

BOUNDARY

London

ALBION

All day café

LUNCH

11.30 AM - 5PM (WEEKDAYS)

12.30 PM - 5PM (WEEKENDS)

A discretionary 12.5% service charge is added to all bills.

Our food is freshly made in an open kitchen so we cannot guarantee our dishes are allergen free. Please order in accordance with your dietary requirements.

STARTERS

Seasonal soup 6
bread & butter

Welsh rarebit sourdough 6.5
brown pickle, fresh charred baby gem

Albion scotch egg 7
pork & black pudding, coarse mustard, celeriac, chervil

Heritage squash salad 9
grilled tenderstem, macadamia 'feta', salsify, pumpkin dressing

Smoked mackerel pâté on sourdough 7.5
red grapes, sea herbs, radishes

Roasted Pink Fir potato Salad 7
horseradish, fine beans, pear, candied walnuts, chicory

PLANT BASED

add grilled salmon 6.5 OR grilled chicken 5 OR avocado 3
OR hot smoked salmon 4.5 OR smoked salmon 4.5

Roasted Onion Squash 10.5
butternut purée, bunched carrots, carlin peas

Spiced butterbean & smoked tomato stew 9.5
celeriac, leeks, crispy kale, sunflower seeds

Baby gem Caesar salad 8
anchovies, sourdough croutons, parmesan

Green leaf Niçoise salad 9.5
green beans, tomatoes, soft boiled egg

Grilled spiced sweet potato 11
Macadamia 'feta', avocado, spinach
add poached egg 1.5

Avocado & poached egg on toast 9.5
add smoked salmon 4.5

STARTER PAIRINGS

FIZZ
Prosecco
Spumante ERA
organic, gentle
8.5 (125ml)

CRAFT BEER
Keller Pills
clean, unfiltered
hop bitter larger
6 (330ml)

COCKTAIL
Kir Royale
sparkly fruity
apéritif
9

PLANT BASED PAIRINGS

WHITE
Zibibbo
Regieterre
organic, aromatic
8.5 (175ml)

RED
Pinot Noir
Long Barn
vegan, fresh fruits
9.5 (175ml)

ROSÉ
Chateau de
Fonscolombe
award winning
9.5 (175ml)

CLASSICS

East London Brewery ale battered fish & chips 14
tartare sauce

Lincolnshire sausage & Colcannon mash 12
roast onion gravy

Alfred Enderby smoked haddock kedgeree 10
poached egg

Yorkshire chicken & mushroom pie 10.5
grain fed, taragon, puff pastry

'Pie of the Day' 11.5
please ask your server for today's special

GRILL

Wixamtree beef rump steak 13
bone marrow sauce

North Sea hake fillet 12
smoked mussel sauce

Yorkshire grain fed chicken breast 11
smoked garlic mayo

CLASSICS PAIRINGS

WHITE
Chenin Blanc
Backsberg
carbon neutral
7 (175ml)

RED
Alpataco
Malbec
vegan, red fruits
9 (175ml)

CRAFT BEER
East London
Pale Ale
lemon, biscuit
6.5 (500ml)

GRILL PAIRINGS

WHITE
Chardonnay
Alpataco
vegan, tropical
9 (175ml)

RED
Marselan
Domaine L'armet
black fruits, silky
8.5 (175ml)

GIN COCKTAIL
Bramble
sweet, sour,
fruit aromas
8.5

SIDES & EXTRAS

Collard greens
3.5

Buttered pink firs
4

Garden salad
3

Root veg mash
4

Thick-cut chips
3

Heritage carrots
3.5

Tenderstem broccoli
4

SANDWICHES

add seasonal soup 3.5 OR thick-cut chips 3

Buttermilk fried Yorkshire chicken burger 10

picked red cabbage, blue cheese mayo

The Bookmakers steak sarnie 13

truffle mayo, roasted red onion

Albion doorstep sandwiches 6 TO 7.5

freshly made daily

Ask your server for today's selection

PUDDINGS

Blood orange trifle 6

cardamon custard, toasted almonds

Gluten Free chocolate brownie 6

vanilla ice cream

Williams pear & almond tart 6

clotted cream

Ice cream & sorbet selection 4.5

3 scoops, ask your server for today's selection

Baked Camembert cheese (serves 2 - 4) 16

red onion marmalade, roasted grapes, celery, grilled sourdough

SANDWICHES PAIRINGS

CRAFT BEER

Lucky Saint

0.5% unfiltered

low alcohol lager

5 (330ml)

CIDER

Turners

elderflower

award winning

6 (500ml)

VIRGIN COCKTAIL

Raspberry

Cooler

fresh, floral

6

PUDDINGS PAIRINGS

COFFEE

Allpress

Flat white

with organic milk

4

RED

Nero d'Avola

Musita

organic, cherry

7.5 (175ml)

SCOTCH

Monkey

Shoulder

on the rocks

7.5 (50ml)

