

SUMMER / AUTUMN MENU

APPETISERS

ALBERT'S STARTER PLATTER

SAN DANIELE PROSCIUTTO

TOMATO & BASIL BRUSCHETTA
with salsa verde, 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 BREAD with extra virgin olive oil and aged balsamic vinegar	3.50
MARINATED BOSCAIOLA OLIVES	3.25
TOMATO & BASIL BRUSCHETTA toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	4.50
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 daniele prosciutto, rocket and parmesan	5.00

STARTERS

TODAY'S SOUP with freshly baked bread	4.50	PAN FRIED KING PRAWNS in a tomato, garlic and chilli sauce with toasted rustic bread	8.00
MUSHROOMS ON TOAST wild and field mushrooms with garlic and cream served on toasted sourdough	6.00	SMOKED HADDOCK CHOWDER with pancetta, sweetcorn, potatoes and a soft boiled egg with toasted sourdough	6.00
HARISSA LAMB SKEWER paprika and thyme rubbed lamb with a spiced tomato and apricot sauce, served with harissa quinoa and homemade flatbread	7.00	PEANUT AND SESAME DUCK SATAY skewers of marinated gressingham duck breast with satay sauce, toasted sesame seeds, jasmine rice and a pickled salad	7.00
RABBIT GNOCCHI slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi. rich and delicious!	6.50	CRISPY BUTTERMILK HALLOUMI with an avocado & tomato salsa and paprika spiced crispy tortillas	6.00
SEARED KING SCALLOPS with morphet farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce	9.50	CRAB AND PRAWN CAKES pan-fried crab, king prawn, lemongrass, chilli and ginger, with a sweet mirin dip and a green bean & sesame salad	6.50

MAINS

TOMAHAWK PORK CHOP with fennel puree, mini toffee apples and your choice of two sides	15.50	ROASTED RUMP OF LAMB with either salsa verde 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	SADDLE OF RABBIT 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	17.50
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 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	14.00
LANCASHIRE CHEESE & ONION PIE served with a lancashire cheese & chive sauce and your choice of two sides	13.00	GOATS' CHEESE AND BEETROOT RAVIOLI with spring vegetables, lemon and dill sauce and toasted pine nuts	6.50/13.00
CHARGRILLED CHICKEN with a mushroom & tarragon cream sauce and your choice of two sides	14.00	LOBSTER & KING PRAWN RISOTTO half a baked lobster with pan-fried king prawns, a cherry tomato and parmesan risotto	19.50
PAN ROASTED SALMON with king prawns and mussels in a light seafood bisque with tenderstem broccoli, heritage tomatoes and saffron potatoes	18.00		

SEE MORE FRESH FISH ON OUR SPECIALS MENU

ALL OUR STEAKS COME FROM PURE BREED ARGENTINIAN BEEF CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE GREAT FLAVOUR AND TENDERNESS

8 OZ SIRLOIN STEAK a juicy, full flavour steak with a firm texture, recommended medium rare	19.00
10 OZ RIB-EYE STEAK well marbled and intensely flavoured, recommended medium	22.00
7 OZ FILLET STEAK the most tender steak, a premium cut, recommended rare <small>(all served simply chargrilled with crispy wild mushrooms and your choice of two sides)</small>	24.50

ADD A SAUCE TO YOUR STEAK

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

LUNCH MENU

2 COURSES 12.50

STARTERS

TODAY'S SOUP with freshly baked bread
COURGETTE AND STILTON PARMIGIANA baked courgette and cropwell bishop stilton in a rich tomato sauce with rosemary and black olive bread
SMOKED HADDOCK CHOWDER with pancetta, sweetcorn, potatoes and a soft boiled egg with toasted sourdough (also available as a main course)
THAI PORK CAKES pan-fried pork, chicken, chilli and ginger with a sweet mirin dip and a cucumber & lime salad with toasted peanuts

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi. rich and delicious!

MAINS

TODAY'S FISH

ask your server about today's dish

GOATS' CHEESE AND PESTO RISOTTO

a macadamia nut pesto and spinach risotto with slow cooked cherry tomatoes, crumbled yellison farm goats' cheese and celeriac chips

YAKATORI CHICKEN SKEWERS

with udon noodles, tenderstem broccoli, pak choi and wild mushrooms in a soy & ginger sauce with a miso dressing and toasted sesame seeds

PAN-FRIED SEA BASS

with slow cooked fennel and tomato, new potatoes, french beans and salsa verde

ALBERT'S FISH AND CHIPS

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

ALSO AVAILABLE WITH CRISPY 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

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

LEMON AND ALMOND CHEESECAKE

with crushed meringue and dark chocolate sauce

AVAILABLE MONDAY - FRIDAY 12 - 6PM

SATURDAY UNTIL 4PM

SALADS

CHICKEN CAESAR with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps	6.50/11.50
SUPERFOOD SALMON poached flaked salmon with roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy harissa dressing	6.50/11.50
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
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

PIZZAS

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	9.00
PULLED CHILLI CHICKEN with sweet and sticky sauce, spring onions, fresh coriander and chilli	11.00
ARTICHOKE, WILD MUSHROOM AND ROSEMARY with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)	10.00
BLUE CHEESE AND PARMA HAM italian blue cheese with parma ham and red onion finished with rocket leaves and sun blushed tomatoes	11.00
SPICY SAUSAGE 'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	11.00
HOISIN DUCK shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)	11.00

