

"I have heard of the greatness of Liverpool, but the reality far surpasses my expectation."

THE BUILDING OF ALBERT DOCK

Albert Dock stretches over seven acres, and is surrounded with fireproof warehouses five storeys high. It cost £722,000 to build, £358,000 of which was spent on the warehouses.

The Prince Consort, Prince Albert, opened Albert Dock in 1846. In his opening speech he said, 'I have heard of the greatness of Liverpool, but the reality far surpasses my expectation'.

Albert Dock was designed by Jesse Hartley, a bridge builder, trained mason, and the world's first professional dock engineer. In 1824 he was appointed Civil Engineer and Superintendent of the Liverpool dock estate and in 1839 he submitted his plans.

Albert Dock was the first enclosed non-combustible dock warehouse system to be built entirely of cast iron, brick and granite. The very first hydraulic warehouse hoists were installed in 1848. The warehouses encircle a (nearly square) dock and at the north-west corner and on the middle of the east side there is a gap for water passages to allow vessels to enter and leave the dock.

Vessels would berth along the quaysides and unload directly into the warehouses by means of hydraulic cranes and hoists.

The red brick face of the buildings rise directly from the stone dock wall, but at ground level there is a vast colonnade of massive cast iron Doric columns. Each measures 3.8 metres in circumference and 4.5 metres high. These columns support the iron lintels upon which the brick building is erected. At intervals the columns are more widely spaced; above them stretch graceful brick archways. This allowed space for cranes to swing over the quayside. The plain brickwork of the warehouses is broken up by the presence of cast-iron windows, each headed with a shallow segmental arch. The roof is covered with large iron slates, bolted together.

Granite walls raise the ground above the bed of the River Mersey, sufficient to clear the maximum tidal variation of some ten metres. All the exposed edges and corners are generously curved and meticulously modelled, reflecting Hartley's attention to the finest detail.

THE MAKING OF WHAT'S COOKING

What's Cooking has been serving up great, scratch-made food since 1978. Wholesome, flavour-some and then-some, we set the trend for popular casual dining that has caused many to copy. Located in the Grade 1 listed Queen Elizabeth Hall in the heart of the historic Albert Dock and overlooking Liverpool's iconic Three Graces.

What's Cooking is the longest serving restaurant in the Albert Dock and proud of its contribution to the area's hugely successful revitalisation.

Dishes are prepared to order from the finest, freshest ingredients available and many of our recipes have become classics that have been updated and improved over the 37 years we've been in the business.

House specialities include the tastiest hand made burgers, fall-off-the-bone Barbecued Ribs, and succulent grilled Steaks.

We believe that our Cocktails are the best value in town and "pack a real punch".

We positively support our local suppliers and producers who in turn provide us with the finest and freshest ingredients available.

ALLERGEN ADVICE:

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.

APPETISERS & STARTERS

GARLIC BREAD - Garlic herb butter	£5.50
GARLIC BREAD WITH CHEESE - Garlic herb butter, melted cheese	£6.25
SALT 'N' PEPPER CHICKEN WINGS - Tossed in sesame oil, fresh chillies	£6.95
FIERY WINGS - Hot sauce, blue cheese dip.....	£6.95
MUSHROOM BAKE - Creamy Stilton cheese sauce, crostini	£6.95
HOT 'N' STICKY SHRIMPS - Crumbed, apricot & ginger glaze	£6.95
SLOW ROASTED RIBS - Baby back pork loin ribs, tangy barbecue sauce	£7.25
SALT 'N' PEPPER TOFU - Sichuan spices, sesame oil, spring onion, chillies.....	£5.95
CHILLI BEEF TOSTADOS - Chilli con carne, tortilla, melted cheese, soured cream	£7.50
APPLE AND GLAZED WALNUT SALAD - Leaf salad, beetroot, pea shoots, blue cheese, lemon vinaigrette	£6.25
 NACHOS - (To Share) Corn chips, taco sauce, olives, jalapenos, spring onion, melted cheese, soured cream, salsa - Choose from : REGULAR.....£11.95 CHILLI BEEF.....£12.95	

SHARED STARTERS

THE AMERICAN - BBQ pork loin ribs, season-coated chicken goujons, potato skins, corn on the cob, tortilla chips, onion rings, barbecue sauce, salsa, soured cream

THE MEXICAN - chilli beef bowl, chipotle chicken quesadilla, nachos with salsa and soured cream, season-coated chicken goujons

FOR TWO - £16.00

FOR FOUR - £32.00

**(Add a further £8.00
for each additional person)**

HOUSE SANDWICHES

Served on ciabatta with mayo, tomato, cos lettuce, coleslaw, French fries

STEAK - £12.50

Mustard, Monterey Jack cheese, caramelised onion

CHICKEN - £12.50

Smoked bacon, Swiss Emmental cheese

GOATS CHEESE - £12.00

grilled, roasted red pepper, caramelised onion

PULLED PORK - £12.50

BBQ sauce, mustard

HAND CRAFTED BURGERS



**SCRATCH MADE FROM PRIME CHUCK STEAK,
ALL PRESENTED IN A BRIOCHE BUN, LETTUCE,
TOMATO, RED ONION, GHERKIN, CAJUNAISSSE SAUCE,
FRENCH FRIES**

