

MENU

Order with a member of staff or contactless via [orderfromalberts.com](https://www.orderfromalberts.com)

THE
ALBERT SQUARE CHOP HOUSE
EST 1867

To share

Holy Grain Bakery sourdough and local butter or extra virgin rapeseed oil	vg	2.95
Nocellara olives	v gf	2.50
Black pea hummus, pickled chilli, feta and flatbread	v	5.95
A Pre-industrial Manchester Ploughman's <i>Local sourdough, pork and Bramley apple pie with cider jelly, Manchester egg, homemade 'Manchester Mustard' and piccalilli, JJ Sandham's Lancashire and Garstang Blue cheeses with spiced tomato chutney</i>		14.95
The Vegetarian Ploughman's w/ falafel Scotch egg and our own homity pie	v	14.95

Salads

Grilled Goosnargh lemon chicken and barrel-aged feta w/ vine ripened tomatoes	gf	12.95
Artichoke, fine bean, hazelnut and halloumi	v gf	10.95
Smoked Mackerel w/ Cheshire new potatoes, roast red onion and watercress	gf	12.50

From the Grill w/ watercress, a grilled flat mushroom and chop house chips

16oz bone-in rib-eye chop 28-day-aged beef from the Pennine Hills	gf	29.95
8oz rib-eye 28-day-aged beef from the Pennine Hills	gf	21.95
10oz sirloin short-horn High Peak beef from the legendary John Mettrick	gf	23.95
12oz Barnsley chop North Yorkshire lamb	gf	17.50
10oz bacon chop bone-in from North Yorkshire	gf	12.95

Grill sauces

'Manchester Mustard' / Gherkin ketchup	vg gf	0.95
Peppercorn or classic red Bois Boudran steak sauces	v gf	2.50
Our own mint and Bramley apple jelly or Bramley apple and cider sauce	vg gf	1.50

Sandwiches w/ chop house chips

8oz short horn beef burger, brioche bun, Bois Boudran sauce, salad garnish	14.50
Fish fingers and mushy peas on a white barm w/ tartare sauce	11.50
The Manchester Plate - to share <i>Two tiers, six buns, roast beef, chicken and stuffing, fish fingers and mushy peas w/ chop house chips, a jug of gravy and curry mayo</i>	17.95

Mains

Grilled Cumberland sausage ring, roast onion, butter beans and sage	11.50
The famous Corned Beef Hash w/ a poached egg and bacon garnish	gf 15.50
Steak & kidney pudding, mash and mushy peas	14.50
Hake fishcakes with a fennel, orange and tomato, red pepper and caper sauce	11.50
Fish and chips w/ mushy peas and tartare sauce	13.95
12-hour-brined Roast Chicken and stuffing w/ confit leg and chicken gravy	14.95
Sweet potato gnocchi w/ summer vegetables and basil oil	vg 11.95

Sides

Chop house chips - triple cooked Massey's potatoes from near Mobberley	vg gf	2.95
Tenderstem broccoli, Romanesco sauce and smoked almonds	vg gf	4.95
Summer salad	vg gf	2.95
Creamed potato	v gf	2.25
Cauliflower Cheese	v	3.25

Desserts

Lemon posset, macerated Cheshire strawberries and toasted almond granola	v gf	5.95
Sticky toffee pudding with butterscotch sauce and custard	v	5.95
Cheshire farm ice-cream and homemade shortbread	v	5.95

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.

SUNDAY MENU

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THE
ALBERT SQUARE CHOP HOUSE
EST 1867

To share

Holy Grain Bakery sourdough & local butter or extra virgin rapeseed oil	vg	2.95
Nocellara olives	v gf	2.50
Black pea hummus, pickled chilli, feta and flatbread	v	5.95
A Pre-industrial Manchester Ploughman's <i>Local sourdough, pork and Bramley apple pie with cider jelly, Manchester egg, homemade 'Manchester Mustard' and piccalilli, JJ Sandham's Lancashire and Garstang Blue cheeses with spiced tomato chutney</i>		14.95
The Vegetarian Ploughman's w/ falafel Scotch egg and our own homity pie	v	14.95

Salads

Grilled Goosnargh Lemon Chicken and barrel-aged feta w/ vine ripened tomatoes	gf	12.95
Artichoke, fine bean, hazelnut and halloumi	v gf	10.95
Smoked Mackerel w/ Cheshire new potatoes, roast red onion and watercress	gf	12.50

From the Grill w/ watercress, a grilled flat mushroom and chop house chips

16oz bone-in rib-eye chop 28-day-aged beef from the Pennine Hills	gf	29.95
8oz rib-eye 28-day-aged beef from the Pennine Hills	gf	21.95
10oz sirloin short horn High Peak beef from the legendary John Mettrick	gf	23.95
12oz Barnsley chop North Yorkshire lamb	gf	17.50
10oz bacon chop bone-in from North Yorkshire	gf	12.95

Grill sauces

'Manchester Mustard' / Gherkin ketchup	vg gf	0.95
Peppercorn or classic red Bois Boudran steak sauces	v gf	2.50
Our own mint and Bramley apple jelly or Bramley apple and cider sauce	vg gf	1.50

Sunday Roasts w/ Yorkshires, roast potatoes and seasonal veg

28-day aged Rump of Beef with red wine gravy		14.95
12-hour-brined Roast Chicken and stuffing w/ confit leg and chicken gravy		14.95
Mushroom Wellington with vegan gravy	vg	13.25

Sunday sides

Our own horseradish / or cranberry & caramelised onion sauces	vg gf	0.95
Extra gravy		2.50
Extra Yorkie		1.45
Extra stuffing		1.95

Mains

Grilled Cumberland sausage ring, roast onion, butter beans and sage		11.50
The famous Corned Beef Hash w/ a poached egg and bacon garnish	gf	15.50
Steak & kidney pudding, mash and mushy peas		14.50
Hake fishcakes with a fennel, orange and tomato, red pepper and caper sauce		11.50
Fish and chips w/ mushy peas and tartare sauce		13.95
Sweet potato gnocchi w/ summer vegetables and basil oil	vg	11.95

Sides

Chop house chips - triple cooked Massey's potatoes from near Mobberley	vg gf	2.95
Tenderstem broccoli, Romanesco sauce and smoked almonds	vg gf	4.95
Summer salad	vg gf	2.95
Creamed potato	v gf	2.25
Cauliflower Cheese	v	3.25

Desserts

Lemon posset, macerated Cheshire strawberries and toasted almond granola	v gf	5.95
Sticky toffee pudding with butterscotch sauce and custard	v	5.95
Cheshire farm ice cream and homemade shortbread	v	5.95

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.