



albert's

MENU

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

NIBBLES

- OLIVES | 4.5

[VE] [GF]
- PADRÓN PEPPERS | 5.5

rock salt [VE] [GF]
- GARLIC BREAD | 4.5

with tomato | 5

with mozzarella | 6

[V] [VEO]
- WHIPPED GOATS CHEESE | 8.5

seeded bread • hot honey [V]

FOR TWO OR MORE TO SHARE
- HUMMUS | 6

flatbread • dukkah [VE]
- WARM FOCACCIA | 8.5

garlic • rosemary

FOR TWO OR MORE TO SHARE

STARTERS

- DUCK & VERMICELLI
SPRING ROLL | 8.5

cucumber, coriander & pomegranate
salad • sesame • beetroot ketchup [VEO]
- WILD MUSHROOM
ARANCINI | 8

truffle garlic mayonnaise • parmesan

[V]
- MEATBALLS | 8.75

braised lamb • tomato • cumin •
sumac yogurt [GF]
- SCALLOPS | 17.5

charred corn • pancetta •
white onion purée [GF]
- SALMON
& ASPARAGUS | 10

kiln roasted salmon • baby potatoes •
dill & chive buttermilk •
green jalapeño oil [GF]
- RABBIT GNOCCHI | 8

smoked bacon • mushroom •
white wine • cream

MAINS

- CHICKEN WELLINGTON | 21

. taleggio • mushrooms • tenderstem broccoli •
cider cream
- SEA BASS | 17.5

‘nduja • passata • chimichurri •
black olives • crispy potatoes [GFO]
- MRS R’S CHEESE
& ONION PIE | 16

cheddar • venetian onions • proper chips •
mushy peas [V] [VEO]
- LOBSTER RAVIOLI | 10 | 24.5

king prawns • asparagus • lobster cream sauce
- LAMB RUMP | 25

rose harissa • bean cassoulet • labneh • coriander

[GF]
- SMASHED BURGER | 16.5

two patties • cheese • gherkins • onions • burger
sauce • fries [VEO]
- MALAYAN CHICKEN | 18.50

charred pak choi • rice • flatbread

[VEO] [GFO]
- NOURISH BOWL

avocado • squash • bulgar wheat • hummus •
cucumber, coriander & pomegranate salad •
roasted red peppers

CHOOSE FROM

sticky chicken | 15.5

hot sesame feta | 15 [V]

panko tofu | 15 [VE]
- SASHIMI TUNA | 23

cumin crust • crispy egg • charred baby gem •
green olive salsa [GFO]

STEAKS

- ALL STEAKS SERVED WITH
slow cooked beef croquette • chargrilled spring onion •
bone marrow butter • any side [GFO]
- 225G SIRLOIN | 27

250G RIB-EYE | 29

200G FILLET | 36
- SAUCES | 3

PEPPERCORN • BLUE CHEESE •
CHIMICHURRI [GF]
- STEAK SHARING BOARD

FOR TWO PEOPLE | 86

760G RIBEYE OR 425G CHATEAUBRIAND

herb salted chips • padrón peppers • heritage tomato & rocket salad •
bone marrow butter • truffle & garlic mayo • peppercorn sauce [GFO]

PIZZAS

- MARGHERITA | 10

tomato • fior di latte [V] [VEO] [GFO +1.5]
- GOATS’ CHEESE PARMIGIANA | 14.5

tomato • fior di latte • aubergine • red tapenade • basil •
pine nuts [V] [VEO] [GFO +1.5]
- GUANCIALE BACON & SMOKED
MOZZARELLA | 14.5

fennel sausage • sliced potato • bechamel
- ‘NDUJA & PEPPERONI | 13.5

tomato • fior di latte • jalapeño [GFO +1.5]
- HOT HONEY CHICKEN | 14.75

tomato • charred corn • spring onion • jalapeño

[VEO] [GFO+1.5]
- DIPS | 2

HOT HONEY [V] [GF] CAESAR [V]

DILL & CHIVE BUTTERMILK [V]

SIDES

- TRUFFLE & PARMESAN
MASH | 4.75

confit garlic [V] [GF]
- TENDERSTEM
BROCCOLI | 4.5

tahini • superseeds • chilli [V] [GF]
- CAESAR SALAD | 4

baby gem • crispy shallots • parmesan

[V] [VEO] [GFO]
- PROPER CHIPS | 4 [V]
- SKINNY FRIES | 4 [V]
- DAUPHINOISE | 4.75

sliced potatoes • cream • thyme [V] [GF]
- HERITAGE TOMATO
& ROCKET SALAD | 4

parmesan • green olive salsa [V] [GF]

COCKTAILS

- 

PORNSTAR MARTINI | 11.5

vanilla vodka • pineapple juice •
passion fruit liqueur
- 

SOLERO | 11

vodka • triple sec • mango • vanilla • cream

CREATED BY CAMERON R - ALBERT'S STANDISH
- 

RED RUM MULE | 10

spiced rum • lime • vanilla • ginger ale • cherry

CREATED BY HARRY R - ALBERT'S DIDSBURY
- 

GARDEN GIMLET | 11.5

pink gin • cucumber • mint • soda

ALCOHOL FREE

- 

MANGO LEMONADE | 6.5

mango • lemon • sugar syrup • soda
- 

RASPBERRY
& MINT FIZZ | 6.5

raspberries • fresh mint • lemon • soda
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GINGER REFRESHER | 6.5

apple • lime • mint • ginger ale

TWO COURSES FOR £15.95

AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY 12 - 3PM

TWO COURSES £15.95

THREE COURSES £19.95

STARTERS

LAMB KOFTA
cucumber • coriander • labneh •
pistachio • flatbread
[GFO]

