

Follow us @theroyalalbionhotel

FOR THE TABLE

Stone-in Amfissa, Nocellara & Kalamata olives (vg)	4.00	Tempura anchovies	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws	7.50	Seaweed mayonnaise	
Brown crab mayonnaise			

SHARERS

Falafels & red pepper houmous (vg)	15.50
Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads	

STARTERS

Bang bang cauliflower florets (vg)	7.50	Mini burrata (v)	9.00
Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise		Sourdough, pine nuts, tomato concasse, heritage tomatoes & pesto	
Glazed barbeque & buttermilk chicken wings	8.50	Crispy fried squid	8.50
House slaw, toasted sesame seeds		Sliced red chilli, capers, sage, lemon & garlic aioli	
Classic prawn cocktail	8.50	Crab Thermidor on sourdough toast	10.50
Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, granary bread & butter		Lemon & mustard dressing, watercress leaves & Parmesan cheese	

SUNDAY ROAST

Served from Noon till gone!

30 day aged roast striploin of beef	20.95	Roast half chicken	17.95
Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce		Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce	
Cranberry, butternut squash & nut roast (v)	15.50		
Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly			

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Pan seared hake fillet	16.50
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Fricassee of chorizo, borlotti beans, silver skin onions, spinach	
Sage & Parmesan pork escalope	13.50	King prawn & cherry tomato Tagliolini pasta	17.00
Lemon & mustard dressed salad, pink pickled onions & chips		Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce	
Roasted vegetables & lentil salad (vg)	11.50	Chicken Caesar salad	17.50
Cashew yoghurt, lemon & herb dressing		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Potato gnocchi (vg)	11.00	Beef burger	16.50
Sautéed peas, fried courgette, basil, vegan cheese & rocket leaves		Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	
		Add a topping Streaky bacon 1.50	
		 Whitstable Bay beer battered onion rings (vg) 1.50	

SIDES

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		Loaded chips	7.00
Tenderstem broccoli (vg)	4.50	Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces	
Mixed seeds & grains			

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. ** Due to daily markets maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day





THE ROYAL ALBION HOTEL
BROADSTAIRS

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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	



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Allergen/Calorie Info