

WINTER / SPRING MENU



APPETISERS

ALBERT'S STARTER PLATTER

SAN DANIELLE PROSCIUTTO

TOMATO & BASIL BRUSCHETTA

with basil & walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

YELLISON FARM GOATS' CHEESE FRITTERS

with toasted seeds and a date & apple chutney

MARINATED BOSCAIOLA OLIVES

16.00

FRESHLY BAKED SOURDOUGH BREAD	3.50
with extra virgin olive oil and aged balsamic vinegar	
MARINATED BOSCAIOLA OLIVES	3.25
TOMATO & BASIL BRUSCHETTA	4.50
toasted sourdough bread topped with basil & walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	
GARLIC BREAD with butter	4.00
with tomato	4.25
with mozzarella and tomato	4.50
with wild mushroom, mozzarella and truffle oil	5.00
with rosemary and chilli, topped with san danielle ham, rocket and parmesan	5.00

STARTERS

TODAY'S SOUP	4.50	PAN-FRIED KING PRAWNS	8.00
with freshly baked bread		in a tomato, garlic and chilli sauce with toasted sourdough	
CRISPY POACHED DUCK EGG	6.00	LITTLE PIE N PEAS	6.50
with shaved black truffle, brioche soldiers and caramelised shallot		slow cooked short-rib of beef in shortcrust pastry with proper mushy peas and red wine gravy	
RABBIT GNOCCHI	6.50	FETA AND BUTTERNUT SQUASH BÖREK	5.50
slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi. rich and delicious!		crisp filo pastry filled with harissa spiced butternut squash, feta cheese and pine nuts served with a beetroot yogurt	
CRAB AND PRAWN CAKES	6.50	WELSH LAMB CUTLET	6.50
pan-fried crab, king prawn, lemongrass, chilli and ginger, with a sweet mirin dip and asian slaw		with a goats' cheese and lavender mousse, crispy polenta and a wholegrain mustard & honey dressing	
SEARED KING SCALLOPS	9.50	CRISPY BUTTERMILK HALLOUMI	5.50
with morphetts farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce		with an avocado & tomato salsa and paprika spiced crispy tortillas	

MAINS

SLOW BRAISED BEEF SHORT RIB	18.00	PAN-FRIED HAKE FILLET	16.00
with a macadamia nut and smoked bacon croquette, a pancetta, mushroom and shallot gravy and your choice of two sides		with a chorizo and potato hash, roast vine tomato & almond sauce, wilted spinach and lemon oil	
ROASTED RUMP OF LAMB	17.50	SADDLE OF RABBIT	17.50
with either basil & walnut pesto or honey & mustard gravy and your choice of two sides		wrapped in air-dried ham with an apple and blackcurrant stuffing, pan-fried wild mushrooms, a wholegrain mustard and tarragon cream sauce and a choice of two sides	
MALAYAN CHICKEN	13.50	ALBERT'S FISH AND CHIPS	14.00
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		sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD	
PAN-FRIED SEA BASS	17.50	WILD MUSHROOM & FETA ROLY-POLY	13.00
with a lemon & dill cream sauce and your choice of two sides		suet pastry (v) filled with feta cheese, braised leeks and wild mushrooms served with herb buttered new potatoes, sautéed spinach, baby leeks, toasted pine nuts and a wild mushroom cream sauce	
LANCASHIRE CHEESE & ONION PIE	13.00	LOBSTER & KING PRAWN RISOTTO	19.50
served with a lancashire cheese & chive sauce and your choice of two sides		half a baked lobster with pan-fried king prawns, a cherry tomato and parmesan risotto and courgette fritti	
CHARGRILLED CHICKEN	14.00		
with a mushroom & tarragon cream sauce and your choice of two sides			

ALSO SEE OUR FRESH FISH SPECIALS MENU

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	22.00
7 OZ FILLET STEAK	24.50
served simply chargrilled with crispy wild mushrooms and any two sides	

