

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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