

APPETISERS

ALBERT'S STARTER PLATTER

parma ham wrapped asparagus
with a honey and mustard dip
lime cured tuna
in a garlic aioli with capers and sourdough crisps
tomato & basil bruschetta
with basil & pine nut pesto, heritage tomatoes, kalamata olives
and buffalo mozzarella
yellison farm goats' cheese fritter
with toasted seeds
£16.00

freshly baked sourdough bread with extra virgin olive oil and aged balsamic vinegar	£3.50
marinated boscaiola olives	£3.25
tomato & basil bruschetta toasted sourdough bread topped with basil & pine nut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	£4.50
garlic bread with butter with tomato	£4.00 £4.25
with mozzarella and tomato	£4.50
with wild mushroom, mozzarella and truffle oil	£5.00
with rosemary and chilli, topped with san daniele ham, rocket and parmesan	£5.00

STARTERS

prawn summer rolls vietnamese rolls with prawns, coriander, mint, chilli and an oriental salad with a sweet mirin & soy dressing	£7.00
twice baked soufflé goats' cheese and feta soufflé with a poached pear & toasted macadamia salad and a honey mustard dressing	£7.00
peanut and sesame duck satay skewers of marinated gressingham duck breast with satay sauce, sticky rice and a pickled salad	£7.50
lime cured tuna chopped sashimi tuna, lime cured in a garlic aioli with capers and sourdough crisps	£6.50

asparagus and baked egg sautéed asparagus with a herb crusted baked egg, parmesan and truffle oil	£6.50
pan fried king prawns in garlic, chilli and lemon butter on toasted sourdough	£7.50
crispy buttermilk halloumi with an avocado & tomato salsa and paprika spiced crispy tortillas	£5.50
pan-seared king scallops with morphetts farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce	£9.50
rabbit gnocchi slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi	£6.50

MAINS

little honey glazed ham with a twice baked goats cheese & feta soufflé, tenderstem broccoli and a lancashire cheese & chive sauce	£14.50
roasted gressingham duck breast with a cherry & elderflower sauce and your choice of two sides	£17.00
asparagus carbonara pappardelle pasta with steamed asparagus, wild mushrooms and spring onions in a creamy lemon sauce	£6.50/£12.50
roasted rump of lamb with either basil & pine nut pesto or honey & mustard gravy and your choice of two sides	£17.50
pan-fried sea bass with a lemon & dill cream sauce and your choice of two sides	£17.50
chargrilled chicken in a mushroom and tarragon cream sauce with your choice of two sides	£14.00

malayan chicken chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a hand pressed chilli & spring onion flatbread	£13.50
albert's fish and chips sustainably sourced pacific cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce	£14.00
saddle of rabbit wrapped in air-dried ham with an apple and blackcurrant stuffing, served with pan-fried wild mushrooms, a tarragon & cider cream sauce and your choice of two sides	£16.50
monkfish and scallop curry with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice and a tempura king prawn	£16.00
lancashire cheese and onion pie served with a lancashire cheese and chive sauce and your choice of two sides	£13.00

all our steaks come from pure breed herefordshire beef cattle and are dry hung on the bone
to ensure great flavour and tenderness

8 oz sirloin steak	£19.00
10 oz rib-eye steak	£21.00
7 oz fillet steak	£24.00

served simply chargrilled with a crispy wild mushroom and any two sides

add a sauce to your steak for £1.50

garlic and chilli butter
mushroom and tarragon cream sauce
red wine, mushroom and pancetta gravy
peppercorn sauce

SALADS

aromatic lamb and halloumi cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves and mint yoghurt	£7.00/£12.50
superfood salmon poached flaked salmon with roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy, harissa dressing	£6.50/£11.00
warm goats' cheese yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette	£6.50/£11.00
chicken, avocado & butternut squash paprika & thyme spiced chicken breast with a marinated heritage tomatoes, black turtle beans, roast butternut squash, lime crème fraîche and home-made crispy tortillas	£6.50/£11.00
crispy szechuan beef with an oriental vegetable salad, toasted sesame seeds and a soy & sweet mirin dressing and crispy sticky rice	£7.00/£12.50