ADD A SAUCE TO YOUR STEAK

garlic and chilli butter
mushroom and tarragon cream sauce
red wine, mushroom and pancetta gravy
peppercorn sauce
1.50

LUNCH

STARTERS

TODAY'S SOUP

with freshly baked bread

LITTLE LAMB STEW

slow braised lamb shoulder in a red wine gravy with truffle & parmesan crispy polenta

MOULES MARINIÈRE

steamed anglesey mussels in a white wine, garlic and cream sauce with sourdough bread

FETA AND BUTTERNUT SQUASH BÖREK

crisp filo pastry filled with harissa spiced butternut squash, feta cheese and pine nuts served with a beetroot yogurt

TOMATO & BASIL BRUSCHETTA

toasted sourdough bread topped with a basil & walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella

MAINS

TODAY'S FISH

ask your server about today's dish

BOMBAY SEA BREAM

pan-fried sea bream with a bombay potato cake, red onion and cucumber pickle, mint yogurt and fresh chilli

TOFU KATSU CURRY

crispy breaded tofu with a mild & fruity curry sauce, jasmine & wild rice, sugar snap peas and baby corn

CHICKEN & SPRING VEGETABLE FRICASSÉE

with broad beans, asparagus, courgette and french beans in a white wine, tarragon & mustard cream sauce with fresh gnocchi

ALBERT'S FISH AND CHIPS

sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce

ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD

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

2 COURSES - 12.50

AVAILABLE MONDAY - FRIDAY 12 - 6PM,

SATURDAY UNTIL 4PM

SALADS

AROMATIC LAMB AND HALLOUMI	7.00/12.50
cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves and mint yoghurt	
WARM GOATS' CHEESE	6.50/11.00
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	
CHICKEN, AVOCADO AND BUTTERNUT SQUASH	6.50/11.50
paprika & thyme spiced chicken breast with a marinated heritage tomatoes, roast butternut squash, lime crème fraîche and home-made crispy tortillas	

PIZZAS

all our pizzas are handmade and baked directly on stone to ensure a more authentic flavour	
BUFFALO MOZZARELLA AND TOMATO	9.00
with fresh basil and sun blushed tomatoes	
ARTICHOKE, WILD MUSHROOM AND ROSEMARY	10.00
with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)	
BLUE CHEESE AND PARMA HAM	11.00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes	
SPICY SAUSAGE	11.00
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	
PULLED CHILLI CHICKEN	11.00
with sticky plum sauce, spring onions, fresh coriander and chilli	
HOISIN DUCK	11.00
shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)	

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

SIDES

DAUPHINOISE POTATOES	3.50
sliced potatoes baked with cream, garlic and gruyère	
SPRING ONION MASH	3.50
CREAMED LEEKS	3.50
leeks braised in a cream and white wine sauce	
HERB BUTTERED NEW POTATOES	3.50
HOME-MADE CHUNKY CHIPS	3.50
SWEET POTATO FRIES	3.50
POLENTA CHIPS	3.50
with parmesan and truffle oil	
ROAST BUTTERNUT SQUASH	3.50
with garlic and chilli	
FRENCH BEANS	3.50
with shallot and mint butter	
SAUTÉED BROCCOLI	3.50
with toasted almonds, lemon and parmesan	
ROCKET AND PARMESAN SALAD	3.50
with red onion, balsamic and toasted pine nuts	

WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA SPAIN 4.50 6.00 17.50
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 SOUTH AFRICA 4.65 6.15 18.00
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 ITALY 4.75 6.35 18.50
a crisp, easy to drink white with flavours of soft citrus fruits and pear

GAVI 'LA LUCIANA', PIEMONTE ITALY 23.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

SAUVIGNON BLANC, THE CLOUD FACTORY MARLBOROUGH, NEW ZEALAND 6.00 8.00 23.50
alive with aromas of stone fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

