

BREAKFAST

SERVED 8AM – 11.30AM

Full Albion	12.95
Bacon & Eggs	8.5
Smoked salmon & scrambled eggs	10.5
Quinoa, avocado, poached eggs, sunflower seeds, coriander	10.95
Beans & Isle of mull cheddar on toast	6.5
Avocado & poached egg on toast	7.95
Porrige, poached fruits or banana & cinnamon	7.5
Sweet potato, spinach, poached eggs, chili	9.5
Bubble & squeak, poached eggs	6.5

Please ask your waiter for the full breakfast menu

FRESH JUICES

Orange, apple or pink grapefruit	4.25
Carrot, apple & ginger	4.75
Apple & beetroot	4.75
Seasonal smoothies from	5.25

ALBION FRESH GREEN JUICES 5.75

- Matcha green tea, avocado, pineapple
- Kale, kiwi, coriander, celery, clementine
- Spinach, cucumber, avocado, kiwi
- Pineapple, kale, apple, ginger

DETOX ALL 4.25

- Fresh mint, lime & honey
- Green tea, lime & elderflower
- Hot turmeric cleanser
- Hot cider vinegar, ginger & cayenne

TEA & COFFEE

Pot of tea / Pot for two	3.25 / 5.95
Fresh mint	2.75
Earl grey, Green, Peppermint, Berry, Rooibos, Chamomile	3.5
Pot of coffee / Pot for two	3.25 / 5.95
Espresso, Macchiato	2.5 / 3.5
Cappuccino/Latte/Flat White	3.5
Americano	2.95
Tumeric Almond Latte	3.95
Hot Chocolate	3.5

BREAKFAST 8AM – 11.30AM

WINE

WHITE	125ML / 250ML / BTL
Cuvée Jean Paul, Cotes de Gascogne 2014	5.5 / 9.5 / 23.95
Albion Viognier 2014	5.95 / 10.5 / 26.95
Sauvignon Blanc Vermentino, Les Oliviers, Languedoc 2015	6.25 / 10.95 / 27.95
Picpoul de Pinet, L'Omarine	6.95 / 11.95 / 30.95
Duc de Morny, Languedoc 2015	
Albion Mâcon Villages 2015	7.95 / 14.5 / 36.95

ROSÉ	125ML / 250ML / BTL
Albion Provence Rosé	6.95 / 11.95 / 30.95

RED	125ML / 250ML / BTL
Cuvée Jean Paul, Pays du Vaucluse 2014	5.5 / 9.5 / 23.95
Albion Syrah 2014	6.5 / 11.5 / 27.95
Albion Malbec 2014	6.95 / 11.5 / 30.95
Albion Côtes du Rhône 2015	7.25 / 12.95 / 32.95
Fleurie, La Madone,	7.25 / 12.95 / 32.95
La Reine de L'Arenite, Beaujolais 2015	
Château Berjuquey, Bordeaux, 2015	8.5 / 15.5 / 38.95

FIZZ	125ML / BTL
Domaine J Laurens,	8.95 / 45.95
Blanquette de Limoux, 'Le Moulin', NV	
Veuve Clicquot Yellow label Brut, NV	69.95

COCKTAILS

Gin & Tonic	7.5
Spring Pimms	7.95
Mary Queen of Scots	7.95
Bloody Mary – Finlandia Vodka	
Bloody Maria – Patron Tequila	
Citrus Spritz	7.95
Dark & Stormy	7.5
Old Fashioned	7.5

BEER

Peroni Azzurro (Draught 2/3 pint)	4.5
Meantime IPA (Draught 2/3 pint)	4.5
ELB Pale Ale (500ml)	5.5
Paolozzi Lager (330ml)	4.5
Freedom Lager (330ml) / Pils (330ml)	5.5
Wiper & True / Amber Ale / Pale Ale (330ml)	5.5
Guinness (330ml)	4.75

