

The
**ALBERT SQUARE
CHOP HOUSE**

Est. 1866
MANCHESTER

The Spring / Summer Menu
A Gastronomic Voyage Around The British Isles



While You Wait

Potato & Rosemary Sour Dough

Bread for the table, served warm with beef dripping & roasting juices

£4.00



Starters

Bacon & Haddock Chowder

A classic fisherman's chowder combining smoked haddock & smoked bacon served with crumbled crackers

£6.50

Crab on Toast

Hand-picked west coast crab dressed with home-made mayonnaise, nutmeg & chives, served on toasted sour dough with brown crab butter

£12.00

Chicken Liver Paté

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

£9.00

Crispy Pig's Head

Brined & boiled with aromats, then pickled, set, rolled & deep-fried - served with English Mustard mayo, sharp Granny Smith apple & a pickled quail egg

£6.95

Albert's Steak Tartare

Ground sirloin spiced to your liking, with all the classic ingredients, served with an egg yolk & sour dough crisps

£12.00

Smoked Salmon

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

£9.50

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)

£7.50

Vegan & gluten-free options are available on request

Before ordering please speak to our staff if you have a food allergy or intolerance

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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

The Specials Board is Back

Please ask your server for today's selection

Spring Vegetable Pie

Delicate, green & seasonal. All-butter puff pastry filled with broccoli, spinach, peas, beans (& asparagus when it's available) bound in mascarpone & seasoned with lemon zest, chives, tarragon & parsley (v)
£13.50

Mussels & Chips

Half a kilo of Shetland mussels cooked in garlic, shallots & white wine, served with Chop House chips (gf)
£15.50

Traditional Fish & Chips

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

Chicken on Toast

*The traditional trencher rebooted.
Half a corn-fed Goosnargh chicken from Johnson & Swarbrick's legendary Swainson House Farm near Preston, presented on a slice of sour dough, (breast & confit leg) dressed with mustard & pan-fried in the cooking juices, served with peppery watercress & a jug of creamy chicken sauce cut with sherry vinegar*
£17.00

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand-cut Chop House chips, mushy peas & a jug of gravy
£14.95

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 (gf)
£14.95

Rump of Lamb

Roasted pink served with wilted lettuce, spring peas, beans & mint in a chicken broth (gf)
£15.50

Beef Short Rib

The 'English Cut' braised in our own ale for four hours with button mushrooms, smoked bacon lardons & baby onions, served with its own unctuous cooking liquor (gf)
£16.50

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Chops & Steaks from the Grill

12oz Barnsley Chop

The classic double lamb loin, butterfly chop served pink with roast baby onions & watercress (gf)

£15.95

12oz Pork 'T-bone' Chop

Fillet & sirloin of pork, cooked on the bone, served with champ potato & apple purée (gf)

£14.95

10oz Bacon Chop

Chop House 'Ham & Eggs', served with roast baby gem & a fried egg (gf)

£13.95

"Every so often, a new-to-me food comes along and I think "HOW DID I NOT KNOW THIS EXISTED?" As someone who prides herself on a well-rounded knowledge of most comestibles, I find it somewhat inexcusable that until very recently I was unaware of the best cut of meat to happen to pork eaters since bacon: the bacon chop."

The Tilted Skillet

'Ridings Reserve' Rib Eye Steak

Served with king oyster mushroom & Chop House chips - with a choice of peppercorn sauce or stilton butter (gf)

Choose your cut

250g £24.50

350g £30.50

450g £36.50

550g £42.50

Peppercorn Sauce £2.00

Cropwell Bishop Stilton Butter £2.00



Side Orders - £3.50

Hand-cut Chop House Chips

Mash & Gravy

Peas & Bacon

Anise Roast Chantenay Carrots

Wilted Greens

Chop House Salad

Potato & Rosemary Sour Dough £4.00

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Puddings

Mr Lowry's Rice Pudding

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

Rhubarb Trifle

Forced Yorkshire rhubarb & ginger beer trifle with root ginger
£6.95

Chocolate Fondant

Served with home-made vanilla ice cream & chocolate sauce
£6.95

Cheshire Farm Ice Cream

*A choice of three scoops of freshly-churned ice creams & shortbread biscuit
(please ask your server for today's choices) (gf)*
£5.50

Sorbet

A choice of three scoops of our own most-refreshing sorbet (please ask your server for today's choices) (gf)
£4.95

The Great British Cheeseboard

Cropwell Bishop's Classic Blue Stilton, Garstang White (a Lancastrian brie) & nettle-wrapped Cornish Yarg served with our own apple & ale chutney, grapes, celery & biscuits
£6.95/ £11.95 to share



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