

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

Jerusalem Artichoke & Bacon Soup

Creamy, smooth Jerusalem artichoke soup with bacon bits & white truffle oil

Wild Mushrooms 'On Toast'

Sautéed wild mushrooms, tarragon & crème fraîche on toasted sourdough (v)

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)

Potted Duck & Figs

Duck pâté served with baby figs & an endive & roasted hazelnut salad

Scottish Smoked Salmon

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



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 roast Shropshire-reared chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy

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)

Traditional Fish & Chips

Albert's special bitter-battered sustainable Scottish haddock 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

Dark Chocolate Cheese Cake

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

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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