ASPARAGUS
poppy seed pastry • cheese sauce •
truffle oil • parmesan
[V]

**SUMMER GARDEN
SOUP**
parmesan • paprika & chilli croutons
[VEO] [GFO]

MAINS

STEAK FRITES
rump steak • fries [GFO]
ADD PEPPERCORN SAUCE +1.5
**RICOTTA & PECORINO
TORTELLONI**
guanciale bacon • asparagus •
spring peas [VO]

**SMOKED HADDOCK &
GRUYÈRE FISHCAKE**
albert's chip shop curry sauce •
baby spinach • poached egg
NOURISH BOWL
avocado • squash • bulgar wheat •
hummus • cucumber, coriander &
pomegranate salad • roasted red
peppers • flatbread [VE]

FISH & CHIPS
mushy peas • tartare sauce

PIZZAS

MARGHERITA
tomato • fior di latte
[V] [VEO] [GFO +1.5]
'NDUJA & PEPPERONI
tomato • fior di latte • jalapeño
[GFO +1.5]

VEGAN MENU ALSO AVAILABLE
WITH ADDITIONAL GLUTEN
FREE OPTIONS

MINI DESSERTS

**CINNAMON
& LAVENDER
DOUGH BALLS**
chocolate sauce [V]

**HONEY BUTTER
BRIOCHE**
caramelised cinnamon brioche •
vanilla mascarpone • berries [V]

**BLACK CHERRY
CRÈME BRÛLÉE**
stem ginger shortbread
[GFO]

SUNDAY

ROAST PLATTER | 58 FOR TWO PEOPLE

ROASTED BEEF RUMP **ROAST CHICKEN** **ROASTED LAMB RUMP**
apricot & pine nut stuffing • honey mustard sausages •
cauliflower cheese • roasties • mash • hispi cabbage •
carrot & swede mash • proper gravy

ALL ROASTS SERVED WITH
roasties • mash • hispi cabbage • carrot & swede mash •
creamed spring greens with truffle & parmesan • proper gravy

ROASTED BEEF RUMP | 19.5
yorkshire pudding • proper gravy [GFO]

THYME ROASTED CHICKEN | 18.5
apricot & pine nut stuffing • proper gravy [GFO]

MRS R'S CHEESE & ONION PIE | 16
venetian onions • red wine gravy [V]

BUTTERNUT SQUASH & CHICKPEA PIE | 14
roasties • hispi cabbage • french beans • red wine gravy [VE]

EXTRAS

**TRUFFLE CAULIFLOWER
CHEESE | 5.5**
[V]

**HONEY MUSTARD
SAUSAGES | 5.5**

**YORKSHIRE
PUDDING | 2**
[V]

**ROASTED BEEF
RUMP | 4**
one slice [GFO]

**APRICOT & PINE NUT
STUFFING | 2.5**

HISPI CABBAGE | 3.5
[V] [VEO]

ROASTIES | 3.5
[V] [VEO]

WINE

WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO
seremaris, italy
7.25 | 9.65 | 26

RIESLING
heaphy, new zealand
11.75 | 15.65 | 43

ALVARINHO
vila nova, portugal
9.75 | 13 | 35

CHARDONNAY
last stand, australia
8.5 | 11.35 | 30

GRENACHE GRIS
ORANGE WINE
dye bleeding, south africa
11.25 | 15 | 41

CHABLIS
domaine de la motte, france
50

GARGANEGA
cantina de negrar, italy
9 | 12 | 32

SAUVIGNON BLANC
the cloud factory, new zealand
9 | 12 | 32

**OLD VINE CHENIN
BLANC**
the vinyl collection, south africa
9.75 | 13 | 35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

RIPASSO
folonari, valpolicella classico superiore,
italy | 10.75 | 14.35 | 39

PINOT NOIR
emiliana adobe, chile
9.75 | 13 | 35

TINTA RORIZ
bacalhõa terra boa tinto, portugal
9 | 12 | 32

MERLOT
sierra grande, chile
7.5 | 10 | 27

SHIRAZ
record sun, australia
8.25 | 11 | 29

**RIOJA
GRAN RESERVA**
ontañón, spain
58

PRIMITIVO
conviviale, italy
9.5 | 12.65 | 34

MALBEC
fortuna, argentina
10.75 | 14.35 | 39

ZINFANDEL
cline cellars, usa
52

ROSÉ

CÔTES DE PROVENCE
edalise, france | 10.75 | 14.35 | 39

WHISPERING ANGEL
caves d'esclans, france | 66

PINOT BLUSH
primi soli, italy | 7.75 | 10.35 | 27

WHITE ZINFANDEL
hawkes peak, usa | 7.5 | 10 | 26

SPARKLING

PROSECCO
dolci colline, italy | 8 125ml | 38

PROSECCO ROSÉ
dolci colline, italy | 8.15 125ml | 39

SPARKLING ROSÉ
henners, england | 74

CHATEAU DE L'AUCHE
champagne, france | 13.65 125ml | 72

VEUVE CLICQUOT
champagne, france | 100

LAURENT PERRIER ROSÉ
champagne, france | 140

ALL WINES SERVED IN 175ML OR 250ML
MEASURES UNLESS OTHERWISE STATED
125ML MEASURES ALSO AVAILABLE

ALLERGENS
SCAN THE QR CODE TO
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ALLERGEN DETAILS

