



## DINNER MENU

*Served from 6-9.15pm*

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### STARTERS

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PRESSED HAM HOCK TERRINE - 10

*piccalilli, truffle emulsion, Viking Bakehouse sourdough*

SMOKED DUCK - 10

*plum compote, apple baton, watercress*

CANDIED BEETROOT (VG) - 9

*grapefruit, pistachio, gold beetroot emulsion, black quinoa*

ARTICHOKE SOUP (VG) - 8.50

*parsley oil, parsnip crisps, brioche croutons*

ALBION HOUSE SMOKED SALMON - 10

*pickled cucumber, dill, toast*

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### MAINS

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MUSHROOM PITHIVIER (VG) - 18

*trimmings, red wine gravy*

ROAST TURKEY - 23

*roast potatoes, chipolatas, trimmings, gravy*

PAN-SEARED COD - 25

*truffle butter sauce, crushed pink fir potatoes, baby leeks*

SIRLOIN STEAK - 29

*peppercorn sauce, green beans, chips*

CELERIAC (VG) - 18

*puy lentils, miso, spring onion, heritage carrots, kale, parsnip puree*

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### SIDES

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TENDERSTEM BROCCOLI, CRUSHED HAZELNUTS - 5.5

ROASTED THYME AND GARLIC PINK FIR POTATOES - 5, TRIPLE COOKED CHIPS - 5.5

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### DESSERTS

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KENTISH CHEESE (V) - 12

*biscuit, chutney, grapes*

DARK CHOCOLATE BROWNIE - 8 (V)

*salted caramel sauce, popcorn parfait*

BAKED APPLE - 8 (VG)

*apple and fruit jelly, apple puree, oat and almond crumb, vanilla custard*

*If you have any allergies please speak to a member of staff and we will provide you with our allergens list.  
A discretionary service charge of 10% will be added to your bill*