PECORINO, CAPARRONE ITALY 26.00
a modern gem from abruzzo. dry with rich, long lasting peachy flavours

CHABLIS, DOMAINE DE LA MOTTE FRANCE 31.00
ripe lemon, crisp and steely just as you'd expect from a great chablis

SANCERRE, DOMAINE MICHEL GIRARD FRANCE 39.00
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC

VERMENTINO COLOMBARD, LES VIGNERONS FRANCE 5.15 6.85 20.00
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 FRANCE 22.50
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

ALVARINHO, VILA NOVA PORTUGAL 25.50
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

VIIGNIER, CLINE CELLARS USA 29.00
wonderfully fragrant and a rich palate of ripe stone fruits and jasmine

RICH & CREAMY

CHENIN BLANC, ANDERSBROOK SOUTH AFRICA 18.50
intense zippy, floral, citrus aromas with succulent tropical fruit flavours

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 5.90 7.85 23.00
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 CHILE 30.00
full, rich and creamy. complex layers from this blend of organic chardonnay, viognier, marsanne and roussanne

OAKED CHARDONNAY, BYRON WINERY USA 39.00
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 CHILE 4.50 6.00 17.50
this very mellow, easy drinking chilean merlot is very fruity, with plummy aromas and a hint of spice

CABERNET SAUVIGNON, CASA VISTA CHILE 4.90 6.50 19.00
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 AUSTRALIA 26.00
a delicious barossa fruit bomb blend of grenache, cinsault, cab franc and petit verdot

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 30.00 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 FRANCE 5.00 6.65 19.50
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries

RIOJA, FINCA DE ORO SPAIN 5.50 7.35 21.50
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 25.00
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC CABERNET FRANC, AMAUTA ARGENTINA 33.00
ultra-fine, deep red fusion from some of the worlds highest vineyards in cafayate

RIOJA GRAN RESERVA, ONTAÑÓN [2005] SPAIN 43.00
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK AUSTRALIA 5.40 7.20 21.00
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

MALBEC, PABLO Y WALTER ARGENTINA 6.75 9.00 27.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

BARBERA D'ASTI SUPERIORE, CROCERA ITALY 24.00
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

RIBERA DEL DUERO CRIANZA, PINNA FIDELIS SPAIN 34.00
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

AGLIANICO 'XOLA', ALPHA BOX & DICE AUSTRALIA 50.00
modern and cutting edge wine by a progressive and iconic producer. aglianico is rarely seen outside southern italy and this bold red has flavour and structure in abundance

AMARONE DELLA VALPOLICELLA, PRÁ [2011] ITALY 69.00
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, JACK & GINA USA 4.90 6.50 19.00
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 4.90 6.50 19.00
strawberry and bramble aromas lead on to delicate, yet juicy, red berry characters on the palate - with slight creaminess, and a crisp dry finish

MOURVÉDRE ROSÉ, CAPE CORAL SOUTH AFRICA 25.00
possibly the southern hemisphere's finest rosé. grown up, serious, yet delicate

RIMAURESQ CRU CLASSÉ ROSÉ, CÔTES DE PROVENCE FRANCE 28.00 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 ITALY 125 ML 4.75 26.50
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, DOMENICO DE BERTIOL ITALY 34.00
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 FRANCE 37.00
incredibly fine, stylish and niche traditional method sparkling rosé

CLASSIC & SOPHISTICATED

LOUIS DORNIER ET FILS BRUT 125 ML 8.50 48.00
CHAMPAGNE
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 52.00
CHAMPAGNE
pinot dominated rosé with classic summer-fruit aromas, backed by fresh citrus and apple notes on the palate

VEUVE CLICQUOT YELLOW LABEL, HALF 35.00 70.00
CHAMPAGNE 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 95.00
CHAMPAGNE
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 200.00
CHAMPAGNE
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES

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

◆ 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