

ALBION

BREAKFAST

8 AM – 11.30 AM (WEEKDAYS) 8 AM – 12.30 PM (WEEKENDS)

CLASSICS

Full Albion	13.5
Eggs as-you-like, Lincolnshire sausage, cured streaky bacon, black pudding hash, portobello mushroom, beans, chargrilled tomato, toast	
Vegetarian Albion	10.5
Eggs as-you-like, vegetarian sausage, cauliflower & potato hash, portobello mushroom, beans, chargrilled tomato, toast	
Alfred Enderby smoked haddock kedgerree & poached egg	10
Scotch pancakes, bacon, glazed berries, maple syrup	9.5
Fluffets Farm three egg omelette	7
Add ham, mushrooms, spinach OR cheese +1.5 each	
Seven and Wye smoked salmon & scrambled eggs	12.5
Grilled sweet potato, English feta, avocado, spinach	11
Add poached egg +1.5	
Avocado & poached eggs on toast	9.5
Add smoked salmon +4.5	

MUFFINS

Albion Royale	12.5
Hot smoked salmon, greens, poached eggs, grapefruit hollandaise	
Albion Benedict	11
Crispy pork belly, crackling, greens, poached eggs, smoked hollandaise	
Albion Florentine	9
Grilled Wye Valley asparagus, poached eggs, fennel, hollandaise	

EXTRAS

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

Albion granola, yoghurt, poached fruits	7.5
Porridge & maple syrup, poached fruits OR banana & cinnamon	5.5
Toasted almond bircher muesli, berries, banana, coconut	6.5

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.

BARISTA BAR

Soy, organic oat or almond milk +0.5
Add hazelnut or vanilla syrup +0.5
Add honey +0.5

TEA

Pot of tea / Pot for two 3.5/6
Fresh mint 3
Hot Tea 3.5
(Early Grey, Lady Rose, Royal
Mint Green, Hot Ginger Green,
Breakfast Marmalade)
Iced Tea 4
(Yorkshire black, lemon, peach, berry)

COFFEE

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
Iced Black Coffee OR Iced Latte 4

MILK BASED

Hot chocolate 3.5
Turmeric almond latte 4

SOFT DRINKS

FRESH JUICES

Orange, Apple or Pink grapefruit 4.5
Carrot with apple & ginger 5
Watermelon (seasonal availability) 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

COCKTAILS

MORNING COCKTAILS

Bloody Mary (vodka) 8.5
Mimosa (prosecco) 8.5

WINES & SPIRITS

WHITE WINE	175/75 OML
Grenache Blanc, La Loupe (2017)	6/24
Chenin Blanc, Backsberg Estate (carbon neutral, 2018)	7/28
Viognier, Viento Aliseo (biodynamic, 2017)	7.5/30

ROSÉ WINE	175/75 OML
Rose de Languedoc, Bastion de la Cite (2017)	7.5/30
Chateau de Fonscolombe, Provence (2017)	9.5/39

RED WINE	175/75 OML
Coreto Tinto, DFJ Vinhos (2016)	6/24
Nero d'Avola, Musit (organic, 2017)	7.5/30
Marselan, Domaine de L'Armet (2016)	8.5/34

125ml servings available on request

FIZZ	125/75 OML
Prosecco Spumante, ERA (organic, NV)	8.5/40

SPIRITS & MIXERS

Plymouth Gin	7.5
Hendrick's Gin	9
Wyborowa Vodka	7.5
Monkey Shoulder Blended Scotch	9
Sailor Jerry Rum	9
Chivas Regal 12 Whiskey	7.5
Maker's Mark Bourbon	8

Served as doubles with Fever Tree mixers

CRAFT BEERS & COCKTAILS

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

NEWTON COURT CIDER	50 OML
Hertfordshire Crafty Apple	6
Kentish Elderflower	6

ALL-DAY COCKTAILS

Blackberry Mojito (white rum)	8.5
Rum Sunset (gold rum)	8.5
Maple Old Fashioned (bourbon)	9
London East Side (gin)	9.5
Negroni (gin)	9
Raspberry Crush (vodka)	9
Sea Breeze (vodka)	9
Strawberry Spritz (aperol, prosecco)	9.5
Pimm's Spritz (Pimm's, prosecco)	9.5