SIDES

dauphinoise potatoes sliced potatoes baked with cream, garlic and gruyère	£3.50
spring onion mash	£3.50
herb buttered new potatoes	£3.50
home-made chunky chips	£3.50
steamed tenderstem broccoli with lemon butter, toasted almonds and parmesan	£3.50
roast butternut squash with garlic and chilli	£3.50
french beans with shallot and mint butter	£3.50
rocket and parmesan salad with toasted pine nuts	£3.50
superfood salad roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy, honey & harissa dressing	£3.50

LUNCH MENU

STARTERS

today's soup
with freshly baked bread
tomato and basil bruschetta
toasted sourdough bread topped with basil & pine nut pesto,
heritage tomatoes, kalamata olives and fresh buffalo mozzarella
chicken, avocado and butternut squash salad
paprika & thyme spiced chicken breast with a marinated heritage
tomatoes, black turtle beans, roast butternut squash, lime crème
fraîche and a home-made crispy tortilla
rabbit gnocchi
pan-fried rabbit in a pancetta, cream, white wine and mushroom
sauce with fresh buttered gnocchi
lime cured tuna
chopped sashimi tuna, lime cured in a garlic aioli with capers and
sourdough crisps

MAINS

today's fish
ask your server about today's dish
little honey glazed ham
with a lancashire cheese & chive sauce, tenderstem broccoli and
herb buttered new potatoes
pulled chicken risotto
with spring onions, tenderstem broccoli, truffle oil and a soft
poached egg
twice baked soufflé
goats' cheese and feta soufflé with steamed asparagus and a
poached pear & toasted macadamia salad
albert's fish and chips
sustainably sourced pacific cod fillet in a beer batter served with
proper mushy peas, bread & butter and homemade tartare sauce
steak frites
a tenderised 5 oz rump steak with herb salted thin cut chips and
peppercorn sauce
stone baked pizza
choose any from our pizza selection

DESSERTS

choose from our dessert menu
(excluding the cheese board and dessert flight)

2 COURSES - £11.95

available monday - friday 12 - 6pm,
saturday until 4pm



fish specials

available every evening

PIZZA

all our pizzas are handmade and baked directly on stone to ensure a
more authentic flavour

buffalo mozzarella and tomato with fresh basil and sun blushed tomatoes	£8.00
artichoke, wild mushroom and rosemary with garlic butter, porcini mushrooms and roasted shallots finished with watercress	£10.00
blue cheese and parma ham italian blue cheese with parma ham and red onion finished with mizuna leaves and sunblushed tomatoes	£10.00
spicy sausage 'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	£11.00
pulled chilli chicken with sticky plum sauce, spring onions, fresh coriander and chilli	£11.00
hoisin duck shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander	£11.00

all our pizzas are also available on an eight inch gluten free base

WHITE WINE

DRY & CRISP



- viura, castillo de piedra** £4.50 £6.00 £17.50
spain
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!
- sauvignon blanc, cape heights** £4.65 £6.15 £18.00
south africa
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy
- garganega pinot grigio, vinazza** £4.75 £6.35 £18.50
italy
a crisp, easy to drink white with flavours of soft citrus fruits and pear
- gavi 'la luciana', piemonte** £23.00
italy
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices
- sauvignon blanc, the cloud factory** £6.00 £8.00 £23.50
marlborough, new zealand
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

pecorino, caparrone £26.00
italy
a modern gem from abruzzo. dry with rich, long lasting peachy flavours **DD**

chablis, domaine de la motte £31.00
france
ripe lemon, crisp and steely just as you'd expect from a great chablis

sancerre, domaine michel girard £39.00
france
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC



- vermentino colombar, les vigneron** £5.15 £6.85 £20.00
france
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness
- picpoul de pinet, duc de morny** £22.50
france
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

alvarinho, vila nova £25.50
portugal
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and in our opinion superb value **DD**

viognier, cline cellars £29.00
usa
wonderfully fragrant and a rich palate of ripe stone fruits and jasmine

