

The  
**ALBERT SQUARE  
CHOP HOUSE**

Est. 1866  
MANCHESTER

## Sunday Menu

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

*Two Courses for £19.95, Three Courses for £24.95*



### Starters

#### Potato & Watercress Soup

*A seasonal classic, coloured by the peppery watercress & dressed with wonderful extra virgin English rapeseed oil (v, gf)*

#### Stilton Croquette

*A most-English croquette, made with the award-winning Classic Blue Stilton from the Cropwell Bishop Creamery which has been run by the Skailes family in the village of the same name in Nottinghamshire for three generations.*

*Served with pickled walnuts, candied & golden beetroot (v)*

#### Chicken Liver Paté

*Lancastrian liver paté made with Goosnargh chicken & port, served with quince jam & home-made crumpets*

#### Smoked Salmon

*Hand-carved, sustainable & hand-crafted Shetland smoked salmon from the Highland Smokehouse, served with a traditional garnish including capers, shallots & horseradish (gf)*



### Main Courses & Classics

#### Roast Rump of Beef

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

#### Roast Shropshire Chicken

*Half a corn-fed Goosnargh chicken from Johnson & Swarbrick's legendary Swainson House Farm near Preston, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy*

#### Cheese & Onion Pie

*From the Great North Pie Company, served with wilted lettuce & herb cream (v)*

#### Traditional Fish & Chips

*Albert's special bitter-battered sustainable Scottish baddock with hand-cut chips, mushy peas & tartare sauce*

#### 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*



*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

### Mr Lowry's Rice Pudding

*Warm creamy vanilla pod rice pudding with honey-roasted plums & toasted Scottish oats*

### 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*

### Cheshire Farm Ice Cream

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

### The Great British Cheeseboard

*Served with apple & ale chutney, grapes, celery and biscuits*



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