



SUNDAY MENU

Served from 12-7.30pm

SNACKS

OLIVES, SALTED ALMONDS, ANCHOVIES, BREAD4.5(EACH)

STARTERS

ARTICHOKE SOUP, PARSLEY OIL, PARSNIP CRISPS, BRIOCHE CROUTONS (VG)..... 8.5

PRESSED HAM HOCK TERRINE, PICCALILLI, TRUFFLE EMULSION, VIKING BAKEHOUSE
SOURDOUGH BREAD10

ALBION HOUSE SMOKED SALMON, PICKLED CUCUMBER, DILL, TOAST10

CANDIED BEETROOT SALAD, GRAPEFRUIT, PISTACHIO, GOLD BEETROOT EMULSION,
BLACK QUINOA (VG) 9

MAINS

ROAST HEREFORDSHIRE RUMP CAP OF BEEF, YORKSHIRE PUDDING, TRIMMINGS 22

ROAST CHICKEN, YORKSHIRE PUDDING, TRIMMINGS20

MUSHROOM WELLINGTON, RED WINE SAUCE, YORKSHIRE PUDDING, TRIMMINGS (V/VG)..... 18

BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEAS, TARTARE SAUCE 17

SIDES

CAULIFLOWER CHEESE (FOR 2 SHARING)..... 7

DESSERTS

BAKED APPLE, APPLE AND FRUIT JELLY, APPLE PUREE, OAT AND ALMOND CRUMB,
VANILLA CUSTARD (VG)..... 8

DARK CHOCOLATE BROWNIE, SALTED CARAMEL SAUCE, POPCORN PARFAIT 8

KENTISH CHEESE, BISCUITS, CHUTNEY, GRAPES 12

ICE CREAMS AND SORBETS (V/VG) 8

"We all eat, and it would be a sad waste of opportunity to eat badly."

We are here to guide you through the menu so please do engage with us on these exciting new dishes. Ask about Chef's feasts on our boards in the restaurant, immerse yourself in the experience of smaller plates and sharing, a variety of tastes and textures, and come back for more.

*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*