

SUMMER 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	3.50
with extra virgin olive oil and aged balsamic vinegar	
MARINATED BOSCAIOLA OLIVES	3.25
TOMATO & BASIL BRUSCHETTA	4.50
toasted rustic bread topped with salsa verde, 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 daniele 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 rustic bread	
ASPARAGUS AND BAKED EGG	6.50	CRISPY SQUID RISOTTO	6.00
asparagus sautéed with a herb crusted baked egg, parmesan shavings and truffle oil		coconut & chilli risotto with crispy squid	
MOROCCAN LAMB SKEWER	7.00	PEANUT AND SESAME DUCK SATAY	7.00
paprika and thyme rubbed lamb with a spiced tomato and apricot sauce, served with harissa quinoa and homemade flatbread		skewers of marinated gressingham duck breast with satay sauce, toasted sesame seeds, jasmine rice and a pickled salad	
RABBIT GNOCCHI	6.50	CRISPY BUTTERMILK HALLOUMI	6.00
slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi. rich and delicious!		with an avocado & tomato salsa and paprika spiced crispy tortillas	
SEARED KING SCALLOPS	9.50	CRAB AND PRAWN CAKES	6.50
with morphet farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce		pan-fried crab, king prawn, lemongrass, chilli and ginger, with a sweet mirin dip and a green bean and sesame salad	

MAINS

TOMAHAWK PORK CHOP	15.50	ROASTED RUMP OF LAMB	17.50
with fennel puree, mini toffee apples and your choice of two sides		with either salsa verde or honey & mustard gravy and your choice of two sides	
PAN-FRIED SEA BASS	17.50	SADDLE OF RABBIT	17.50
with a lemon & dill cream sauce 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	
LANCASHIRE CHEESE & ONION PIE	13.00	GOATS' CHEESE AND BEETROOT RAVIOLI	6.50/13.00
served with a lancashire cheese & chive sauce and your choice of two sides		with spring vegetables, lemon and dill sauce and toasted pine nuts	
CHARGRILLED CHICKEN	14.00	LOBSTER & KING PRAWN RISOTTO	19.50
with a mushroom & tarragon cream sauce and your choice of two sides		half a baked lobster with pan-fried king prawns, a cherry tomato and parmesan risotto	
PAN ROASTED SALMON	17.00		
with king prawns and mussels in a light seafood bisque with tenderstem broccoli, heritage tomatoes and saffron potatoes			

SEE MORE FRESH FISH ON OUR 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
a juicy, full flavour steak with a firm texture, recommended medium rare	
10 OZ RIB-EYE STEAK	22.00
well marbled and intensely flavoured, recommended medium	
7 OZ FILLET STEAK	24.50
the most tender steak, a premium cut, recommended rare	
(all served simply chargrilled with crispy wild mushrooms and your choice of sides)	

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

SALADS

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

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	
PULLED CHILLI CHICKEN	11.00
with sweet and sticky sauce, spring onions, fresh coriander and chilli	
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	
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	

LUNCH

STARTERS

TODAY'S SOUP	
with freshly baked bread	
MISO TEMPURA AUBERGINE	
with chilli jam and pickled ginger	
CHICKEN CAESAR SALAD	
with heritage tomatoes, crispy pancetta and parmesan crisps	
CRISPY SQUID RISOTTO	
coconut & chilli risotto with crispy squid	
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	
CHICKEN PEPPERONATA	
pan-fried chicken breast with slow cooked peppers and tomatoes, green beans, butter beans and crispy polenta	
CONFIT DUCK YELLOW CURRY	
confit gressingham duck leg with an aromatic chilli and coconut sauce, oriental vegetables, edamame beans and wild & jasmine rice	
SHAKSHUKA	
cumin spiced tomatoes, peppers & spinach with a poached egg, crumbled feta and fresh chilli served with parmentier potatoes	
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

SIDES

DAUPHINOISE POTATOES	3.50
sliced potatoes baked with cream, garlic and gruyère	
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	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	
SUPERFOOD SALAD	3.50
roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy harissa dressing	

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

RIMAURESQ CRU CLASSÉ ROSÉ, CÔTES DE PROVENCE FRANCE 33.00 MAGNUM 58.00
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 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