

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

The Summer 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
£9.95

Heritage Summer Vegetable Crudités Board

Locally grown Heritage radishes & carrots with celery sticks, homemade Isle of Wight smoked garlic mayonnaise & Claire Burt's blue cheese sauce
£8.95



Starters

Seddon Farm Leek & Potato Soup

Cheshire grown leek & potato soup with Bleiker's Scottish smoked salmon & chive cream
£5.50

Heritage Tomato & Fennel Summer Salad

Served with Ribblesdale goat's curd, shaved Parmesan-style matured goat's cheese, torn basil & an elderflower dressing (v)
£7.50 / £11.50

The Famous Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft-poached egg, pickled red cabbage & fruity Oxford sauce
£7.00

Fried Lamb Sweetbreads

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

Traditional Oak Smoked Salmon & Potato Salad

Flaked hot smoked salmon with new season potatoes, soft-boiled quails eggs, red & white chicory, cucumber, fennel & a fiery horseradish dressing
£7.50 / £11.50

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

'Crab On Toast'

Hand-picked Devonshire white crab meat with spiced brown crab butter on sourdough toast
£8.95

King Prawn & Chorizo 'Speltotto'

King prawns & spicy Yorkshire chorizo sausage with a hint of saffron cooked in the style of a risotto with Somerset Spelt
£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
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Main Courses & Classics

Whole Lemon Sole 'On the Bone'

*Pan-fried south coast lemon sole served on the bone
with Scottish brown shrimps & nut brown lemon butter*
£22.00

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,
Served with buttered cabbage, heritage carrots & summer herb butter sauce (v)*
£13.95

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand cut chips, mushy peas & gravy
£14.00

Cumbrian Lamb

Roast rump of lamb with crushed minted new season potatoes, little peas & carrots
£15.00

Roast Chicken

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

Devon Pie

*Quicke's vintage Cheddar Cheese from Newton St Cyres, new season potato, wild mushroom, leek
& caramelized onion in pastry tart with an endive, tomato & Spring onion salad (v)*
£12.50

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 French-style little peas & herb butter
£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

20oz 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

Buttered Heritage Carrots

Beer-Battered Onion Rings

Chop House Salad



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Puddings

Vanilla Rice Pudding

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

Summer Berry Tart

Summer berries grown at Makins farm, Garforth served in a pastry tartlet with thick vanilla custard & a refreshing raspberry sorbet
£6.00

Eton Mess

British classic dessert made famous at Eton college tuck shop in the 1930's. Hand-picked Yorkshire strawberries with crushed meringue, whipped vanilla cream, strawberry sauce & mint
£5.50

Sticky Toffee Pudding

Sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow bay hotel, Ullswater, Cumbria. Served with hot toffee sauce & clotted cream
£6.00

Dorset Buttermilk Posset

Thick Dorset buttermilk cream served with Yorkshire summer berries & aged balsamic
£6.00

Dark Chocolate Pot

Rich dark chocolate mousse with white chocolate corn flakes
£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 apple & ale 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