

SPRING / SUMMER MENU

APPETISERS

ALBERT'S STARTER PLATTER

- PARMA HAM WRAPPED ASPARAGUS**
with a honey and mustard dip
 - TOMATO & BASIL BRUSCHETTA**
with basil & pine nut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella
 - YELLISON FARM GOATS' CHEESE FRITTER**
with toasted seeds
 - LIME CURED TUNA**
in a garlic aioli with capers and sourdough crisps
- 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 & pine nut 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 daniele ham, rocket and parmesan 5.00

STARTERS

- TODAY'S SOUP** 4.00
with freshly baked bread
- PRAWN SUMMER ROLLS** 7.00
fresh rice paper with prawns, edamame beans, coriander pesto and an oriental salad with a sweet mirin & soy dressing
- TWICE BAKED SOUFFLÉ** 6.50
goats' cheese and feta soufflé with poached pear, toasted macadamia nuts and a honey & mustard dressing
- PEANUT AND SESAME DUCK SATAY** 7.00
skewers of marinated gressingham duck breast with satay sauce, sticky rice and a pickled salad
- SEARED KING SCALLOPS** 9.50
with morphetts farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce
- PAN-FRIED KING PRAWNS** 7.50
in garlic, chilli and lemon butter on toasted sourdough
- ASPARGUS AND BAKED EGG** 6.50
sautéed asparagus with a herb crusted baked egg, parmesan shavings and truffle oil
- LIME CURED TUNA** 6.50
chopped sashimi tuna, lime cured with capers and aioli served with sourdough crisps
- RABBIT GNOCCHI** 6.50
slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi
- CRISPY BUTTERMILK HALLOUMI** 5.50
with an avocado & tomato salsa and paprika spiced crispy tortillas

MAINS

- HONEY SPICED GLAZED HAM** 14.50
with a twice baked goats' cheese & feta soufflé, new potatoes, tenderstem broccoli and a lancashire cheese & chive sauce
- ROASTED GRESSINGHAM DUCK BREAST** 17.00
with a cherry & elderflower sauce and your choice of two sides
- MALAYAN CHICKEN** 13.50
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
- ROASTED RUMP OF LAMB** 17.50
with either basil & pine nut pesto or honey & mustard gravy and your choice of two sides
- PULLED CHICKEN RISOTTO** 6.50/12.50
with spring onions, tenderstem broccoli, truffle oil and a soft poached egg
- SADDLE OF RABBIT** 16.50
wrapped in air-dried ham with an apple & blackcurrant stuffing, pan-fried wild mushrooms, a tarragon & cider cream sauce and your choice of two sides
- PAN-FRIED SEA BASS** 17.50
with a lemon & dill cream sauce and your choice of two sides
- ALBERT'S FISH AND CHIPS** 14.00
sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce
- ASPARGUS & WILD MUSHROOM CONCHIGLIONI** 6.50/12.50
artisan pasta in a lemon & parmesan cream sauce with spring onions and truffle oil
- CHARGRILLED CHICKEN** 14.00
with a mushroom & tarragon cream sauce and your choice of two sides
- LANCASHIRE CHEESE & ONION PIE** 13.00
served with a lancashire cheese & chive sauce and your choice of two sides
- MONKFISH AND SCALLOP CURRY** 16.00
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

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** 21.00
- 7 OZ FILLET STEAK** 24.00
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

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
- 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
- CHICKEN, AVOCADO & BUTTERNUT SQUASH** 6.50/11.50
paprika & thyme spiced chicken breast with a marinated heritage tomatoes, black beans, roast butternut squash, lime crème fraîche and home-made crispy tortillas
- CRISPY SZECHUAN BEEF** 7.00/12.00
with an oriental vegetable salad, coconut & coriander rice dumplings, toasted sesame seeds and a soy & sweet mirin dressing

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

LUNCH

STARTERS

- TODAY'S SOUP**
with freshly baked bread
- TOMATO AND BASIL BRUSCHETTA**
on toasted sourdough with kalamata olives and buffalo mozzarella
- CHICKEN, AVOCADO & BUTTERNUT SQUASH SALAD**
with marinated heritage tomatoes, black beans, home-made crispy tortilla and a lime crème fraîche
- 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 with capers and aioli served with sourdough crisps

MAINS

- TODAY'S FISH**
ask your server about today's dish
- HONEY SPICED 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**
with steamed asparagus, with a poached pear and toasted macadamia nut salad
- 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
- 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 - 11.95

AVAILABLE MONDAY - FRIDAY 12 - 6PM,
SATURDAY UNTIL 4PM

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** 10.00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes
- SPICY SAUSAGE** 11.00
'ndjula 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

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

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

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

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

BARBERA D'ASTI SUPERIORE, CROCERA ITALY 6.15 8.15 24.00
italy's answer to malbec! finely perfumed, dark and smooth

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

MALBEC, DON NICANOR ARGENTINA 34.50
classic malbec, brooding and intense. complex nose, full flavoured and a long satisfying finish

CHATEAU MUSAR LEBANON [2006] 55.00
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 ITALY [2011] 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

MOURVÈDRE 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 CHAMPAGNE 125 ML 8.50 48.00
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
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 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
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
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

◆ 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

'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