

# ALBION

## BREAKFAST

8 AM – 11.30 AM (WEEKDAYS)

8 AM – 12.30 PM (WEEKENDS)

### CLASSICS

<b>Full Albion</b>	<b>13.5</b>
Eggs as-you-like, Lincolnshire sausage, dry cured streaky or back bacon, black pudding hash brown, portobello mushroom, beans, chargrilled tomato, toast	
<b>Vegetarian Albion</b>	<b>10.5</b>
Eggs as-you-like, vegetarian sausage, cauliflower & potato hash brown, portobello mushroom, beans, chargrilled tomato, toast	
<b>Smoked haddock kedgeriee &amp; poached egg</b>	<b>10</b>
<b>Kippers with lemon &amp; thyme butter, toast</b>	<b>9</b>
<b>Scotch pancakes with glazed berries and maple syrup</b>	<b>8</b>
Add bacon +1.5	
<b>Brioche French toast with maple syrup</b>	<b>7</b>
Add bacon or berries +1.5	
<b>Beans &amp; Lincolnshire Poacher cheese on toast with marmite butter</b>	<b>6.5</b>

### PLANT BASED

<b>Grilled sweet potato, avocado, kale, fresh chilli</b>	<b>10.5</b>
Add poached egg +1.5	
<b>Quinoa &amp; barley salad, avocado, chestnut granola</b>	<b>11</b>
<b>Sweetcorn fritters, poached eggs, crispy kale, tomato jam</b>	<b>7.5</b>

### EGGS

<b>Fluffets Farm eggs as-you-like on toast</b>	<b>7</b>
Add mushrooms or tomato +1.5	
<b>Three egg omelette</b>	<b>7</b>
Add ham, mushrooms, spinach or cheese +1.5	
<b>Smoked salmon &amp; scrambled eggs</b>	<b>12.5</b>
<b>Avocado &amp; poached eggs on toast</b>	<b>9.5</b>
Add smoked salmon +4.5	

#### 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.

## MUFFINS

<b>Albion Royale</b>	<b>12.5</b>
Hot smoked salmon, kale, poached eggs, sliced fennel, grapefruit hollandaise	
<b>Albion Benedict</b>	<b>11</b>
Crispy pork belly, crackling, kale, poached eggs, smoked hollandaise	
<b>Albion Florentine</b>	<b>9</b>
Grilled purple sprouting broccoli, spinach, poached eggs, fennel, hollandaise	
<i>Traditional Royale, Benedict, Florentine available on request</i>	
<b>Pork &amp; sage sausage patty with fried eggs</b>	<b>7</b>
Add cheese +1.5	

## BAPS

<b>Full Albion Bap</b>	<b>9</b>
Lincolnshire sausage, bacon, black pudding hash brown, fried egg	
<b>Crispy pork belly &amp; Bramley apple sauce</b>	<b>8</b>
<b>Avocado, bacon, fried egg</b>	<b>8.5</b>
<b>Garden Bap</b>	<b>7</b>
Cauliflower & potato hash brown, portobello mushroom, fried egg	

## BAKERY & CEREALS

<b>Albion granola, yoghurt, poached fruits</b>	<b>7.5</b>
<b>Porridge</b>	<b>6.5</b>
With poached fruits or banana & cinnamon	
<b>Bircher muesli with chia seeds</b>	<b>5.5</b>
<b>Freshly baked pastries</b>	
Croissant	3
Pain au chocolat, Pain aux raisins	3.5
Almond croissant, Cinnamon knot, English Rose	4
Pistachio croissant, Nutella croissant, Chocolate almond croissant	5

## EXTRAS

Dry cured bacon, Lincolnshire sausage, black pudding hash brown	1.5
Egg as-you-like, portobello mushroom, chargrilled tomato	1.5

## HOT BEVERAGES

## SOFT DRINKS

### 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	<small>SGL</small> 2.5 <small>DBL</small> 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

### COCKTAILS

#### MORNING COCKTAILS

Bloody Mary	8.5
Mimosa	8.5

### 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

### BOTANIC LABS

Plant Milk	6
1. Coffee & Yerba Mate	
2. Chocolate & Damiana	
3. Yuzu & Matcha	
Tonic Shots	5
1. Ginseng & Bucklethorn Berries	
2. Turmeric	
3. Rhodiola Roses & Ginseng	

## WINES &amp; COCKTAILS

WHITE WINE	125/250/750ML
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

ROSÉ WINE	125/250/750ML
Rose de Languedoc, Bastion de la Cite, (2017)	6.5/12/33

RED WINE	125/250/750ML
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

FIZZ	125/750ML
Prosecco Spumante, ERA, (organic, NV)	8.5/40

## 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

## CRAFT BEERS &amp; SPIRITS

FOREST ROAD BREWERY	330ML
Work IPA	6
Chop Amber Ale	6
Posh Lager	6

EAST LONDON BREWERY	500ML
Pale Ale	6.5
English Pale Ale	6.5
Golden Ale	6.5

MALT COAT BREWERY	330ML
Farm Table Saison	6
Malt Coast IPA	6

NEWTON COURT CIDER	330ML
First Press	5.5
Gasping Goose	5.5

## SPIRITS &amp; 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*