

# THE ROCK

## STARTERS

### FOCACCIA

Hummus – 8.00

### CHARCUTERIE BOARD

Selection of cured meats, fromage & olives – 16.50

### WARM ISLE OF WIGHT TOMATO

Basil Pesto, toasted pine nuts,  
Rosary Ash goats' cheese – 14.00

### ORKNEY SCALLOPS

Cauliflower purée, confit leek,  
crispy onion – 17.00

### HOISIN PORK RIBS

Pickled Plum – 12.00

### SMOKED SALMON

Bruschetta, preserved lemons, capers – 12.00



## MAIN COURSES

### MARKET FISH, COOKED YOUR WAY

Samphire, crushed new potatoes &  
Caper Beurre Noisette – £MP

### CRAB & LOBSTER TORTELLINI

Beurre Blanc & samphire

### 10OZ RIBEYE STEAK

Confit tomato, flat mushroom,  
watercress & peppercorn sauce – 41.00

### THE ROCK BURGER

2 aged beef patties in a toasted brioche bun,  
rocket, pickled red onion, applewood smoked cheddar  
& seasoned fries – 24.00

### BASIL PESTO GNOCCHI

Pesto and Rocket – 24.00

### MOULES MARINIÈRE

Sourdough & fries – 25.00

Please tell us about any food allergies or dietary requirements before ordering.

## ALBION

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## SNACKS

OLIVES – 5.00

## SIDES

CRUSHED POTATO & HERBS – 4.00

SEASONAL SALAD – 4.00

SEASONAL GREENS – 6.00

SEASONED FRIES – 4.00

CHUNKY CHIPS – 4.00

## DESSERTS

### MARASCHINO CHERRY CLAFOUTIS

Clotted Cream ice-cream – 14.00

### CHOCOLATE DELICE

Chocolate crèmeux, butterscotch  
and salted caramel – 13.00

### RASPBERRY SOUFFLE

Vanilla ice-cream – 15.00

### SELECTION OF ICE CREAM

Local ice-cream with berry compote – 7.50

### ISLE OF WIGHT FRUIT TART

Strawberry compote and  
strawberry ice cream – 11.00

### BRITISH CHEESEBOARD

Trio of cheese, celery, grapes,  
artisan crackers & chutney – 15.00

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## ALBION