

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

Albert's Bar Menu



To Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices or salted Jersey butter
£3.00

The Great British Charcuterie Board

Woodall's air-dried Cumbrian hams & salami with mustard, piccalilli & chutney
£8.95

The Manchester Plate

Roast beef, chicken & fish barm served with chop house chips, gravy & dipping sauces
£16.00

The Great British Cheeseboard

Served with winter chutney, grapes, celery and biscuits
£9.00 to share



Light Bites, Salads & Sandwiches

H. Forman & Sons Scottish Smoked Salmon

Award-winning London Cure smoked salmon with shallots, capers & lemon
£8.95

Roasted Bone Marrow

Slow-roasted bone marrow with onion marmalade, watercress & sour dough toasts
£6.95

Crispy Black Pudding

Albert's own super food fritter with soft poached egg, peas & mustard butter
£5.50

Stuffed Field Mushrooms

Roast flat mushrooms, filled with Rosary cheese from Landford on the edge of the New Forest - dressed with garlic spinach, Ormskirk kale pesto & walnuts (v)
£6.00

The Famous Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft poached egg & Albert's very own brown sauce
£7.00

Stovie

A 'leftovers' potato cake made with flaked ham hock & Albert's own black pudding, served with a soft poached egg & grain mustard sauce
£5.50

Fish & Mushy Pea Barm

Beer-battered mini fish fillet & mushy peas, tartare sauce, lemon & chop house chips
£7.95

Lancashire Cheese & Pickle Barm (v)

Mrs Kirkham's Lancashire cheese & home-made pickle with chop house chips
£7.95

Roast Beef Trencher

Medieval open-faced rump of beef sandwich, watercress, English mustard mayonnaise & chop house chips
£8.95



Vegan & gluten-free options are available on request
Before ordering please speak to our staff if you have a food allergy or intolerance
All dishes are subject to availability & change of specification / market pricing.

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Mains & Classics

Traditional Fish & Chips

Albert's Best Bitter-battered cod with chips, mushy peas & tartare sauce
£13.00

Lancashire Butter Pie

Potato & cheese pie with buttered greens & herb butter sauce (v)
£13.50

Mutton Chop House Curry

Slow-cooked Cumbrian mutton in hand-ground spices with steamed basmati rice, Albert's Own Chutney & crispy poppadums
£14.00

Glamorgan Sausages

The traditional Welsh vegetarian classic fried Caerphilly cheese, leek & breadcrumbs sausages with spicy tomato butter beans & toasted parsley crumb (v)
£12.00

Albert's Famous Corned Beef Hash

10 days in the making to our own secret recipe – served with sautéed potatoes & creamed onions, soft poached egg & crispy dry-cured bacon
£13.00

Roast Chicken

Herb-roasted half Shropshire free-range chicken, mashed potato & gravy
£12.95

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with chop house chips, mushy peas & gravy
£13.00

12oz Suffolk Pork T-bone Chop

Dingley Dell pork chop with sage, champ potatoes & Bramley apple sauce
£13.50



Side Orders

Chop House Chips
£3.00

Mashed Potato
£3.00

Honey Roasted Root Vegetables
£3.50

Buttered Greens
£3.95

Mushy Peas
£3.00

Steamed Broccoli Chilli & Garlic
£3.95

Cauliflower Cheese
£3.00

Chop House Salad
£3.00



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Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off*