • raspberry ripple cream •
seasonal fruits • raspberry macaron

[V] [GF]

£11.00

TREACLE TART

vanilla bean custard

[V]

£11

MILK CHOCOLATE PROFITEROLE

vanilla cream • salted caramel sauce

[V]

£8.50

CHOCOLATE ORANGE CHEESECAKE

double cream

£9.50

CHOCOLATE BROWNIE

warm chocolate sauce • toasted marshmallow •
hazelnut brittle • double cream

[VO] [VEO] [GFO]

£9.50

LEMON & LIME CHEESECAKE

fresh raspberries • pouring cream

£8.50

STICKY TOFFEE PUDDING

pouring cream • sweet toffee sauce

[V] [GFO]

£8.50

TEA & COFFEE

with a sweet treat

[V]

£4.00

VEGAN

CHOCOLATE & CLEMENTINE TORTE

vanilla ice cream

[GF]

£11

GINGER & PEAR CRUMBLE CAKE

vanilla ice cream

£9.50

SEASONAL SUNDAE

vegan vanilla bean ice cream • seasonal fruits •
fruit compôte • toasted almonds

[VE]

£9.50

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

BUFFETS
AT
ALBERT'S STANDISH



BOWL MENU



MAINS

LANCASHIRE HOTPOT

with crispy hot pot potatoes, seasonal vegetables and rosemary jus
[GF]

MALAYAN CHICKEN

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers
[GF]

MALAYAN CHICKPEA CURRY

with pak choi, edamame beans, red peppers, butternut squash, chickpeas and spinach in a coconut, chilli & lime sauce
[VE] [GF]

SLOW BRAISED CHICKEN AND 'NDUJA

boneless chicken thighs, in an 'nduja and tomato passata, with kalamata olives, peppers and fresh coriander
[GF]

PULLED BEEF CHILLI CON CARNE

slow braised beef in a smokey chilli and tomato bean stew with fresh coriander
[GF] [VEO]

TRADITIONAL LASAGNE

layers of pasta, rich tomato and beef bolognese and creamy white sauce with fresh herbs and parmesan
[VEO]

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings
[V]

LANCASHIRE CHEESE & ONION PIE

lancashire cheese & tarragon sauce with crisp puffed pastry
[V] [VEO]

SIDES

ROASTED BABY NEW POTATOES

with rosemary & rocksalt
[VE] [GF]

HOUSE SALAD

tomatoes, red onion, cucumber & house dressing
[VE] [GF]

HERITAGE TOMATO & RED ONION SALAD

with sticky balsamic
[VE] [GF]

TRUFFLE & PARMESAN POTATO WEDGES

[V] [VEO] [GF]

WARM GARLIC & ROSEMARY FOCACCIA

[V]

SEASONAL GREEN VEGETABLES

with shallot butter
[V] [VEO] [GF]

JASMINE RICE

with fresh coriander and crispy shallots
[VE] [GF]

MINIMUM OF 30 PEOPLE

£25⁹⁵ PER PERSON
CHOOSE 2 MAINS & 2 SIDES
PER PERSON

£27⁹⁵ PER PERSON
CHOOSE 3 MAINS & 2 SIDES
PER PERSON

£3⁰⁰ OR £4⁵⁰ PER PERSON
PER ADDITIONAL SIDE

PLEASE LIAISE WITH A COORDINATOR IF YOU WISH TO ADD TO YOUR MENU

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

albert's

THE PARTY MENU

a

SANDWICHES

ham, wholegrain mustard mayonnaise and wild rocket
egg mayonnaise and chive
coronation chicken
[VO] [VEO] [GFO]

MINI PORK PIES

with homemade piccalilli

MAC 'N' CHEESE

baked macaroni pasta in a lancashire cheese & chive sauce,
with fior di latte mozzarella and toasted breadcrumbs
[V]

ROSEMARY & ROCKSALT POTATO WEDGES

with sour cream & salsa
[V] [VEO] [GFO]

HOUSE SALAD

tomatoes, red onion, cucumber & house dressing
[VE] [GF]

HOMEMADE COLESLAW

with lemon & chive dressing
[V] [VEO] [GFO]

£___ PER PERSON
MINIMUM OF 30 PEOPLE

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

GRAZING MENU



CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pâté and pastrami
[GF]

WARM BAKED CIABATTA

[VE]

TZATZIKI

cucumber mint and yoghurt dip

[V] [GF]

HUMMUS

with spicy harissa oil

[VE] [GF]

BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD

with basil and kalamata olives

[V] [VEO] [GF]

SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers

[V] [GFO]

£23⁵⁰ PER PERSON
MINIMUM OF 30 PEOPLE

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

albert's

BBQ MENU



MEAT

CLASSIC BURGER

sea salt & cracked black pepper steak burger, cheddar and caramelised onions

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

pork sausage in a pretzel hot dog bun

OR

PERI PERI CHICKEN THIGHS

with a fiery chilli, lemon and oregano sauce
[GF]

VEGETARIAN

VEGAN BURGER [VE]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil
[V] [VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE
FINAL NUMBER OF GUESTS
ATTENDING

SIDES

CHARRED SWEETCORN SLAW

[V] [VEO] [GFO]

ROSEMARY & ROCKSALT POTATO WEDGES

with sour cream
[V] [VEO] [GFO]

HOUSE SALAD

with tomatoes, red onion,
cucumber, mustard and chive
dressing
[VE] [GF]

£21⁹⁵ PER PERSON
MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL
NUMBER OF GUESTS

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

albert's

HOG ROAST



HOG ROAST

A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 35 GUESTS UP TO 84 GUESTS.