HOUSE BURGER – served as above	£11.50
CHEESE BURGER – house burger, choose Monterey Jack cheese or Swiss Emmental.....	£12.25
BACON STACK – double burger, smoked bacon, Cheddar cheese.....	£14.50
BILLY-BOY BURGER – goats cheese, roasted red pepper, apricot & ginger sauce, caramelised onion	£13.95
PIGGY SMALLS – house burger, Monterey Jack cheese, crispy bacon, shredded pork	£13.95
FUNGHI – house burger, smoked bacon, mushrooms, Brie	£13.95
TEXAN – double burger, chilli con carne, salsa, jalapenos, Jack cheese, onions, peppers & chipotle	£14.95
THE BIG BREAKFAST – House burger topped with sausage, bacon, mushroom, cheese, fried egg on the roof.....	£14.95
SOUTHERN BELLE – Fried chicken fillets, Swiss Emmental cheese	£13.95
CHILLI CHEESE BURGER – chilli-beef, Cheddar cheese, taco chips, chipotle, Cajunaise sauce	£13.95
SCOOPY SNACK – double burger, double cheese, bacon, pineapple, chilli-beef, cheese topped fries	£14.95
BURGER COMBOS – any burger above accompanied by:	
Salt 'n' Pepper chicken wings add.....£4.50 Slow Roasted Pork Ribs add.....£4.95	
MEAT-FREE BURGER – regular, Swiss Emmental cheese or Mushrooms & Brie	£11.95
CAJUN CHICKEN – spicy chicken breast, onions, peppers, Monterey Jack cheese, salsa	£13.95

**Upgrade all of the above to
Sweet Potato Fries add £1.50**



SOUTHWEST LATIN & MEXICAN SPECIALITIES



SIZZLING FAJITAS

Presented on a skillet with onions, red & yellow peppers, warm flour tortillas, salsa, lettuce, cheese for rolling

CHICKEN BREAST	£15.95
BEEF FILLET STRIPS.....	£16.95
CHICKEN AND BEEF	£16.95
ROASTED VEGETABLES	£12.95
TOFU	£13.95

BURRITO

Soft-baked tortilla filled, sautéed onions, red & yellow peppers, salsa verde, cheese, Mexican rice, soured cream, salad garnish

CHICKEN BREAST or BEEF FILLET STRIPS	£14.50
ROASTED VEGETABLES	£12.50

SPICY CHICKEN PAPOUSAS

Breast fillet, smoked chipotle, flour tortilla, melted mozzarella, Mexican rice, soured cream

£14.50

GRILLED CAJUN SALMON

Seasoned fillet, stir-fried vegetables

£13.50

CHILLI CON CARNE

Mexican rice, soured cream, salsa, cheese, tortilla chips

£12.95

BBQ CHICKEN

Crispy bacon, cheese, pineapple, French fries.....

£13.95

SOUTHERN FRIED FILLETS

Season-coated chicken breast, BBQ sauce, soured cream, Cajun mayo, French fries.....

£13.95



**SAIL INTO
WHATS COOKING
AND EAT THE
NEW WORLD.**

PRIME STEAKS

**OUR STEAKS ARE SOURCED FOR THEIR FLAVOUR
AND TENDERNESS AND SERVED WITH MUSHROOM AND
TOMATO, FRENCH FRIES OR BAKED POTATO**

SIRLOIN STEAK - (8oz-227grms uncooked weight) premium quality and aged£20.95

**RIB EYE STEAK - (8oz-227grms uncooked weight) the tenderest cut with marbling for
improved flavour£20.95**

STEAK & RIB PLATTER - (6oz-170grms uncooked steak weight)

Sirloin Steak, Slow Roasted Pork Ribs£21.95

THE ULTIMATE PLATTER - (6oz- 170grms uncooked steak weight)

Sirloin Steak, Slow Roasted Pork Ribs, Salt 'n' Pepper Chicken Wings£24.95

STEAK SAUCES - Pepper, Barbecue or Blue Stilton£2.00

Upgrade all of the above to Sweet Potato Fries.....add £1.50

**LIVERPOOL CITY
TO NEW YORK CITY**

**(AND GREAT DISHES FROM
ALL PORTS IN BETWEEN)**

• RIB • SPECIALTIES

Get messy!

SLOW ROASTED PORK RIBS
TANGY BARBECUE SAUCE, FRENCH FRIES.....£17.50

RIB AND WING PLATTER
SLOW ROASTED PORK RIBS, SALT 'N' PEPPER CHICKEN WINGS,
FRENCH FRIES.....£17.50

• SALADS •

FAJITA STEAK - Mixed leaves, cherry tomato, onions, peppers.....£13.25

CHICKEN, BACON AND AVOCADO

- Seasonal leaf, cherry tomatoes£13.25

CAESAR

- Cos, fresh anchovies, Padano, croutons,
hard boiled egg.....£10.00

- add sliced grilled chicken breast.....£3.00 extra

POPEYE

- Goats cheese, caramelised onion, seasonal leaf£11.95

SIDES

GARLIC BREADS -
PLEASE SEE STARTERS

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FLOUR TORTILLAS (4)....£2.00

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SALSA / JALAPENOS....£1.50

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GUACAMOLE....£1.50

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SOURED CREAM....£1.50

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FRENCH FRIES....£3.50

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HOUSE SALAD....£3.50

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MEXICAN RICE....£3.50

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CHILLI CON CARNE....£4.50

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SWEET POTATO FRIES....£4.50

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ONION RINGS....£3.75

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GARLIC MUSHROOMS....£3.75

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Full allergen information is available, please ask a team member for details.

AND don't forget, we serve probably
the best cocktails in Liverpool!

Go on, spoil yourself -
life's too short not to have one.

