

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

The Winter 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

Butternut, Chestnut & Sage Soup

Roast butternut squash & chestnut soup with sage pesto & toasted pumpkin seeds (v)
£5.50

Baked Mushrooms

Portobello mushrooms with Ribblesdale goat's cheese & a Bramley apple 'Waldorf' salad (v)
£6.95

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

'Devilled' Chicken Livers

Pan-fried chicken livers served with spiced paprika cream sauce on sourdough toast
£6.95

Potted Duck & Figs

Duck pâté served with baby figs & an endive & roasted hazelnut salad
£6.95

Scallops with 'Bubble & Squeak'

Seared Scottish scallops with Lancashire kale 'bubble & squeak', griddled streaky bacon, crispy onion rings & bacon 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

All dishes are subject to availability & change of specification / market pricing.

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

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Main Courses & Classics

Hake & Oxtail

Pan-roasted Scottish hake fillet with slow-braised Lancashire oxtail, mustard mashed potato & buttered winter cabbage
£16.95

Cod & Lentils

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

Traditional Fish & Chips

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

Homity Pie

Open-faced pie with sautéed wild mushrooms, Jerusalem artichokes, caramelized onions & leeks topped with Ribblesdale goat's cheese, served with winter salad leaves & toasted hazelnuts (v)
£12.95

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, served with 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

Chop House Lamb Curry

Slow-cooked Cumbrian aromatic lamb & butternut squash curry, served with steamed basmati rice, pickles & chutneys
£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 Rib Eye

£21.95

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 Pittcue 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 & 'Boozy Dates'

*Warm, creamy vanilla rice pudding with brandy & orange-soaked dates,
dipped in dark chocolate*
£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

Duerr's Marmalade Pudding

*Manchester's own Duerr's marmalade, established in 1881, steamed sponge pudding with thick
Drambuie custard*
£5.95

Festive Bakewell Tart

Warm almond frangipane tart with mincemeat, rum butter sauce & vanilla ice cream
£5.95

Dark Chocolate & Black Cherry Terrine

*Rich dark chocolate mousse, studded with black kirsch-soaked cherries served with whipped cream,
chocolate shavings & candied walnuts*
£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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