

OLD ALBION INN

MEET, EAT AND DRINK

STARTERS

Olives VG OR African stuffed peppers with cheese – baked bread, oil and balsamic 7 V

Soup of the day – Baker Tom bread 6.50 V

Salt and pepper calamari – garlic Aioli 8.75

Baked camembert – local baked bread, onion marmalade 16 (allow 15m cooking time) V

Port and stilton mushrooms – dipping bread 7.65 V

Halloumi fries – sweet chilli di 7.50 V

MAIN COURSE

Spicy Slow cooked brisket chilli – rice, sour cream, spring onions, flour tortilla 16.50

Beef chilli nachos – with melted cheese, sour cream, salsa, guacamole, spring onions, jalapenos 15 Vegetarian option 12 V

Cornish Sirloin steak – roasted cherry tomatoes with balsamic, chips and salad 27

Add port and stilton or pepper sauce 3.50 Garlic mushrooms 4.25

Catch of the day – our award-winning fish and chips, our own tartar sauce, chips and peas 18

Crispy tofu with a hint of chilli – Asian style with peppers, spring onions and black beans, with lime infused jasmine rice 16 VG

Seafood stew – fennel flavours, mixed seafood, catch of the day, Cornish mussels and dipping

bread 27.00

Chicken tikka – with rice, chickpea summer salad 16

Add poppadum and chutney 1.50

South Indian vegetable curry – basmati rice, mango chutney, poppadum 15 VG

BURGERS

Albion burger – cheese and bacon, our own relish and chips 16

Panco chicken burger – summer slaw and chips 16

Slow cooked pulled brisket burger – wedge of stilton, with our own BBQ sauce, pickles and chips 17

Chargrilled Halloumi Burger – chilli jam, roasted pepper, pesto and chips 16 V

CHILDRENS

Chicken bites, chips and beans OR Fish goujons with chips and salad £7.50

SIDE ORDERS

Garlic bread 3.85 with cheese 4.75 Onion rings 4.30 Garlic mushrooms 4.25 Chips 5 with cheese 5.50

Side Salad £6.00