

# ALBION

## EVENING

5 PM – 11 PM DAILY

(LAST ORDERS 10:30 PM)

### STARTERS

Seasonal soup, bread & butter	6
Gin cured Loch Duart salmon, dill pickles, avocado	10.5
Heritage beet salad, grilled goat's cheese, flaxseed crackers	8
Devon crab, heritage tomatoes, samphire, brown crab mayo	12.5
English asparagus, poached egg, parmesan, truffle mayo	7.5

### MAIN

Wixamtree beef rump, green beans, mash potato, peppercorn sauce	19.5
Lamb rump, Jersey royals, heritage carrots, tomatoes, redcurrant sauce	21
Roast Guinea fowl, carrot purée, braised leg, spelt, greens	19
Loch Duart salmon steak, crushed Jerseys, samphire, asparagus	18
Oven baked heritage carrots, pickled & puréed carrots, coconut granola	11
Roasted romanesco, oyster mushroom, spelt, hazelnuts	12

### SIDES & EXTRAS

Cornish greens, buttered Jersey Royals, garden salad, mash, thick-cut chips, roasted heritage carrots OR English asparagus	3
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### PUDDINGS

Chilled rice pudding, poached rhubarb, vanilla	6
No-Waste bread & butter pudding, vanilla custard	6
Chocolate fondant, hazelnut ice cream	7
Victoria plum & almond tart, clotted cream	6
Albion cheese board	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.

## WINES

### WHITE WINE 175/75<sup>0</sup>ML

Grenache Blanc, La Loupe (2017)	6/24
Chenin Blanc, Backsberg Estate (carbon neutral, 2018)	7/28
Viognier, Viento Aliseo (biodynamic, 2017)	7.5/30
Zibibbo, 'Regieterre' Musita (organic, non-certified, 2017)	8.5/34
Chardonnay, Alpataco (2017)	9/36

### ROSÉ WINE 175/75<sup>0</sup>ML

Rose de Languedoc, Bastion de la Cite (2017)	7.5/30
Chateau de Fonscolombe, Provence (2017)	9.5/39

### RED WINE 175/75<sup>0</sup>ML

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
Malbec, Alpataco (2017)	9/36
Pinot Noir, Long Barn (2016)	9.5/39

*125ml servings available on request*

### F I Z Z 125/75<sup>0</sup>ML

Prosecco Spumante, ERA (organic, NV)	8.5/40
Veuve Clicquot, Yellow Label Brut (NV)	70

### D E S S E R T 75<sup>0</sup>ML

Port Fonseca Guimaraens (vintage, 1998)	40
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## COCKTAILS & SPIRITS

### MORNING COCKTAILS

Bloody Mary (vodka)	8.5
Mimosa (prosecco)	8.5

### 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

### 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 & 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

### MEANTIME BREWING COMPANY 33 OML

London Lager	5.5
Yakima Red Amber Ale	5.5
Chocolate Porter	5.5

### LUCKY SAINT BREWERY 33 OML

0.5% Unfiltered Lager	5
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### NEWTON COURT CIDER 50 OML

Hertfordshire Crafty Apple	6
Kentish Elderflower	6

## SOFTS & HOT BEVERAGES

### 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

### BARISTA BAR

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

Pot of tea / Pot for two	3.5/6
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Fresh mint tea	3
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Hot tea	3.5
(Early Grey, Lady Rose, Royal Mint Green, Hot Ginger Green, Breakfast Marmalade)	

Iced tea	4
(Yorkshire black, lemon, peach, berry)	

Pot of coffee / Pot for two	3.5/6
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Espresso OR Macchiato	SGL 2.5 DBL 3.5
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Cappuccino, Latte, Flat white OR Mocha	3.5
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Americano	3
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Iced black coffee OR Iced latte	4
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Hot chocolate	3.5
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Turmeric almond latte	4
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