

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

The Winter Menu

A Gastronomic Voyage Around The British Isles



Appetisers to Share

Beer-battered Salt Pickles

Albert's special Bitter-battered salt pickles with curry mayonnaise
£3.50

Crispy-fried Squid

Lightly fried squid with roast garlic mayonnaise & lemon
£6.95



Starters

Celeriac & Garlic Soup

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

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

'Devilled' Chicken Livers

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

Crispy Whitebait

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

Wild Mushroom Tart

Baked wild mushroom & tarragon quiche with dressed curly endive & candied chestnuts (v)
£7.50

Lancashire 'Waldorf' Salad

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

Honey Roast Bacon

A roast streaky bacon joint glazed in honey, served with pease pudding & beer-battered pickles
£6.50

Scottish Smoked Salmon

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

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

Steamed Scottish Mussels & Chips

Half a kilo of Shetland's finest mussels steamed in a white wine, garlic cream sauce. Served with a bowl of hand-cut chips

£15.50

Hake & Oxtail

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

£16.95

Traditional Fish & Chips

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

£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

£13.95

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)

£13.50

The Famous Steak & Kidney Pudding

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

£14.95

Chop House Lamb Curry

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

£15.95

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



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Chops & Steaks from the Grill

6oz Bacon Chop

Bacon steak chop with a kale 'bubble & squeak' cake, crispy dry-cured bacon, crispy Albert's Special Bitter-battered onion rings & grain mustard gravy
£12.95

12oz Barnsley Chop

The classic double lamb loin chop served with a black pudding hash brown, lamb cooking sauce & parsnip crisps
£15.95

12oz Suffolk Pork 'T-bone' Chop

Dingley Dell pork chop with sage, champ potatoes & Bramley apple sauce
£14.95



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 Steak

28 day-aged rump steak
£16.50

8oz Rib Eye Steak

28 day-aged rib eye steak
£21.95

8oz Sirloin

28 day-aged sirloin steak
£23.95

20oz Rib-eye Chop (to share)

28 day-aged rib on the bone
£38.00

*All garnished with hand-cut chop house chips, roast tomato & mushroom.
Choice of peppercorn sauce or béarnaise sauce*
£2.50



Side Orders

<i>Sour Dough Bread & Butter</i>	£2.50
<i>Jug of Gravy</i>	£2.00
<i>Hand-cut Chips</i>	£3.50
<i>Mashed Potato</i>	£3.50
<i>Beer-battered Onion Rings</i>	£3.50
<i>Honey Roast Carrots</i>	£3.50
<i>Roast Root Vegetables</i>	£3.50
<i>Buttered Savory Cabbage & Bacon</i>	£3.50
<i>Chop House Salad</i>	£3.50

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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

Mr Lowry's Rice Pudding

Warm creamy vanilla pod rice pudding with honey-roasted plums & toasted scottish oaks

£6.95

Poached Pear in Red Wine

Poached whole conference pear in spiced red wine with gingersnap biscuit & cinnamon ice cream (v)

£6.95

'Golden Syrup' Sponge Pudding

Lyles 'Golden Syrup' sponge pudding with thick vanilla pod custard

£6.95

Sorbet

A choice of three scoops of our own most-refreshing sorbet

£4.95

Cheshire Farm Ice Cream

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

£5.50

The Great British Cheeseboard

A selection of the finest British cheeses served with our own apple & ale chutney, grapes & biscuits

£6.95 / £11.95 to share



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