

ALBION

ALL-DAY MENU

11.30 AM – 11PM (WEEKDAYS)

12.30 PM – 11PM (WEEKENDS)

STARTERS

Seasonal soup served with fresh bread	6
Pork, prune & duck terrine with piccalilli & grilled sourdough	8
Welsh rarebit	6
Albion scotch egg with bramley apple sauce	6
Endive salad with poached pear, blue cheese, walnuts, mustard dressing	8
Smoked haddock fishcake, poached leeks, samphire butter sauce	9
Grilled Cornish mackerel, celeriac remoulade, pickled carrots	8

CLASSICS

Beer battered fish & chips	14
Lincolnshire sausages, mash, onion gravy	12
Smoked haddock kedgeriee & poached egg	10
Full Albion (served on weekends until 3pm)	13.5
Eggs as-you-like, Lincolnshire sausage, dry cured streaky or back bacon, black pudding hash brown, portobello mushroom, beans, chargrilled tomato, toast	

PLANT BASED

All plant based: add grilled salmon +6.5, grilled chicken +5 or avocado +3

Parsnip & shallot tart, wild mushroom, purple sprouting broccoli	12.5
Smoked lentils with grilled cauliflower, roasted red onions	9
Grilled sweet potato, avocado, kale, fresh chilli	10.5
Add poached egg +1.5	
Avocado & poached eggs on toast	9.5
Add smoked salmon +4.5	
Baby gem Caesar salad, sourdough croutons, parmesan dressing	8
Pick-your-own seasonal shop salad	8.5

SERVICE CHARGE & ALLERGENS

A 12.5% discretionary service charge will be added to the bill. 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.

GRILL

Spatchcock chicken, spinach, tarragon sauce	13
Hanger steak, mushroom & truffle purée, peppercorn sauce, chips	16
Crispy pork belly, mustard mash, bramley apple, winter greens	12
Whole grilled lemon sole, herb butter sauce	19.5

STEW S & PIES

Beef, baby onion & chestnut mushroom stew with dumplings	13.5
Ox cheek & ale cottage pie	13.5
Smoked chicken & leek puff pie	13.5
Winter root vegetable seeded puff pie	12.5

SANDWICHES

All sandwiches: add seasonal soup +3.5

Buttermilk fried chicken, carrot slaw, blue cheese mayo, chips	12
Bookmakers steak, fried mushrooms & onions, chips	14
Albion doorstep (served everyday until 3pm)	6
Ham & piccalilli, roast beef & horseradish, coronation chicken, chicken mayo & leek, smoked salmon & cream cheese or roasted veg & hummus	

SIDES & EXTRAS

Mashed potatoes, thick-cut chips, garden salad, seasonal greens, honey glazed carrots or sage & garlic mushrooms	4.5
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PUDDINGS & CAKES

Lemon & rosemary posset, shortbread, redcurrants	6
Pear, apple & rhubarb crumble with cream	6.5
Sticky toffee pudding with vanilla ice cream	7
No-Waste Bread & butter pudding with cardamom custard	6
Chocolate brownie, salted caramel sauce with hazelnut ice cream	7
Albion cheese board	8.5
Home-made cakes & scones	4.5
Scones with jam & cream, Victoria sponge, carrot cake, lemon drizzle, chocolate fudge or red velvet	

WINES

WHITE WINE	<i>125/250/750ML</i>
Grenache Blanc, La Loupe, (2017)	5/9/25
Chenin Blanc, Backsberg Estate, (carbon neutral, 2018)	5.5/10/28
Viognier, Viento Aliseo, (biodynamic, 2017)	6/11/30
Zibibbo, 'Regieterre' Musita, (organic, non-certified, 2017)	6.5/12/33
Chardonnay, Alpataco, (2017)	7/13/36
Sauvignon Blanc, Kaltern, (2017)	8/15/40
ROSÉ WINE	<i>125/250/750ML</i>
Rose de Languedoc, Bastion de la Cite, (2017)	6.5/12/33
RED WINE	<i>125/250/750ML</i>
Coreto Tinto, DFJ Vinhos, (2016)	5/9/25
Garnacha, Tierra Los Santos, (2016)	5.5/10/28
Nero d'Avola, Musit, (organic, 2017)	6.5/12/33
Marselan, Domaine de L'Armet, (2016)	6.5/12/33
Malbec, Alpataco, (2017)	7/13/36
Pinot Noir, Long Barn, (2016)	8/15/40
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Prosecco Spumante, ERA, (organic, NV)	8.5/40
Veuve Clicquot, Yellow Label Brut, (NV)	70
DESSERT	<i>50/750ML</i>
Port Fonseca Guimaraens	5/100

COCKTAILS & SPIRITS

MORNING COCKTAILS

Bloody Mary	8.5
Mimosa	8.5

ALL-DAY COCKTAILS

Dark & Stormy	8.5
Maple Old Fashioned	9.5
Kir Royale	9
Baileys Chocolate Orange	9.5
Bramble	8.5
Negroni	8.5
Raspberry Crush	8.5
Blueberry Fizz	8.5
Hot Toddy	7.5

SPIRITS & MIXERS

Bombay Sapphire Gin	7.5
Hendrick's Gin	9
Finlandia Vodka	7.5
Monkey Shoulder Blended Scotch	9
Sailor Jerry Rum	9
Jack Daniels Whiskey	7.5

Served as doubles with Fever Tree mixers

CRAFT BEERS & CIDERS

FOREST ROAD BREWERY	33 OML
Work IPA	6
Chop Amber Ale	6
Posh Lager	6

EAST LONDON BREWERY	50 OML
Pale Ale	6.5
English Pale Ale	6.5
Golden Ale	6.5

MALT COAT BREWERY	33 OML
Farm Table Saison	6
Malt Coast IPA	6

EDINBURGH BEER FACTORY	33 OML
Paolozzi Lager	5.5

MEANTIME BREWING COMPANY	33 OML
Gluten Free Pale Ale	5.5
Yakima Red Amber Ale	5.5
Chocolate Porter	5.5

NEWTON COURT CIDER	33 OML
First Press	5.5
Gaspig Goose	5.5

SOFTS & HOT BEVERAGES

FRESH JUICES

Orange, Apple or Pink grapefruit	4.5
Carrot with apple & ginger or Apple & beetroot	5
Seasonal smoothies	5.5

FRESH GREEN JUICES

Spinach, cucumber, avocado, kiwi	6
Pineapple, kale, apple, ginger	6

DETOX

Fresh mint with lime & honey	4.5
Green tea with lime & elderflower	4.5
Hot turmeric cleanser	4.5
Hot cider vinegar	4.5

TEA & COFFEE

Soy, organic oat or almond milk +0.5	
Add flavoured syrups +0.5	
Pot of tea / Pot for two	3.5/6
Fresh mint	3
Earl grey, Green, Peppermint, Berry, Rooibos or Chamomile	3.5
Pot of coffee / Pot for two	3.5/6
Espresso or Macchiato	SGL 2.5 DBL 3.5
Cappuccino, Latte, Flat white or Mocha	3.5
Americano	3
Turmeric almond latte or Hazelnut cream latte	4
Hot chocolate	3.5
Peppermint hot chocolate	4.5
London Fog	4