85 PLUS GUESTS WILL RECEIVE A FULL HOG WITH THE CHEF CARVING THE MEAT IN THE ROOM.

PRIOR TO SERVING THE WHOLE PIG IS PREPARED AND READY TO BE SERVED STRAIGHT TO YOU ON A FRESH BRIOCHE BUN.

VEGETARIAN

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10% OF THE NUMBER OF GUESTS ATTENDING

BEYOND BURGER

[VE]

HALLOUMI & MEDITERRANEAN
VEGETABLE KEBAB

[V] [VEO] [GF]

ACCOMPANIED BY

CONFIT GARLIC & APRICOT
STUFFING

SAUERKRAUT

[VE] [GF]

CRISPY CRACKLING

[GF]

APPLE SAUCE

[VE] [GF]

SIDES

ROASTED BABY POTATOES

with rosemary and rocksalt

[V] [VE] [GF]

CORN ON THE COB

[V] [VEO] [GFO]

HOG ROAST JOINT
FOR 35 TO 84 GUESTS

£25⁰⁰ PER PERSON

WHOLE HOG ROAST
FOR 85+ GUESTS

£27⁰⁰ PER PERSON

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

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

albert's

STREET FOOD MENU



OUR STREET FOOD MENU IS DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS

SERVED CANAPÉ STYLE TO YOUR GUESTS, IT IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING YOUR PARTY

LITTLE BACON ROLL

crispy smoked back bacon • ketchup or home made brown sauce • hash brown tots
[GFO]

PUNJABI SAMOSA

potato and pea samosa • red onion pickle • mango chutney
[VE]

BUTTERMILK CHICKEN

charred sweet corn coleslaw • peri peri sauce
[GFO]

NACHOS

pulled beef chilli • sour cream
[VEO]

MARGHERITA PIZZA

fresh basil • ranch dip
[V]

LOADED CHEESE & BACON WEDGES

cheese • smoked pancetta • herb salt
[VEO] [VO] [GFO]

SESAME & SOY CHICKEN WINGS

spring onion • chilli • fresh coriander

HALLOUMI SLIDER

crispy halloumi • chargrilled red pepper • chipotle chilli jam • rosemary rocksalt wedges
[V] [GFO]

MINI BANGERS & MASH

olde english chipolatas • truffle mash • red wine jus

POSH FISH & CHIPS

lemon sole goujon • skinny fries • tartare sauce

£17⁵⁰ PER PERSON

CHOOSE 3 ITEMS PER PARTY

MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

EXTRAS



ADD ANY EXTRAS TO ANY OF OUR BUFFET OPTIONS EXCLUDING THE STREET FOOD MENU

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

STONE BAKED FLATBREADS

£2

[V] [VE]

ROSEMARY & ROCKSALT WEDGES

with sour cream

£2.50

[V] [VEO] [GFO]

PESTO PASTA SALAD

with cashew nut pesto, cherry tomatoes and spinach

£4.50

[VE]

HALLOUMI & VEGETABLE KEBABS

£4.00

[V] [VEO] [GFO]

CORN ON THE COB

with miso butter

£2.50

[V] [VEO] [GF]

CHICKEN SALTIMBOCCA SKEWER

£5.00

[GF]

LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt

£5.50

[GF]

KING PRAWN SKEWER

with harissa

£5.50

[GF]

PORK BELLY

with smoky bbq

£6.00

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

AFTERNOON TEA



SERVED BUFFET STYLE

SAVOURY

TUNA & CUCUMBER SANDWICHES

with dill mayonnaise
[VO]

EGG MAYONNAISE & CHIVE SANDWICHES

[V]

WILTSHIRE CURED HAM SANDWICHES

wholegrain mustard mayonnaise

WARM BAKED SAUSAGE ROLL

[VEO]

SWEETS

SCONES

with clotted cream & jam
[V]

SALTED CARAMEL BROWNIES

[V]

ALBERT'S FAVOURITES

two seasonal desserts

SERVED WITH A SELECTION OF TEA
& COFFEE

£25 PER PERSON
MINIMUM ORDER OF 30 GUESTS

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

BUFFET DESSERTS

a

MINI PATISSERIE DESSERTS

chefs selection of mini patisserie desserts

[V]

£?

