

STARTERS

CRISPY CHICKEN

Sriracha, wakame seaweed – 8

SCAMPI

Katsu sauce, wakame seaweed – 8

MOULES MARINIÈRE

Sourdough – 14

CELERIAC VELOUTÉ

*Black truffle, homemade sourdough,
Marmite butter – 15*

DUCK LIVER PARFAIT

*Toasted brioche, damson chutney,
pumpkin seed tuile – 18*



MAIN COURSES

MARKET FISH – COOKED YOUR WAY

*Samphire, crushed new potatoes,
beurre blanc – MP*

BEER-BATTERED HADDOCK

*Triple-cooked chips, pea purée,
tartare sauce, lemon – 24*

MOULES MARINIÈRE

Sourdough, fries – 27

THE ALBION BEEF BURGER

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

SWEETCORN GNOCCHI

*Pickled shimeji, Parmesan crisp,
sweetcorn velouté – 28*

SUNDAY ROASTS

*All Sunday roasts are served with duck-fat roast potatoes, confit carrots
and parsnips, cauliflower cheese, buttered greens and Yorkshire pudding.*

ROAST OF THE DAY

*Please ask your server what
roast meats / vegetarian options are available today.*

BEEF WELLINGTON

*Serves two people to share. Truffle mash,
glazed carrots, buttered greens and red wine sauce – 75*

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

SNACKS

FOCACCIA & HUMMUS – 8

MARINATED OLIVES – 5

SIDES

CRUSHED POTATOES & HERBS

Buttered and seasoned – 4

SEASONAL SALAD

Fresh leaves and house dressing – 4

SEASONAL GREENS

Simply dressed – 6

SEASONED FRIES

House seasoning – 4

CHUNKY CHIPS

Triple-cooked – 4

DESSERTS

CHOCOLATE CHEESECAKE

Fresh berries – 11

STICKY TOFFEE PUDDING

Butterscotch, brandy snap, ginger ice cream – 12

CLASSIC VANILLA CRÈME BRÛLÉE

Brown butter shortbread – 11

SELECTION OF ICE CREAM

Local ice cream, berry compote – 7.5

BRITISH CHEESE BOARD

*Trio of British cheeses, celery, grapes,
artisan crackers and chutney – 15*

AFFOGATO

*Freshly ground coffee,
vanilla ice cream & shortbread – 8
Add a liquor – 5*

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