SUNDAY ROAST

Albion Special Roast

*The traditional Sunday Roast
returns to Albion with all the trimmings*

Served every Sunday from 12:30 with limited availability

Ask your server for details

CAKES & SCONES

hand-made daily by our artisan bakers

Scone with jam 4.5

plain or fruit

Victoria sponge 4.5

traditional sponge layered with cream and jam

Carrot cake 4.5

lightly spiced with cinnamon and nutmeg

Vegan Lemon drizzle 4.5

light sponge coated in a sweet lemon drizzle

Chocolate fudge cake 4.5

double chocolate sponge layered with a fudge frosting

Red velvet 4.5

soft scarlet cake iced with cream cheese

SUNDAY ROAST PAIRINGS

WHITE

Chardonnay

Alpataco

vegan, tropical

9 (175ml)

RED

Alpataco

Malbec

vegan, red fruits

9 (175ml)

CRAFT BEER

Forest Road

Posh Lager

crisp, easy drinking

6 (330ml)

CAKES & SCONES PAIRINGS

BARISTA BAR

Cinnamon &

cream hot

chocolate

4.5

TEA

Lady

Rose

layered, floral

3.5

FRESH JUICE

Carrot

apple, ginger

5

ALBION IS PROUD TO SERVE THE VERY BEST OF BRITISH INGREDIENTS

WE OPERATE AN ENVIRONMENTALLY RESPONSIBLE KITCHEN

A discretionary 12.5% service charge is added to all bills.

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WHITES

Grenache Blanc, La Loupe

vegan 2017
6 175ML / 24 750ML

Chenin Blanc, Bucksberg Estate

carbon neutral 2018
7 175ML / 28 750ML

Viognier, Viento Aliseo

biodynamic, vegan 2017
7.5 175ML / 30 750ML

Zibibbo, Regieterre Musita

organic 2017
8.5 175ML / 34 750ML

Chardonnay, Alpataco

vegan 2017
9 175ML / 36 750ML

ROSÉS

Chateau de Fonscolombe, Provence

gold label 2018
9.5 175ML / 39 750ML

REDS

Coreto Tinto, DFJ Vinhos

vegan 2017
6 175ML / 24 750ML

Nero d'Avola, Musit

organic 2018
7.5 175ML / 30 750ML

Marselan, Domaine de L'Armet

recommended 2017
8.5 175ML / 34 750ML

Malbec, Alpataco

vegan 2017
9 175ML / 36 750ML

Pinot Noir, Long Barn

vegan 2017
9.5 175ML / 39 750ML

FIZZ

Prosecco Spumante, ERA

organic NV
8.5 125ML / 40 750ML

Veuve Clicquot, Yellow Label Brut

NV
70 750ML

COCKTAILS

Chambord Spritz 9.5

raspberry liqueur, white wine

Winter Aperol Spritz 9

aperol, prosecco

Kir Royale 9

blackberry liqueur, prosecco

Blueberry fizz 9

vodka

Maple Old Fashioned 9.5

bourbon

Negroni 9

gin

Bramble 8.5

gin

Bloody Mary 8.5

vodka

Mimosa 8.5

prosecco

SPIRITS

Plymouth 7.5

gin

Hendrick's 9

gin

Wyborowa 8.5

vodka

Sailor Jerry 8.5

rum

Monkey Shoulder 9

scotch

Chivas Regal 12 9

whisky

Maker's Mark 8.5

bourbon

served as doubles with
Fever Tree mixers

WARMERS

Hot Toddy 8.5

bourbon

Irish Coffee 9

Irish whiskey

Spiked Hot Chocolate 8.5

rum

Mulled Cider 9

VIRGIN

Cardamom Warmer 6

Blackberry Smash 6

Raspberry Cooler 6

CRAFT BEERS

Work IPA 6 330ML

forest road brewery

Pale Ale 6.5 500ML

east london brewery

English Pale Ale 6.5 500ML

east london brewery

Golden Ale 6.5 500ML

east london brewery

Keller Pills 6 330ML

lost & grounded brewery

Posh Lager 6 330ML

forest road brewery

London Lager 5.5 330ML

meantime brewing co

0.5% Lager 5 330ML

lucky saint brewery

Chocolate Porter 5.5 330ML

meantime brewing co

Elderflower Cider 6 500ML

turners of kent

HOT DETOX

Ginger & Cinnamon 4.5

Apple Cider Vinegar 4.5

Turmeric Cleanser 4.5

COLD DETOX

Mint, lime, honey 4.5

BARISTA BAR

add organic add hazelnut
oat OR almond OR
milk 0.5 vanilla syrup
0.5

Pot of tea 3.5 / 6

for one / for two

Fresh mint tea 3

Ace tea 3.5

earl gray, lady rose, apple &
cinnamon OR hot ginger green

Joe's Tea Co. 3.5

chai rooibos, queen of green,
sweet chamomile

we serve freshly ground
Allpress signature blend

Pot of coffee 3.5 / 6

for one / for two

Espresso 2.5 / 3

single / double

Macchiato 2.5 / 3

single / double

Cappuccino 4

Latte 4

Flat white 4

Mocha 4

Americano 3

Hot chocolate 4

Cinnamon & cream hot chocolate 4.5

Turmeric almond latte 4

London Fog 4

FRESH JUICES

Orange, Apple 4.5 OR Pink grapefruit

Carrot 5
apple, ginger

GREEN JUICES

Spinach 6
avocado, kiwi, pineapple

Kale 6
pineapple, apple, ginger

BAR SNACKS

Olives 4

Mixed nuts 4