



ALBION

FRESHWATER BAY

SEAFOOD & SAX

FAMILY STYLE SHARING MENU

Starters

Burrata with warm Isle of Wight tomatoes and aged balsamic (GF)

Yellowfin Tuna Tataki with soy, yuzu, sesame, pickled ginger and shiso (GF/DF)

Crispy Arancini with smoked mozzarella, nduja aioli and Parmesan (GF)

Green & Black Olives (GF/DF)

Fresh Focaccia served with houmous

Mains

Lobster salad with tarragon, chive, Dijon mayonnaise and fine herbs (GF)

Dressed Isle of Wight crab with brown crab mayonnaise, lemon and coastal herbs (GF)

Chargrilled Rib-Eye of Beef with chimichurri, pickled shallots and crispy potatoes (GF)

Isle of Wight heritage tomato salad with Rosary Ash goat's cheese, basil pesto, toasted pine nuts and aged balsamic (GF)

Marinated courgettes, peppers and artichokes with lemon, oregano and extra virgin olive oil (GF/DF)

Gambas with yuzu aioli, smoked paprika and charred lemon (GF)

Wild mushroom and truffle risotto with aged Parmesan, summer herbs and crispy onions (GF)

Saffron new potatoes with sea salt, cultured butter and fresh chives (GF)

Artisan breads with whipped cultured butter

Desserts

Mini churros with dulce de leche and cinnamon sugar

Mango sticky rice pots with coconut cream, toasted sesame and lime (GF/DF)

Chocolate Delice with salted caramel, cocoa crumb and Horlicks ice cream

albionhotel.co.uk