

# ROCK

the

AT THE ALBION

☾ MENU ☽





# LUNCH MENU

## ☾ NIBBLES ☽

Crispy Chicken, Chick-fil-a-Sauce £7.00  
Marinated Nocellara Olives (DFO/ GFO) £5.00  
Cajun Spiced Hummus, Black Olive Breadsticks £6.50  
Selection of House Breads, Whipped Olive Oil Butter £7.00  
Pork Belly Bites, Honey, Sesame, Ponzu £8.00

## ☾ SANDWICHES ☽

*All served with green salad*

Fisherman's Brioche Roll £17.50  
*Isle of Wight crab and crayfish bound  
in lemon and dill aioli*  
Fishfinger Brioche Roll £15.50  
*Crispy battered fish fingers, Baby Gem lettuce, tartar sauce*  
Club Sandwich loaded between Toasted  
Sourdough Bread £15.50  
*Roast chicken, bacon, tomato, baby gem lettuce, mayonnaise*

## ☾ CHOOSE YOUR SIDES ☽

Koffmann's Triple-Cooked Chips £5.00  
Truffle and Parmesan Fries (GF) £8.00  
Crabby Fries with Chilli, Spring Onion, and Sriracha Mayonnaise £12.50

# LUNCH MENU

## ☾ MAINS ☽

Chicken Caesar Salad £18.00

Vegetarian Caesar Salad £16.00

*With feta cheese*

Battered Fish with Triple Cooked Chips (GF/DFO)

£24.00 / £16.00

*A British classic, crispy battered haddock fillet served with Koffmann's triple-cooked chips, mushy peas, lemon, and tartare sauce*

6oz Isle of Wight Wagyu Beef Burger £25.00

*Pulled beef brisket, burger sauce, tomato, baby gem lettuce, American cheese and Koffmann's fries*

Lightly Spiced Halloumi Burger £20.00

*Crispy onions, burger sauce, tomato, baby gem lettuce, Koffmann's fries*

Moules Frites (DF/GF) £27.00 / £15.00

*Steamed Shetland mussels, white wine, cream, shallots, garlic and parsley butter, toasted sourdough, Koffmann's fries*

Catch of the Day (GF) (Market Price)

*Fresh from the boat (please ask for today's choice)*

*Served with Isle of Wight tomatoes, marinated fennel, salsa verde, and new potatoes*

## ☾ CHOOSE YOUR SIDES ☽

Koffmann's Triple-Cooked Chips £5.00

Truffle and Parmesan Fries (GF) £8.00

Crabby Fries with Chilli, Spring Onion, and Sriracha Mayonnaise £12.50

# DINNER MENU

## ☾ NIBBLES ☽

Crispy Chicken, Chick-fil-a-Sauce £7.00

Marinated Nocellara Olives (DFO/ GFO) £5.00

Cajun Spiced Hummus, Black Olive Bread Sticks £6.50

Selection of House Breads, Whipped Olive Oil Butter £7.00

Pork Belly Bites, Honey, Sesame, Ponzu £8.00

## ☾ STARTERS ☽

Seasonal Soup (GFO) £14.00

*Soup of the day with accompaniments  
(please ask your server for today's choice)*

Hot Honey Goat's Cheese £14.50

*Red chicory, pickled pear, candied walnuts,  
sundried tomatoes, yuzu miso dressing*

Local Crab Salad £18.50

*Hand-picked white crab meat bound with crème fraiche,  
lemon and chives. Avocado, confit garlic and dill aioli,  
watercress preserved lemon and pickled fennel*

Twice-Baked Cheese Soufflé (GF) £15.50

*Isle of Wight blue cheese soufflé  
(Add Smoked Haddock £4.50)*

Smoked Ham and Pork Terrine (GFO/DFO) £15.00

*Slow-cooked shoulder of pork and smoked ham hock,  
whole grain mustard cream, pickles, warm brioche*

Hand-dived Scallops £19.00

*Truffled cauliflower purée, slow-cooked chorizo, and apple*

# DINNER MENU

## ☾ MAINS ☽

Ricotta and Spinach Tortelli £25.00

*Peas, courgettes, mint, and asparagus, smoked butter sauce*

Creedy Carver Chicken £34.00

*Butter-poached Creedy Carver chicken breast, summer truffle pomme purée, black garlic ketchup, baby leeks, chicken velouté*

Roasted Beef Fillet £39.00

*Rosti potato, carrot puree, sand carrots, seasonal kale, red wine sauce*

Catch of the Day (market price)

*Fresh from the boat (please ask for today's choice)*

*Served with Isle of Wight tomatoes, marinated fennel, salsa verde, and new potatoes*

Seafood Nero Tagliolini £32.00

*Poached tiger prawns, mussels, clams, smoked haddock seaweed, chilli, and lobster butter sauce*

10oz Ribeye Steak £39.50

*32-day dry-aged Ribeye served with house salad, Koffmann's fries*

Whole Grilled Lobster £78.00

*Local lobster, grilled with seaweed, chilli, and lobster butter house salad, Koffmann's fries*

## ☾ SHARING DISHES FOR 2 ☽

Sole Meunière £62.00

*Whole baked sole, brown butter and caper sauce, lemon, watercress, and Koffmann's fries*

16oz 28-Day aged Chateaubriand £80.00

*Prize cut of beef fillet, served with house salad, Koffmann's fries*

Surf and Turf £160.00

*Beef fillet cooked to your liking, whole grilled lobster with seaweed butter, crab & crayfish bound with lemon crème fraiche, Steamed Shetland mussels, Koffmann's fries and house salad*

Steak Sauce £3.00

*Peppercorn / Stilton / Red Wine*

# DINNER MENU

## « DESSERTS »

Crème Brûlée (GFO) £12.50

*Madagascar vanilla, shortbread, berry compote*

Sweet Shop (GFO) £12.50

*Selection of homemade sweets and treats to share*

Affogato £9.50

*Espresso coffee over vanilla ice cream, shortbread*

British Cheeses (GFO) £18.50

*Selection of British cheeses, crackers, quince jelly,  
seasonal chutney, black pepper and apple*

Baked Alaska for Two £25.00

*Layers of chocolate sponge, chocolate ice cream with  
a centre of praline parfait, surrounded by Italian  
meringue, served with butterscotch sauce*

Peach Melba £14.00

*Peach and vanilla mousse, frangipane,  
peach compote raspberry coulis*

Cheesecake £14.00

*Strawberry, sorbet and basil*