Menu

Monday to Saturday, 17:45 to 21:30

Daily Specials
Please see our Specials Board for
today's daily selections.

LIGHT BITES
*Pair with Waas Semillon – Skin Contact, Negroni,
Chapel Down Brut Reserva*

Green Jumbo Pitted Olives *4.50*

Valencia Salted Almonds *4.50*

**Winter Squash & Prosciutto
Flatbread** *8*

STARTERS

Soup of the Day *8*
Served with Warm Sourdough

Garden Herbed Polenta (VG) *9.50*
Sage, Root Crisp

Crispy Crab Cake *12.50*
Tomato & Chilli Butter

MAIN COURSE

Tenderloin Pork Wellington *26*
Pomme Purée, Kale, Haggis
Bon Bon, Port Jus

*Pair with Poderi Melini San Lorenzo
Chianti Superiore*

Courgette Thermidor (VG) *20*
Ratatouille, Garlic Fondant, Chilli
& Chive Tomato Coulis

Pair with Ventoz Vinho Verde

Pan Roasted Sea Bass Fillet *24*
Nduja White Bean &
Chickpea Stew

Pair with Gayda Sphere Viognier

Slow Braised Ox Cheek *23*
Tenderstem Broccoli, Pommes Aligot

Pair with Don Cristobal Organic Malbec

Vegan Meatballs (VG) *18*
Nduja White Bean & Chickpea Stew

Pair with Napa Cellars Chardonnay

SIDES
5.50

Koffman Fries

Beef Dripping Smashed
Roast Potatoes

Savoy Cabbage with
Smoked Bacon

Roasted Vegetables

DESSERTS
Pair with Chapel Down Rose Reserve or Royal Tokaji Late Harvest

Sticky Toffee Pudding *8.50*
Butterscotch Sauce, White Chocolate Ice Cream

Rum & Raisin Brioche Bread Pudding *8*
Crème Anglais, Chocolate Crumb

Dark Chocolate Ganache & Amaretti Tart (VG) *12*
Toasted hazelnut, Sea salt, Crème Fraiche

Winter Cheese Board *14,18*
Fig Preserve, Crackers, Quince Jelly, Grapes

ALBION
HOUSE

@albionhouseramsgate
albionhouseramsgate.co.uk