RICH & CREAMY



- chenin blanc, andersbrook** £18.50
south africa
intense zippy, floral, citrus aromas with succulent tropical fruit flavours
- unoaked chardonnay, listening station** £5.90 £7.85 £23.00
australia
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

signos de origen, emiliana £30.00
chile
full, rich and creamy. complex layers from this blend of organic chardonnay, viognier, marsanne and roussanne **DD**

oaked chardonnay, byron winery £39.00
usa
fresh aromas of pear and green apple with a little spice. light buttery notes lead into a balanced toasty oak and mineral finish

RED WINE

SOFT & JUICY



- altoritas** £4.50 £6.00 £17.50
chile
this very mellow, easy drinking chilean merlot is very fruity, with plummy aromas and a hint of spice
- cabernet sauvignon, casa vista** £4.90 £6.50 £19.00
chile
this wine has ripe plum and damson fruit aromas, which combine with light tannins on the palate to give a smooth, gently-spiced finish
- the mixed thing, magpie estate** £26.00
australia
a delicious barossa fruit bomb blend of grenache, cinsault, cab franc and petit verdot **DD**
- valpolicella classico ripasso, capitel della crosara** £30.00
italy ^{magnum} £60.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY



- merlot, les oliviers** £5.00 £6.65 £19.50
france
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries
- rioja, finca de oro** £5.50 £7.35 £21.50
spain
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice
- pinot noir gran reserva, novas** £25.00
chile
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

cabernet franc malbec, amauta £33.00
argentina
ultra-fine, deep red fusion from some of the worlds highest vineyards in cafayate **DD**

~rioja gran reserva, ontañón £43.00
spain
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE



- shiraz, soldier's block** £5.40 £7.20 £21.00
australia
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant
- barbera d'asti superiore, crocera** £6.15 £8.15 £24.00
italy
italy's answer to malbec! finely perfumed, dark and smooth **DD**

~ribera del duero crianza, pinna fidelis £34.00
spain
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

malbec, don nicanor £34.50
argentina
classic malbec, brooding and intense. complex nose, full flavoured and a long satisfying finish

~chateau musar £55.00
lebanon
this lebanese red with a cult following is definitely one of the world's must-try wines. a deeply indulgent mix of deep, rich fruit flavours with hints of dark chocolate

~amarone della valpolicella, prá £69.00
italy
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

all wines served in 175ml or 250ml measures unless otherwise stated

125ml measures also available

~these wines will be decanted at your table

ROSÉ WINE

PINK & DELICIOUS



- white zinfandel, jack & gina** £4.90 £6.50 £19.00
usa
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity
- pinot grigio rosé, mirabello** £4.90 £6.50 £19.00
italy
strawberry and bramble aromas lead on to delicate, yet juicy, red berry characters on the palate - with slight creaminess, and a crisp dry finish
- mourvèdre rosé, cape coral** £25.00
south africa
possibly the southern hemisphere's finest rosé. grown up, serious, yet delicate **DD**
- rimauresq cru classé rosé, côtes de provence** £28.00
france ^{magnum} £56.00
benchmark, multi-layered, crisp and thirst quenching. great with salads, fish and sunshine. if there's no sunshine, drink this and use your imagination!

CHAMPAGNE & SPARKLING WINE

MODERN & VIBRANT



- prosecco, vignana** 125ml £4.75 £26.50
italy
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears
- prosecco di valdobbiadene spumante, domenico de bertiol** £34.00
italy
treat you and your friends to one of the finest proseccos on the market. also poured in harry's bar in venice!

crémant de limoux rosé, laurens no. 7 £37.00
france
incredibly fine, stylish and niche traditional method sparkling rosé **DD**

CLASSIC & SOPHISTICATED



louis dornier et fils brut, champagne 125ml £8.50 £48.00
france
a light, fresh champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. outstanding value and consistently good

louis dornier et fils brut rosé, champagne £52.00
france
pinot dominated rosé with classic summer-fruit aromas, backed by fresh citrus and apple notes on the palate

veuve clicquot yellow label, champagne half £35.00 £70.00
france ^{magnum} £130.00
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

laurent perrier cuvée rosé brut, champagne £95.00
france
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

dom Pérignon, champagne £200.00
france
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES

DD

all the wines in a DD box are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent wine merchant. together we are striving to find you the very best individual and hand-crafted wines