

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

Sunday Menu

Classic British cooking with a modern twist - cooked to order with fresh local ingredients

Two Courses for £19.95, Three Courses for £24.95



Starters

Ramsons & Potato Soup

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

The Famous Chop House 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*

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)*

Yorkshire Asparagus

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

H. Forman & Sons Scottish Smoked Salmon

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



Main Courses & Classics

Roast Rump of Beef

*Ridings Reserve 28-day aged roast rump served with Yorkshire pudding,
roast potatoes, seasonal vegetables & gravy*

Roast Shropshire Chicken

*Half roast Shropshire reared chicken, served with sage & onion stuffing,
roast potatoes, seasonal vegetables & gravy*

Lancashire Cheese & Onion Pie

*The Great Northern pie company, Lancashire cheese & onion pie,
sautéed tender stem broccoli, spring herb butter sauce (v)*

Traditional Fish & Chips

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

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*



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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Puddings

Mr Lowry's Rice Pudding

Creamy vanilla rice pudding served with poached Yorkshire rhubarb & gingerbread

Cambridge Burnt Cream

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

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams or sorbets & shortbread biscuit

The Great British Cheeseboard

Served with spring chutney, grapes, celery and biscuits



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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*