

BOUNDARY

*London*

# ALBION

*All day café*

DINNER

---

5 PM - 11 PM DAILY

(LAST ORDERS 10:30 PM)

## STARTERS

**Seasonal soup** 6  
bread & butter

**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

### 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**  
**Viognier**  
**Viento Aliseo**  
biodynamic, floral  
7.5 (175ml)

**RED**  
**Nero d'Avola**  
**Musita**  
organic, cherry  
7.5 (175ml)

**COCKTAIL**  
**Chambord**  
**Spirtz**  
raspberry, bubbles  
9.5

## CLASSICS

**East London Brewery ale battered fish & chips** 14  
tartare sauce

**Lincolnshire sausage & Colcannon mash** 12  
roast onion gravy

**Yorkshire chicken & mushroom pie** 10.5  
grain fed, tarragon, puff pastry

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

## MAINS

**Devonshire duck** 17  
roasted carrots, pickled pear, braised chicory, pink fir potatoes

**Berkshire venison** 20  
mashed neaps, haggis, celeriac purée

**North Sea hake fillet** 16  
salsify, butternut purée, hispi cabbage, smoked mussel sauce

**Yorkshire grain fed chicken breast** 15  
pickled cabbage, roasted squash, carlin peas

### 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)

### MAIN 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*

## PUDDINGS

**Blood orange trifle** 6

*cardamon custard, toasted almonds*

**Warm chocolate & orange fondant** 6

*condensed milk 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)

**FRESH JUICE**

**Apple**

**juice**

*British, cold pressed*

4.5

### PUDDINGS PAIRINGS

**WARMERS**

**Irish**

**Coffee**

*rich, creamy*

9

**RED**

**Marselan**

**Domaine L'armet**

*black fruits, silky*

8.5 (175ml)

**SCOTCH**

**Monkey**

**Shoulder**

*on the rocks*

7.5 (50ml)

# BOUNDARY

*London*

*Wilder*  
**Restaurant & Bar**

### Wilder Restaurant & Bar

**A contemporary restaurant creating elegant dishes purely from British ingredients -  
caught, hunted, farmed or found from these isles**

NOW OPEN

*Please speak to Boundary Hotel reception to make a booking.*

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.

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.

## 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