

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

Sunday Menu

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



Starters

Celeriac & Garlic Soup

Creamy celeriac soup with Isle of Wight smoked garlic & thyme, garnished with shredded smoked chicken & toasted hazelnuts
£5.50

Crispy Whitebait

Lightly fried, crispy whitebait with roast garlic mayonnaise & lemon
£6.95

Lancashire 'Waldorf' Salad

Butler's handmade Blacksticks Blue cheese from Inglenood Dairy in Longridge, Bramley apple, celery, chicory & walnut salad
£7.50

Albert's Black Pudding Fritter

Albert's own black pudding, bread-crumbed & fried served with little peas in a mustard butter, topped with a soft poached egg
£6.50

Scottish Smoked Salmon

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



Main Courses & Classics

Roast Rump of Beef

Ridings Reserve 28-day aged roast rump served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy
£15.95

Roast Shropshire Chicken

Half roast Shropshire reared chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy
£14.95

Homity Pie

Open-faced pie with sautéed wild mushrooms, Jerusalem artichokes, caramelised onions & leeks topped with Ribblesdale goat's cheese, served with winter salad leaves & toasted hazelnuts (v)
£13.50

Traditional Fish & Chips

Albert's special bitter-battered sustainable Scottish haddock with hand cut chips, mushy peas & tartare sauce
£14.95

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
£14.95



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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Puddings

Dark Chocolate Cheesecake

Rich, dark chocolate cheesecake with 'malted chocolate' sauce & crunchy honeycomb pieces
£6.95

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
£6.95

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams or sorbets & shortbread biscuit
£5.50

The Great British Cheeseboard

Served with apple & ale chutney, grapes, celery and biscuits
£6.95/£11.95 to share



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