

LARGE & SMALL PLATES

GAMBAS PIL PIL

Garlic, chilli, olive oil and toasted sourdough – 24 / 14

MOULES MARINIÈRE

White wine, garlic, shallots, parsley, cream and fries – 23 / 13

BEER-BATTERED HADDOCK

Triple-cooked chips, crushed peas, tartare sauce and grilled lemon – 25 / 15

CELERIAC & TRUFFLE PAPPARDELLE

Roasted celeriac, black truffle, toasted yeast and aged Parmesan – 24 / 14

ROASTED SQUASH RISOTTO

Sage, toasted walnuts, pumpkin seeds and aged Parmesan – 22 / 12

SEASONAL GAME PIE

Buttery shortcrust pastry, bubble and squeak, glazed roots and juniper sauce – 26

THE ALBION FISH PIE

Salmon, cod, smoked haddock and prawns, parsley sauce, Cheddar-glazed mashed potato, Tenderstem broccoli and buttered greens – 27

THE ALBION BEEF BURGER

Aged beef, smoked Cheddar, bacon jam, pickles, crispy onions, black garlic mayonnaise, toasted brioche and fries – 22

28-DAY-AGED RIB-EYE STEAK

Triple-cooked chips, grilled tomato, roasted mushroom, watercress and peppercorn sauce – 34

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

NIBBLES

WARM MARINATED OLIVES

Orange, rosemary and chilli – 5.00

SOURDOUGH BREAD

Cultured butter and Marmite butter – 6.00

MONKFISH SCAMPI

Katsu curry sauce and wakame – 10.00

CRISPY CHICKEN

Wakame and sriracha mayonnaise – 9.00

CRISPY HALLOUMI

Hot honey and sesame – 9.00

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE

Brown-butter shortbread – 11.00

TOFFEE APPLE

Caramelised apple, cinnamon and vanilla ice cream – 14.00

SPICED PUMPKIN TART

Toasted oat ice cream, maple and pecan – 11.00

SELECTION OF BRITISH CHEESES

Seasonal chutney, artisan crackers – 15.00

AFFOGATO

Vanilla ice cream, freshly brewed espresso and shortbread – 8.00

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