

NIBBLES

A Selection of Nocellara Olives
(DFO/GFO) £5.00

Selection of House Breads,
Whipped Olive Oil Butter £5.50
*A variety of freshly baked 'home made' breads
served warm with whipped olive oil butter*

Spiced Sweet Potato Hummus,
Black Olive Bread Sticks £8.00
*Spiced hummus made with sweet
potato and chickpeas, with crispy
black olive bread sticks*

Slow-cooked Chorizo with
Honey and Sesame £7.00
*Chorizo slow-cooked and glazed with
honey and toasted sesame seeds*

Three Cheese Arancini, Truffle £7.00
*Crispy Arancini filled with mozzarella,
parmesan, and mild cheddar with truffle aioli*

STARTERS

Seasonal Soup (GFO) £14.00
*Soup of the day with accompaniments
(please ask your server for today's choice).*

Cheese Soufflé £14.00
*Twice-baked blue cheese soufflé with pear
chutney and blue cheese sauce*

Orkney Scallops (DFO/GFO) £18.00
*Hand-dived Orkney scallops with Jerusalem artichoke,
fresh apple, trout roe, and caviar beurre blanc*

Mussels (DFO/GFO) £15.00 / £27.00 (Main)
*Choose between mussels cooked in cider
with spring onions and crème fraîche,
or a classic Marinière.
Both served with crusty bread*

Salad of Heirloom Tomatoes £14.00
*Heirloom tomatoes, goat's curd, compressed
watermelon, and crispy capers, with ponzu
and aged balsamic dressing.*

Isle of Wight Wagyu Beef
(DFO/GFO) £17.00
*Isle of Wight Wagyu beef carpaccio with
soy, sesame, and pickled ginger.
Finished with puffed noodles*

SIDES

Tenderstem Broccoli with Parmesan
and Puffed Rice £5.00

House Salad £5.00

Buttered Chantenay Carrots £5.00

New Potatoes with Garlic Butter and Parsley £5.00

Parmesan Truffle Fries £5.00



MAINS

Catch of the day and Triple
Cooked Chips £24.00

*A British classic. Crispy battered catch
of the day served with triple-cooked chips,
mushy peas, Amalfi lemon, and tartare sauce.
(Please ask for 'today's' catch)*

6oz Isle of Wight Wagyu Burger £25.00
*Wagyu beef patty topped with tender pulled
beef brisket, burger sauce, lettuce, tomato,
American cheese, and skinny fries*

Whole Grilled Plaice £32.00
*Simply grilled plaice with house salad
and new potatoes finished with lemon,
caper, and parsley butter*

Seafood Risotto £24.00
*A rich seafood risotto made with
locally sourced shellfish, finished with
bouillabaisse sauce and fresh tarragon*

Halloumi Burger £18.00
*Lightly spiced halloumi with lettuce, tomato,
caramelised onion and tomato chutney,
with skinny fries*

Magret Duck Breast (DFO/GFO) £36.00
*Pan-fried breast of Magret duck served with
slow-cooked duck leg boulangère, beetroot
relish, cep puree, and truffle sauce*

10oz Ribeye Steak £36.00
*Ribeye, cooked to your liking, crisp house
salad, and skinny fries. Choose from one
of our sauces to compliment your steak:
Blue Cheese, Peppercorn, or Red Wine
(Supplement of £2.50 applies for sauce selection)*

8oz Fillet Steak £42.00
*Prime cut fillet steak, cooked to your liking,
with house salad and skinny fries. Choose from:
Blue Cheese, Peppercorn, or Red Wine
sauce to accompany your steak
(Supplement of £2.50 applies for sauce selection)*

Roast Fillet of Pork £36.00
*Roasted fillet of pork wrapped in pancetta,
braised Roscoff onion, Chantenay carrots, fresh
sorrel and nasturtium, with pork sauce*

Cod (GFO) £28.00
*Loin of cod with pancetta, mussels,
tempura fennel, and a rich,
creamy chowder sauce*

Roasted Squash (GFO) £23.00
*Salt-baked Butternut squash with coconut,
sorrel, puffed rice, pickled sultanas,
and a Thai yellow curry sauce*

ENJOY YOUR MEAL!

If you have any dietary preferences or questions, feel free to ask your server for assistance

(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.



ROCK

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AT THE ALBION