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

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
SWEET POTATO FRIES	3.50
ROAST BUTTERNUT SQUASH with garlic and chilli	3.50
FRENCH BEANS with shallot and mint butter	3.50
SAUTÉED BROCCOLI with toasted almonds, lemon and parmesan	3.50
ROCKET AND PARMESAN SALAD with red onion, balsamic and toasted pine nuts	3.50
SUPERFOOD SALAD roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy harissa dressing	3.50

albert's 

WHITE WINE

DRY & CRISP



VIURA, CASTILLO DE PIEDRA SPAIN 4.65 6.15 18.00
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 4.90 6.50 19.00
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 5.00 6.65 19.50
a crisp, easy to drink white with flavours of soft citrus fruits and pear

SAUVIGNON BLANC, BOX OF BUDGIES NEW ZEALAND 6.00 8.00 24.50
this chirpy marlborough sauvignon blanc is fresh and juicy with plenty of pear, zingy kiwifruit and a touch of sage on the finish

GAVI 'LA LUCIANA', PIEMONTE ITALY 25.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

NOSIOLA, BOTTEGA VINAI ITALY 27.00
an undiscovered gem from mountainous trentino. think of it as a turbo-charged pinot grigio

CHABLIS, DOMAINE DE LA MOTTE FRANCE 33.00
ripe lemon, crisp and steely just as you'd expect from a great chablis

SANCERRE, DOMAINE MICHEL GIRARD FRANCE 41.00
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC



VERMENTINO COLOMBARD, LES VIGNERONS FRANCE 5.25 7.00 20.50
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 23.00
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

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

RIESLING RÉSERVE, TURCKHEIM FRANCE 29.00
pow! full flavoured and beautifully aromatic, perfect if you love intensely flavoured, mineral dry and fruity white

RICH & COMPLEX



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

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 6.00 8.00 23.50
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

MUSCADET SUR LIE, VIEILLES VIGNES FRANCE 30.00
a real one off and a true discovery. dry, rich and expansive, leading the way in this niche wine's resurgence

OAKED CHARDONNAY, BYRON WINERY USA 40.00
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



THE RAMBLER ITALY 4.65 6.15 18.00
a ripe and easy drinking red with soft brambly fruits, supple tannins and a rounded finish

MERLOT, LES OLIVIERS FRANCE 5.50 7.35 21.50
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries

CABERNET SAUVIGNON, SHOWDOWN 'MAN WITH THE AX' USA 7.25 9.65 28.50
you'll be 'all-in' with this unctuous, fruit-charged and utterly drinkable american cab

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 31.00 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



RIOJA, FINCA DE ORO SPAIN 5.75 7.65 22.50
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 26.00
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC, PABLO Y WALTER ARGENTINA 6.90 9.15 27.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

SUSU, VALLONE ITALY 31.00
a stunning, smooth and savoury red not found anywhere outside of italy's 'heel' puglia

◇ **RIOJA GRAN RESERVA, ONTAÑÓN** [2005] SPAIN 45.00
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 5.50 7.35 21.50
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 ITALY 25.00
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

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

◇ **RIBERA DEL DUERO CRIANZA, PINNA FIDELIS** SPAIN 39.00
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

◇ **AMARONE DELLA VALPOLICELLA, PRÁ** [2011] ITALY 79.00
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

ROSÉ WINE

PINK & DELICIOUS



WHITE ZINFANDEL, JACK & GINA USA 5.00 6.65 19.50
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 5.00 6.65 19.50
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish

CÔTES DU RHÔNE ROSÉ, LES CERISIERS FRANCE 26.00
full flavoured, ripe and beautifully balanced with elegant textured berry fruit and a twist of raspberry freshness

SANCERRE ROSÉ, DOMAINE MICHEL GIRARD FRANCE 33.00
an exceptional pinot noir rosé from loire. pure, refined and fantastic to drink with or without food

CHAMPAGNE & SPARKLING WINE

MODERN & VIBRANT



PROSECCO, VIGNANA ITALY 125 ML 5.00 27.00
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

SPARKLING ROSÉ, DOLCI COLLINE ITALY 125 ML 5.50 30.00
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

PROSECCO, DOMENICO DE BERTIOL ITALY 35.00
treat you and your friends to one of the finest proseccos on the market. also poured in harry's bar in venice!

FRANCIACORTA BRUT, FERGHETTINA ITALY 44.00
super, smashing, great. italy's justified answer to top notch champagne, exceptional value

CLASSIC CHAMPAGNE



CHARLES CHEVALIER BRUT 125 ML 9.50 54.00
rich and toasty with great depth and character epitomise the quality and finesse of charles chevaliers champagnes

CHARLES CHEVALIER BRUT ROSÉ 65.00
a fresh, vivacious rosé with some depth, lifted by aromas of freshly picked red berries. a classic aperitif

VEUVE CLICQUOT YELLOW LABEL, 40.00 HALF 70.00 MAGNUM 140.00
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 99.00
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
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