ALLDAY MENU 11.30AM – 11PM

STARTERS & SHARING

Today's soup served with home-made Albion bread	5.95
Atlantic prawn cocktail	7.95
Welsh rarebit	5.95
Albion Scotch egg with HP sauce	4.95

MAINS

Cumberland sausage & mash, onion gravy	10.95
Albion pies served with seasonal vegetables – Chicken & Leek	13.5
– Isle of Mull cheddar & potato	
Smoked haddock kedgerree	11.5
Beer battered fish & chips	13.95
Dedham Vale beef burger (add rarebit sauce, bacon, mature cheddar or fried egg 1 per item)	13.95
Steak sandwich, fried mushrooms & onions, fat chips	13.95
Calves liver, crispy bacon, mash, onion gravy	14.5
Pan-fried sea bass, roasted vegetables	14.95
Roast chicken thighs, spinach, gravy	11.5

SIDES ALL 4.5

Leaf & herb salad	
Thyme buttered carrots	
Seasonal vegetables	
Cauliflower cheese	
Triple-cooked chips	
Mash	
Portobello mushrooms	

PUDDING & CHEESE

Strawberries & cream	4.95
Baked cheesecake	5.5
Ice cream	per scoop 1
Seasonal fruit tart, vanilla ice cream	5.5
Chocolate brownie, ice cream	5.5
Eton Mess	4.95
Albion cheese board	8.25
Ask your server for today's selection	

Whitebait, tartare sauce	5.95
Mixed sharing board; cold cut rare roast beef, roast ham, Scotch egg, British cheese & chutney	14.95
Isle of Orkney smoked salmon, avocado, vinaigrette	10.95

GRILL

Gammon steak, fried egg, grilled pineapple, fat chips	13.5
Dedham Vale 28-day dry aged steak: – 200g Sirloin	18.95
– 300g Rib Eye	22.95
28-day, dry aged, mature steaks all served with fat chips, portobello mushroom, onion rings, Béarnaise or peppercorn sauce	

SUMMER SALADS

Grilled chicken, baby gem, croutons yoghurt ceasar dressing, Parmesan	12.95
Grilled salmon, kale, buckwheat, green lentils, cherry tomatoes, red onion	13.5
Today's vegan superfood salad	10.95

VEGETARIAN

Grilled asparagus, fresh garden pea spelt risotto	12.5
Sweet potato, spinach, poached eggs, chili	10.5
Rumbledethumps – bubble & squeak, spinach, portobello mushroom, cheese sauce	9.5

CAKE

Scones, jam & cream	4.5
Victoria sponge	4.5
Carrot cake	4.95
Lemon drizzle	4.5
Chocolate fudge cake	4.5
Red velvet cake	4.5
Fruit tarts	4.5

JUST FOR LUNCH

11.30 – 3PM

Salad table (healthy & seasonal salads)	8.25
Soup & sandwich	8.95
Avocado & poached egg on toast	8.5
Full Albion Breakfast	12.95
Quinoa, avocado, poached eggs, sunflower seeds, coriander	10.95

SUPPER CLUB EVERY NIGHT FROM 6PM – 11PM

A HEARTY MAIN WITH A HOUSE BEER OR A HOUSE WINE

MONDAY

Cumberland sausage & mash, onion gravy	11.95
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TUESDAY

Chicken & leek pie, seasonal greens	11.95
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WEDNESDAY

Grilled asparagus, fresh garden pea spelt risotto	11.95
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THURSDAY

Dedham Vale beef burger	13.95
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FRIDAY

Fish & Chips	13.95
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SATURDAY

Calves liver, crispy bacon, mash, onion gravy	14.95
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SUNDAY

Dedham Vale 28-day dry aged Sirloin, all the trimmings	15.95
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SERVICE CHARGE

12.5% discretionary service charge will be added to the bill. Please notify your waiter with any allergens or special dietary requirements.

ALBION
CAFE • BAR • GROCERY

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