

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

The Spring Menu

A Gastronomic Voyage Around The British Isles



Appetisers to Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices
£3.50

The Great British Charcuterie Board

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



Starters

Ramsons & Potato Soup

Wild garlic & potato soup with chive cream & crispy potato skins (v)
£5.00

Rabbit Wellington

Loin of wild rabbit wrapped in baby spinach & crispy pastry, served with a crisp pickled carrot salad
£9.95

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

Fried Lamb Sweetbreads

Fried Cumbrian lamb sweetbreads, crispy Woodhall's ham, spring peas, broad beans & shoots
£7.95

Yorkshire Asparagus

*Grilled asparagus from Sand Hutton, North Yorkshire,
served with a soft poached egg & hollandaise sauce (v)*
£7.00

Claire Burt's Blue Cheese Waldorf Salad

*Claire Burt's award winning blue cheese from Altrincham, peppery radishes, lamb's lettuce, Granny
Smith apple, celery hearts & walnuts (v)*
£6.50 / £9.50

H. Forman & Sons Scottish Smoked Salmon

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

Seared Scallops, Lentils & Coriander

Caramelised west coast scallops with lightly curried green lentils flavoured with coriander
£10.95



Vegan & gluten-free options are available on request
Before ordering please speak to our staff if you have a food allergy or intolerance
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Main Courses & Classics

Finnan Haddie

*Smoked haddock with new potato & leek hash with a soft poached egg,
grain mustard hollandaise sauce*
£13.50

Pan-Fried Sea Bass

Sea bass fillet with deep-fried scampi, samphire & a tartare butter sauce
£16.95

Traditional Fish & Chips

*Albert's special bitter-battered sustainable Scottish whiting with hand cut chips,
mushy peas & tartare sauce*
£14.00

Lancashire Cheese & Onion Pie

*The great northern pie company, Lancashire cheese & onion pie,
sautéed tender stem broccoli, spring herb butter sauce (v)*
£13.95

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand cut chips, mushy peas & gravy
£15.00

Cumbrian Lamb

Roast rump of lamb with crushed minted Jersey royal potatoes, spring peas & carrots
£15.00

Roast Chicken

*Shropshire reared chicken breast, lettuce, peas & smoked bacon,
served with mashed potato & chicken cream*
£13.00

Cauliflower & New Potato Chop House Curry

*Roast Cauliflower & potato cooked in an Indian spiced tomato gravy
served with pilau rice & sambals (v)*
£12.00

'Ridings Reserve' Steak & Eggs

Flattened rump steak topped with a pan-fried duck egg, hand cut chips & grain mustard butter
£13.50

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*
£14.00



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Chops & Steaks from the Grill

12oz Barnsley Chop

Double lamb loin chop served with devilled kidney & French-style little peas
£14.95

12oz Suffolk Pork T-bone Chop

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



Introducing A More Distinguished Steak

Ridings Reserve premium English beef, exclusively sourced from farms across the English countryside.

They deliver the highest quality with consistent tenderness, succulence & flavour.

Superior Farms | Superior Food | Superior Marbling



8oz Rump

£16.50

8oz Rib Eye

£19.95

8oz Fillet

£26.00

20 oz Rib Of Beef (to share)

£38.00

All garnished with hand cut chips, roast tomato & mushroom. Choice of peppercorn sauce, béarnaise sauce or Chop House butter



Side Orders - £3.50

Hand Cut Chips

Mashed Potato

Peas, Lettuce & Bacon

Seasonal Greens

Tender Stem Broccoli Hollandaise

Chop House Salad



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Puddings

Mr Lowry's Rice Pudding

Creamy vanilla rice pudding served with poached Yorkshire rhubarb & gingerbread
£6.00

Green Apple Posset

Thick apple cream, green apple sorbet, golden raisin syrup & apple crisps
£6.00

Chocolate & Peanut Tart

Baked dark chocolate & salted peanut tart with white chocolate ice cream
£6.00

Cambridge Burnt Cream

*Caramelised Vanilla cream served with raspberries,
made famous by Trinity college, Cambridge in 1879*
£6.00

Eccles Cakes

Classic squashed fly cakes with Mrs Kirkham's Lancashire cheese
£6.00

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams & shortbread biscuit
£5.00

Sorbet

A choice of three scoops of our own most-refreshing sorbet
£5.00

The Great British Cheeseboard

Served with spring chutney, grapes, celery and biscuits
£6.00



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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*