MINI POTS OF ICE CREAM

assorted flavours available

[V] [GFO]

£5

MINI LEMON & LIME CHEESECAKE

£3.50

MILLIONAIRE SHORTBREAD

[V]

£5

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours
fruit pastels, calippo, fab and strawberry split

[V] [VEO] [GF]

£3

SALTED CARAMEL BROWNIE BITES

[V]

£3.00

TIRAMISU

[V]

£6

CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper
pearls, fresh fruit, biscuits and date & apple chutney

[V] [GFO]

£11.00 PER PERSON

MINIMUM ORDER
OF 30 GUESTS

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

CHILDREN'S DINING

a

STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

**GARLIC BREAD WITH
CHEESE** [V]

HUMMUS & CUCUMBER [VE][GFO]
with flatbread

TOMATO SOUP [GF][V][VEO]

MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

PIZZA [GFO]
mini margherita pizzas served with
thin cut chips

MINI SAUSAGES & MASH
with garden peas and gravy

LITTLE SUNDAY BEEF [GFO]
yorkshire pudding, roast & mash
potatoes, seasonal vegetables and gravy

TOMATO PASTA [V][VEO]

FISH GOUJONS
with thin cut chips and garden peas

+£6 SUPPLEMENT
AVAILABLE ON SUNDAYS ONLY

CHICKEN GOUJONS [GFO]
breaded chicken pieces
with thin cut chips

DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

ICE CREAM SUNDAE [GF]
raspberry sauce, mini marshmallows
and squirty cream

FRESH FRUIT JUMBLE [VEO][GF]
with runny honey

MINI CHOCOLATE BROWNIE
with chocolate sauce

£12.95 PER CHILD
TWO COURSES

£16.95 PER CHILD
THREE COURSES

BUFFET

£13.95 PER CHILD
MINIMUM NUMBER OF 10 CHILDREN

TRIANGLE SANDWICHES
cheddar cheese & cucumber and
roasted ham
[VO][GFO]

SKINNY FRIES
[GFO]

**MINI CHOCOLATE
BROWNIES**
[V]

MINI CHICKEN GOUJONS
with ketchup
[GFO]

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided • please note our menu prices and offerings change yearly

WINE LIST



WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO SEREMARIS ITALY 11.0% 175ml £8 / 250ml £10.65	£28
RIESLING HEAPHY NEW ZEALAND 12.9%	£44
ALVARINHO VILA NOVA PORTUGAL 12.5%	£36.50
CHARDONNAY LAST STAND AUSTRALIA 12.5% 175ml £8.75 / 250ml £11.65	£31
PETIT CHABLIS DOMAINE DE LA MOTTE FRANCE 12.5%	£50
GRENACHE GRIS DYE BLEEDING SOUTH AFRICA 12.5% ORANGE WINE	£43
ORGANIC GAVI VALLE VENTO ITALY 12.0%	£32
SAUVIGNON BLANC THE CLOUD FACTORY NEW ZEALAND 13.0% 175ml £9.25 / 250ml £12.35	£33
OLD VINE CHENIN BLANC WILD HOUSE SOUTH AFRICA 13.0%	£35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

TEMPRANILLO EL VELERO SPAIN 10.0% 175ml £7.75 / 250ml £10.35	£27
ORGANIC PINOT NOIR EMILIANA ADOBE CHILE 13.5%	£36
TINTA RORIZ BACALHÔA TERRA BOA PORTUGAL 13.0%	£35
MERLOT SIERRA GRANDE CHILE 12.5% 175ml £8 / 250ml £10.65	£28
SHIRAZ RECORD SUN AUSTRALIA 14.0% 175ml £8.75 / 250ml £11.65	£31
RIOJA GRAN RESERVA ONTAÑÓN SPAIN 14.0%	£60
PRIMITIVO CONVIVIALE ITALY 14.0%	£37
MALBEC FORTUNA ARGENTINA 13.5%	£40
AMARONE LA COLOMBAIA ITALY 15.0%	£67

ROSÉ

CÔTES DE PROVENCE ÉDALISE FRANCE 12.5%	£41	PINOT BLUSH PRIMI SOLI ITALY 12.5% 175ml £8.25 / 250ml £11	£29
WHISPERING ANGEL CAVES D'ESCLANS FRANCE 13%	£60	WHITE ZINFANDEL HAWKES PEAK USA 10% 175ml £8 / 250ml £10.65	£28

albert's

WINE LIST

a

SPARKLING

PROSECCO
DOLCI TERRE ITALY 10.5%
125ml £8

£38

SPARKLING ROSÉ
HENNERS ENGLAND 12.0%

£74

PROSECCO ROSÉ
DOLCI COLLINE ITALY 10.5%
125ml £8.15

£39

CHAMPAGNE

CHATEAU DE LAUCHE
CHAMPAGNE FRANCE 12.0%
125ml £13.85

£73

LAURENT PERRIER ROSÉ
CHAMPAGNE FRANCE 12.0%

£150

VEUVE CLICQUOT
CHAMPAGNE FRANCE 12.0%

£95

ALCOHOL FREE

SPARKLING

NOZECO
LANDARIS FRANCE 0.0%

£26

AVAILABLE BY THE GLASS UPON REQUEST

albert's