

The  
**ALBERT SQUARE  
CHOP HOUSE**

Est. 1866  
MANCHESTER

## The Autumn Menu

A Gastronomic Voyage Around The British Isles



### Appetisers to Share

#### Bread & Dripping

*Sourdough bread & warm 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



### Starters

#### Jerusalem Artichoke & Bacon Soup

*Creamy, smooth Jerusalem artichoke soup with bacon bits & white truffle oil*  
£5.50

#### Wild Mushrooms 'On Toast'

*Sautéed wild mushrooms, tarragon & crème fraîche on toasted sourdough (v)*  
£6.95

#### Lancashire Oxtail Croquettes

*Lightly fried & breaded, local oxtail slow-braised in Guinness - served with butternut squash purée, pickled girolle mushrooms, sherry vinegar & roast hazelnut dressing*  
£7.50

#### Burt's Blue Cheese & Fig Salad

*Claire Burt's award-winning blue cheese from Altrincham, Cheshire with truffle honey-roasted fig, thinly sliced pear, red & white chicory leaves with walnut dressing (v)*  
£7.50 / £11.50

#### Scottish Smoked Salmon

*Hand-carved oak smoked Scottish salmon with a traditional garnish of diced shallot, tiny capers & horseradish cream*  
£8.95

#### Classic Steak Tartare

*Hand-chopped prime Yorkshire-reared fillet of beef, seasoned with Worcestershire & Tabasco sauces, tomato ketchup, diced shallot & tiny capers, topped with a free-range egg yolk & accompanied with sourdough toasts*  
£8.50

#### Potted Goosnargh Duck

*Pressed, slow-cooked savoury duck from Johnson's & Swarbricks legendary farm in Goosnargh, near Preston, Lancashire. Served with pickled heritage beetroot, walnut dressing & bread crisps*  
£6.95

#### Scallops & Spicy Bangers

*Seared Scottish west coast scallops served in the shell with Grandad's spicy red chilli mini sausages, dressed with garlic & parsley herb butter*  
£12.95



*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

#### Mussels, Bacon & Beer

*Half a kilo of Scottish west coast mussels cooked in JW Lees' Manchester Pale Ale with smoked bacon, shallots & garlic*  
£10.95 / £14.95

#### Cod & Lentils

*Pan-roasted Shetland cod fillet with Guinness stout-braised lentils*  
£14.95

#### Traditional Fish & Chips

*Albert's Special Bitter-battered sustainable Scottish whiting with hand-cut chop house chips, mushy peas, tartare sauce & lemon*  
£14.50

#### Roast Fig & Goat's Cheese Tart

*Honey-roasted figs & balsamic-roasted red onions baked on puff pastry, topped with Ribblesdale goat's cheese & picked thyme (v)*  
£12.50

#### The Famous Steak & Kidney Pudding

*Braised steak & kidney pudding, served with hand-cut chop house chips, mushy peas & a jug of gravy*  
£14.95

#### Roast Chicken & Cabbage

*Pan-roasted Shropshire chicken fillet with buttered black cabbage from Ormskirk in Lancashire, crispy confit potatoes, slow-cooked in duck fat & grain mustard sauce*  
£13.50

#### Goosnargh Duck & Brambles

*Slow-cooked Goosnargh duck from Johnson & Swarbrick's legendary Swainson House Farm in Goosnargh, near Preston. Served with celeriac mash, wild brambles, blackberry jus & celeriac crisps*  
£15.50

#### Albert's Famous Corned Beef Hash

*10 days in the making to our own secret recipe – served with sautéed potatoes & creamed onions, topped with a soft-poached egg & crispy dry-cured bacon*  
£14.95

#### Cumbrian Lamb Shank

*Cumbrian-reared lamb shank slowly-braised for eight hours with root veg & rosemary - served with cep mushrooms with creamy mashed potato*  
£14.95



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## Chops & Steaks from the Grill

### 12oz Barnsley Chop

*The classic double lamb loin chop served with a black pudding hash brown, lamb cooking sauce & parsnip crisps*  
£14.95

### 12oz Suffolk Pork 'T-bone' Chop

*Dingley Dell pork chop with sage, champ potatoes & Bramley apple sauce*  
£13.95



## Introducing A More Distinguished Steak

'Ridings Reserve' premium English beef, exclusively sourced from farms across the English countryside.  
To deliver the highest quality with consistent tenderness, succulence & flavour.

Superior Farms | Superior Food | Superior Marbling



### 8oz Rump

£16.95

### 8oz Rib Eye

£21.95

### 8oz Fillet

£26.95

### 20oz Rib-eye Chop (to share)

£38.00

*All garnished with hand-cut chop house chips, roast shallot, shallot purée & watercress. With your choice of peppercorn or blue cheese sauce*



## Side Orders - £3.50

*Hand-cut chop house chips*

*Amazing bone marrow mashed potato*

*dressed with bone marrow gravy and a quenelle of bone marrow butter (confession: this is chef Lee's favourite side order which he orders every time he visits Pittcove Restaurant in London). Just try it...*

*Honey-roasted Chantenay carrots - 'like carrots used to taste'*

*Seasonal greens*

*Creamed cabbage & smoked bacon*

*Chop House salad*



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## Puddings

### Mr Lowry's Rice Pudding

*The Quiet Man's chop house favourite. Home-made, creamy vanilla pod rice pudding served with seasonal roasted plums & toasted Scottish oats - as reminiscent of a bygone age as L.S. Lowry's own paintings*  
£5.50

### Sticky Toffee Pudding

*The classic sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow Bay Hotel in Ullswater, Cumbria. Served with vanilla pod ice cream*  
£5.95

### Spiced Poached Pear

*A William pear poached in red wine & spices served with a gingernut biscuit & cinnamon ice cream*  
£5.95

### Classic Treacle Tart

*Lyles' Golden Syrup & breadcrumbs with just a hint of lemon baked in sweet pastry & served warm with Devonshire clotted cream*  
£5.95

### Jelly & Ice Cream

*Blackberry & elderflower jelly with almond ice cream & toasted flaked almonds*  
£5.95

### Dark Chocolate & Mint Parfait

*Iced & minted dark chocolate parfait with warm mini chocolate brownies & crème fraîche*  
£5.95

### Ice Cream

*A choice of three scoops of freshly-churned ice creams & shortbread biscuit  
(please ask your server for today's choices)*  
£5.50

### Sorbet

*A choice of three scoops of our own most-refreshing sorbet*  
£4.95

### The Great British Cheeseboard

*A selection of the finest British cheeses served with our own apple & ale chutney, grapes & biscuits*  
£6.50 / £11.95 to share



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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*