

ALBION

LUNCHTIME

11.30 AM – 5PM (WEEKDAYS) 12.30 PM – 5PM (WEEKENDS)

STARTERS

Seasonal soup, bread & butter	6
Welsh rarebit, spinach, pickled walnuts	6.5
Albion scotch egg, black pudding, roast onion relish	7
Gin cured Loch Duart salmon, dill pickles, avocado	10.5
Heritage beet salad, grilled goat's cheese, flaxseed crackers	8
Devon crab, heirloom tomatoes, samphire, brown crab mayo	12.5
English asparagus, poached egg, parmesan, hollandaise	7.5

CLASSICS

ELB ale battered fish & chips, tartare sauce	14
Lincolnshire sausages, mash, chive crackling, roast onion gravy	12
Alfred Enderby smoked haddock kedgerree & poached egg	10
Smoked fish pie, prawns, herbed mash	13.5
'Pie of the Day'	13.5
Please ask your server for today's special	
Buttermilk fried Yorkshire chicken burger, slaw, blue cheese mayo	10
The Bookmakers Steak Sarnie, truffle mayo, roasted red onion	13

GRILL

Brill Hill Barnsley lamb chop, wild garlic, redcurrant sauce	13
Grilled Wixamtree beef rump steak, peppercorn sauce	14
Rye skate wing, dill & Lilliput caper chicken sauce	13
Loch Duart salmon steak, sorrel sauce	12.5

SIDES & EXTRAS

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

PLANT BASED

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

Oven baked heritage carrots, pickled & puréed carrots, coconut granola	11
Roasted romanesco, oyster mushroom, spelt, hazelnuts	12
Baby gem Caesar salad, anchovies, sourdough croutons, parmesan	8
Avocado & poached eggs on toast	9.5
Add smoked salmon +4.5	
Grilled sweet potato, English feta, avocado, spinach	11
Add poached egg +1.5	

PUDDINGS & CAKES

Chilled rice pudding, poached rhubarb, vanilla	6
No-Waste bread & butter pudding, vanilla custard	6
Chocolate brownie, salted caramel sauce, hazelnut ice cream	6
Victoria plum & almond tart, clotted cream	6
Albion cheese board	8.5
Home-made cakes & scones	4.5
Scone with jam & cream, Victoria sponge, carrot cake, lemon drizzle, chocolate fudge OR red velvet	

SUNDAY ROAST

Albion Special Roast

The traditional Sunday Roast returns to Albion with all the trimmings

Served from 12:30 with limited availability

Ask your server for details

WINES

WHITE WINE 175/75⁰ML

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 175/75⁰ML

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

RED WINE 175/75⁰ML

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 125/75⁰ML

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

D E S S E R T 75⁰ML

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 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

MEANTIME BREWING COMPANY 330ML

London Lager	5.5
Yakima Red Amber Ale	5.5
Chocolate Porter	5.5

LUCKY SAINT BREWERY 330ML

0.5% Unfiltered Lager	5
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NEWTON COURT CIDER 500ML

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
Fresh mint tea	3
Hot tea (Early Grey, Lady Rose, Royal Mint Green, Hot Ginger Green, Breakfast Marmalade)	3.5
Iced tea (Yorkshire black, lemon, peach, berry)	4

Pot of coffee / Pot for two	3.5/6
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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
Hot chocolate	3.5
Turmeric almond latte	4