

ROCK

the
AT THE ALBION

(MENU)

THE ROCK APÉRITIFS

- Negroni £12.00
Gin, Campari, Sweet Vermouth
- Raspberry Bellini £12.00
Prosecco, Raspberry puree
- Picante de la Cassa £14.00
Tequila, Lime juice, Agave nectar, Coriander, Chili

NIBBLES

- Honey and Chilli Tender Pork Belly Bites*
- Cauliflower Cheese Bon Bons*
- Homemade Caramelised Onion & Pesto Hummus with Hot Flatbread*
- Hot Smoked Salmon Mousse Blini*
- Caramelised Onion & Wholegrain Mustard Sausage Bites*

ALL £8.00



DEUX SIÈCLES D'ÉLÉGANCE

- Laurent-Perrier Cuvée Rosé
125ml £25.00
- Laurent-Perrier La Cuvee
125ml £20.00
- Laurent-Perrier Vintage 2012
125ml £32.00

TO START

- Chefs Seasonal Soup
With Roasted Croutons (GFO) From £9.00
- Smoked Duck Breast
Celeriac Rémolade, Granary Sourdough Bread (GFO) £13.50
- Duo of Pickled Beetroot
With Horseradish Cream and Candied Walnuts (V, GFO) £11.00
- Ham Hock Terrine
Baby Gem Heart, Caesar Dressing, Bacon, Parmesan Crumb, Roasted Croute (GFO) £13.50
- Seared Citrus Mackerel Fillet
With Fennel Kimchi (GF) £13.00
- Glazed Rosary Ash Goats' Cheese
Vanilla Poached Pear, Honey Roasted Fig, Caramelised Pecans, Pickled Shallot, Pear and Honey Puree (GF, V) £12.00

TO FOLLOW

- Moules Mariniere
Local Mussels with Garlic Cream and White Wine Sauce, Skin on Fries, and Crusty Bread (GFO) £15.00 / £28.00
- Classic Home Smoked Chicken Caesar Salad
Anchovies, Parmesan, Cos Lettuce, Egg, Garlic Roasted Croutons and Caesar Dressing (GFO) £22.00
- Risotto Primavera
With Citrus Cream, Herb Oil, and Crispy Basil (VO) £20.00
- Catch of the day
Battered, Panfried or Grilled, with your choice of Triple Cooked Chips or Salad, with Tartare Sauce, Crushed Peas, and Charred Lemon (GF) £24.00
- Roasted Whole Lobster
Charred Lemon, Thermidor or Garlic Butter (DF, GF) (€EMPE€)
- Caprese Salad
Isle of Wight Tomatoes, Burrata, Basil Oil, Balsamic, Roasted Croutons (GFO) £19.95
- Albion Waldorf Salad
Celery, Apple, Grapes, Candied Walnuts, Isle of Wight Blue, Lemon Yoghurt, Coriander (GF, VE) £19.95
- On the Bone 8oz Pork Cutlet
Roasted Garlic, Celeriac Puree, Roasted Baby Potatoes, Candied Walnuts (GF) £28.95
- Seafood Linguine
Prawns, Mussels, Crab, Arrabiata Sauce (DFO) £21.00
- Albion Beef Burger
2 x 4oz Burger Patties, Smoked Applewood Cheese, American Sliced Cheese, Chilli Jam Mayo, Baby Gem, Beef Tomato in a Toasted White Seeded Bun. Served with Skin on Fries and Crispy Onion Rings. £20.00
- 10oz 28 Day, Dry Aged Fillet Steak (GF, DFO)
Served with Skin on Fries, House Salad, Rosemary and
- Garlic Confit Tomatoes. Choose from Garlic Butter, Peppercorn Sauce or Bearnaise Sauce.* £48.00
(Add Whole Lobster, Garlic Tiger Prawns or Crab Claws for Surf and Turf) £85.00

VEGAN

- Soup of the day
With Sourdough Bread (GFO) £9.00
- Duo of Pickled Beetroot
With Horseradish Cream and Candied Walnuts (V, GFO) £11.00
- Crispy Polenta & Isle of Wight Tomatoes
With Crispy Basil £11.00

TO FOLLOW

- Beyond Meat Burger
Plant based Cheese, Vegan truffle Mayo, Baby Gem, Beef Tomato, Onion Rings, Skin on Fries (GFO) £20.00
- Isle of Wight Tomato Ragu
Linguine Pasta, Crispy Basil (GFO) £13.00
- Chickpea, Spinach, Red Lentil & Sweet Potato Dahl
With Beetroot Crisps, Sourdough Naan Bread £22.00

DESSERT

- Summer Berry Tort
With Raspberry Sorbet (GF) £11.00
- Coconut & Lime Pannacotta
With Almond Caramel Shard (GF) £11.00
- Selection of Sorbets
Per Scoop £2.00

SIDES

- Truffle and Parmesan Skin on Fries (Or Plain) (GF) £6.00
- Vegetable Selection (GF VEO) £5.00
- Leaf Salad with a Honey Mustard Dressing (GF VGO) £3.50
- Chantenay Carrots and Petit Pois (GF VGO) £4.00
- Baby New Potatoes (GF VGO) £4.50
- Mashed Potatoes (GF) £5.00
- Triple Cooked Chips (GF) £6.00



LOCAL

With over 90% of our products being from island suppliers we are proud to promote the ingredients being used within our dishes including garlic from the world-famous garlic farm, Isle of Wight tomatoes, meat from our on-island supplier 'Billy the butcher' & family, and fish from multiple island suppliers to make sure you always receive the best catch of the day.

(GF) – Gluten Free (GFO) – Gluten Free Option (DF) – Dairy Free
(DFO) – Dairy Free Option (VE) – Vegetarian (VG) – Vegan
(VEO) – Vegetarian Option (VGO) – Vegan Option

CHILDREN'S MENU AVAILABLE ON REQUEST.
VAT inclusive. A discretionary 12% service charge will be added to your bill.
Some dishes may contain allergens, bones or shells.
Please advise us of any allergies or dietary requirements and your waiter/waitress will help you.