

## 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) £9.00  
*A comforting bowl of seasonal soup served with  
house-baked bread and Netherend butter*

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*

## 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

