

ROCK

the
AT THE ALBION

(MENU)

NIBBLES

Warm Chorizo *Honey, Sesame, Ponzu*
(DFO/ GFO) £6.00

Roasted Butternut and Harissa *Hummus*
Black Olive Bread Sticks £8.00

Marinated Nocellara Olives *Lemon, Thyme, Bay Leaves, Garlic*
and Rosemary (DFO/ GFO) £5.00

Lightly Spiced Cockle Popcorn *Chilli Vinegar* (GFO/DFO)
£6.50

TO START

The Ever-Changing Soup

House Bloomer, Netherend Butter (GFO) £9.00

Mussels

Garlic Cream and White Wine Sauce or Chilli, Ginger, Lime Leaf or Coconut and Chorizo with
House Bloomer (GFO/ DFO) £15.00 Mains £25

Terrine of Trois Viande

Chicken, Ham and Smoked Duck Presse, Bittersweet Apple, Piccalilli (GFO/DFO) £12.50

Isle of Wight Crab Brioche

Crab Brioche, Chilli Jam, Sesame £14.00

Cauliflower 3 Ways

Fried Cauliflower, Sultanas, Puffed Sushi Rice, Curry (GF/ V) £12.50

Fish Cake

Seaweed, Katsu Sauce (GF) £10.50

TO FOLLOW

Battered Cod and Triple Cooked Chips

Musby Peas, Lemon and Tartare Sauce (GFO)
£24.00

Grilled Sole

Sea Herbs, Lemon, Caper and Parsley Butter (GFO) market price

Slow Cooked Belly of Pork

Roasted Carrots, Crushed Swede, Red Cabbage Ketchup, Pork Sauce (GFO) £28.00

Umptious Rarebit Fish Pie

Prawns, Smoked Haddock, Salmon, Glazed in Rarebit Sauce, Confit Leeks, Peas, Creamy
Potatoes (GFO) £26.00

Chicken Supreme

Roasted Breast, Creamed Potatoes, Baby Leeks, Wild Mushroom Sauce (GFO) £22.00

Sesame Coated Carrots

*Heritage Carrots coated in Sesame, Creamed Potatoes, Baby Leeks, Red Cabbage
Ketchup (GFO) £19.50*

FROM THE GRILL

6oz Beef Burger, Burger Sauce, Tomato, Lettuce, Our Own
Burger Relish

American Cheese and Skinny Fries (GFO) £19.50

Lightly Spiced Halloumi Burger, Onion Ring

Caramelised Onion and Tomato Chutney, Lettuce and Skinny Fries (GFO) £18.00

10oz Ribeye or 8oz Fillet served with the Albion House Salad
and Skin on Fries

Choice of Red Wine, Blue Cheese or Peppercorn Sauce (GFO) £36.00/ £40.00

SIDES

*House Salad, Purple Sprouting Broccoli, Triple Cooked Chips, Skinny Fries, Creamed
Potato*

All £5.00

If you have any dietary requirements or allergies, please make a member of our team aware.

*GF – Gluten Free, GFO – Gluten Free Option, DF – Dairy Free, DFO – Dairy Free Option, VE –
Vegetarian, VG – Vegan, VEO – Vegetarian Option, VGO – Vegan Option*

*“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.*

