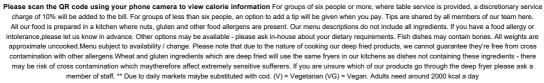


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Stone-in Amfissa, Nocellara & Kalamata olives (vg)	4.00	E TABLE Tempura anchovies	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws Brown crab mayonnaise	7.50	Seaweed mayonnaise	7.00
	SHA	RERS	
Falafels & red pepper houmous (vg) Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads	15.50		
	STAR	RTERS	
Bang bang cauliflower florets (vg) Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise	7.50	Mini burrata (v) Sourdough, pine nuts, tomato concasse, heritage tomatoes & pesto	9.00
Glazed barbeque & buttermilk chicken wings House slaw, toasted sesame seeds	8.50	Crispy fried squid Sliced red chilli, capers, sage, lemon & garlic aioli	8.50
Classic prawn cocktail Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, granary bread & butter	8.50	Crab Thermidor on sourdough toast Lemon & mustard dressing, watercress leaves & Parmesan cheese	10.50
	SANDV	VICHES	
· · · · · · · · · · · · · · · · · · ·		ess otherwise stated). Served Mon - Sat Noon - 5pm	
Goats cheese & chargrilled Mediterranean vegetabl sandwich (v)	e 9.00	Toasted chicken & bacon club sandwich Avocado, tomato, mayonnaise & chips	12.50
1698 ale caramelised onion chutney & chips Prawn & Marie Rose	9.50	Whitstable Bay beer battered Haddock fish finger sandwich	12.00
Shredded lettuce, Marie Rose dressing & chips		Tomato, rocket, tartare sauce & chips	
	MA	INS	
Please speak to on	ie of our serv	ers for any dietary requirements.	
Haddock & chips Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**	17.95	Pan seared hake fillet Fricassee of chorizo, borlotti beans, silver skin onions, spinach	16.50
Sage & Parmesan pork escalope Lemon & mustard dressed salad, pink pickled onions & chips	13.50	King prawn & cherry tomato Tagliolini pasta Green pasta, white wine, garlic, lemon crumb, parsley &	17.00
Roasted vegetables & lentil salad (vg) Cashew yoghurt, lemon & herb dressing	11.50	Parmesan sauce Chicken Caesar salad	17.50
Potato gnocchi (vg) Sautéed peas, fried courgette, basil, vegan cheese & rocket leaves	11.00	Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
30 day aged chargrilled 80z rump steak Dressed watercress & rocket salad, pink pickled	18.00	Beef burger Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	16.50
onions, chips Choose a sauce Bearnaise sauce Peppercorn sauce	Δ	Add a topping Streaky bacon 1.50	
Choose a sauce Bearnaise sauce reppercorn sauc		Whitstable Bay beer battered onion rings (vg) 1.50	
	SII	DES	
Bowl of house chips (vg)	5.00	Garden salad (vg)	4.00
Whitstable Bay beer battered onion rings (vg)	4.00	Lemon & mustard dressing	
Parmesan & rosemary chips	5.50	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v)	4.00	Lemon & chive butter	
Salted butter	4 50	Loaded chips	7.00
Tenderstem broccoli (vg) Mixed seeds & grains	4.50	Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces	









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PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Warm double chocolate brownie (v)	8.50	Lemon & white chocolate pavlova	8.50
Coconut vanilla ice cream, chocolate sauce, Oreo crumb		Berries & raspberry coulis	
Chocolate & raspberry tart (vg)	7.50	Double Stout sticky toffee pudding (v)	8.50
Vegan vanilla ice cream & chocolate sauce		Caramelised pecans, butterscotch sauce & vanilla custard	
Vanilla crème Brulee (v)	8.00	Ice cream or Sorbet Price per scoop	
Orange & cardamom Biscotti		Chocolate ice cream (v) 2.00 Vanilla ice cream (v) 2.00	
		Strawberry ripple 2.00 Lemon sorbet (v) 2.00	



