

BOUNDARY

London

ALBION

All day café

BREAKFAST

8 AM - 11.30 AM (WEEKDAYS)

8 AM - 12.30 PM (WEEKENDS)

A discretionary 12.5% service charge is added to all bills.

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.

MORNING TIPPLE

COCKTAIL
Bloody Mary
vine-ripened
tomato juice,
vodka, signature
spice mix
8.5

COCKTAIL
Mimosa
freshly squeezed
orange juice,
topped up with
bubbles
8.5

FIZZ
Prosecco
Spumante ERA
organically farmed,
delicate with a
gentle aroma
8.5 (125ml)

MORNING BOOSTERS

GREEN JUICE
Spinach
cucumber,
avocado, kiwi,
pineapple
6

COLD DETOX
Fresh mint
lime, honey
4.5

FRESH JUICE
Watermelon
cold pressed,
refreshing and
hydrating
5.5

CLASSICS

Beans on toast 6.5
Lincolnshire poacher cheese, butter

Scotch pancakes 9.5
bacon, glazed berries, maple syrup

Grilled sweet potato 11
*English feta, avocado, spinach
add poached egg 1.5*

Vegetarian Albion 10.5
*eggs as-you-like, vegetarian sausage, hash brown, portobello
mushroom, beans, chargrilled tomato, toast*

Full Albion 13.5
*eggs as-you-like, Lincolnshire sausage, cured streaky bacon,
O'Shea's black pudding, portobello mushroom, beans,
chargrilled tomato, toast*

EGGS

Fluffets Farm three egg omelette 7
add ham OR mushrooms OR spinach OR cheese 1.5 EACH

Alfred Enderby smoked haddock kedgeree 10
poached egg

Lambton & Jackson smoked salmon on toast 12.5
scrambled eggs

Fluffets Farm eggs-as-you-like on toast 7
add mushrooms OR tomato 1.5 EACH

Avocado & poached eggs on toast 9.5
add smoked salmon 4.5

MUFFINS

Albion Florentine 9
*grilled tenderstem, poached eggs,
fennel, hollandaise*

Albion Benedict 11
*crispy pork belly, crackling, spinach, poached eggs,
smoked hollandaise*

Albion Royale 12.5
*hot smoked salmon, spinach, poached eggs, sliced fennel,
grapefruit hollandaise*

BAPS

Albion 8.5
*Lincolnshire sausage, bacon,
O'Shea's black pudding, fried egg*

Avocado, bacon & fried egg 7.5

Garden bap 6
hash brown, portobello mushroom, fried egg

SIDES & EXTRAS

**Dry cured
bacon**
2

**Lincolnshire
sausage**
2

**O'Shea's
black pudding**
2

**Egg
as-you-like**
1.5

**Portobello
mushroom**
1.5

**Chargrilled
tomato**
1.5

**Hash
brown**
1.5

ALLPRESS CLASSICS

COFFEE

Espresso

rich, creamy,
freshly ground
Allpress signature
blend
2.5 (SGL) 3 (DBL)

COFFEE

Americano

balanced, complex
deep coffee notes
from our espresso
base
3

COFFEE

Cappuccino

rich structure,
espresso notes,
sweet foam from
organic milk
4

ACE FAVOURITES

TEA

Lady Rose

layered black tea
with elegant floral
aromas
3.5

TEA

Hot Ginger Green

fiery with a punch,
refreshing
3.5

TEA

Breakfast Marmalade

thick cut orange
breakfast tea
3.5

CEREALS

Albion granola 7.5

yoghurt, poached fruits

Porridge & maple syrup 5.5

with poached fruits OR banana & cinnamon

Toasted almond bircher muesli 6.5

berries, banana, coconut

PASTRIES

freshly baked every day

Croissant all butter recipe 3

Pain au chocolat dark chocolate batons 3.5

Pain aux raisins plump raisins and crème patisserie 3.5

Almond croissant rich frangipane and flaked almonds 4

Cinnamon & muscovado swirl sweetly spiced 4

English rose layered buttery classic 4

Pistachio swirl nibbed pistachio pieces 4.5

Double chocolate swirl dipped in milk chocolate 5

Chocolate & pistachio croissant pure indulgence 5

BARISTA BAR

add soy, organic oat OR almond milk 0.5
add hazelnut OR vanilla syrup 0.5

we serve freshly ground
Allpress signature blend

switch to decaf 0.5

Pot of tea 3.5 / 6
for one / for two

Fresh mint tea 3

Ace tea 3.5

earl gray, lady rose, royal
mint green, hot ginger green
OR breakfast marmalade

Iced tea 4

yorkshire black, lemon,
peach OR berry

Hot chocolate 4

Turmeric almond latte 4

Pot of coffee 3.5 / 6
for one / for two

Espresso 2.5 / 3
single / double

Macchiato 2.5 / 3
single / double

Cappuccino 4

Latte 4

Flat white 4

Mocha 4

Americano 3

Iced coffee 4.5

Iced latte 4.5

FRESH JUICES

Orange, Apple 4.5
OR **Pink grapefruit**

Carrot 5
apple, ginger

Watermelon 5.5
(seasonal availability)

GREEN JUICES

Spinach 6
avocado, kiwi, pineapple

Kale 6
pineapple, apple, ginger

COLD DETOX

Fresh mint 4.5
lime, honey

Green tea 4.5
lime, elderflower

SMOOTHIES

Strawberry 5
banana

Raspberry 5
fruit blend

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WHITES

Grenache Blanc, La Loupe

vegan 2017
6 175ML / 24 750ML

Chenin Blanc, Backsberg Estate

carbon neutral 2018
7 175ML / 28 750ML

Viognier, Viento Aliseo

biodynamic, vegan 2017
7.5 175ML / 30 750ML

Zibibbo, Regieterre Musita

organic 2017
8.5 175ML / 34 750ML

Chardonnay, Alpataco

vegan 2017
9 175ML / 36 750ML

ROSÉS

Rosé de Languedoc, Bastion de la Cite

vegan 2017
7.5 175ML / 30 750ML

Chateau de Fonscolombe, Provence

gold label 2018
9.5 175ML / 39 750ML

REDS

Coreto Tinto, DFJ Vinhos

vegan 2017
6 175ML / 24 750ML

Nero d'Avola, Musit

organic 2018
7.5 175ML / 30 750ML

Marselan, Domaine de L'Armet

recommended 2017
8.5 175ML / 34 750ML

Malbec, Alpataco

vegan 2017
9 175ML / 36 750ML

Pinot Noir, Long Barn

vegan 2017
9.5 175ML / 39 750ML

FIZZ

Prosecco Spumante, ERA

organic NV
8.5 125ML / 40 750ML

Veuve Clicquot, Yellow Label Brut

NV
70 750ML

COCKTAILS

Strawberry Spritz 9.5 aperol, prosecco

Pimm's Spritz 9.5 pimm's, prosecco

Blackberry Mojito 8.5 white rum

Rum Sunset 8.5 gold rum

Maple Old Fashioned 9 bourbon

London East Side 9.5 gin

Negroni 9 gin

Raspberry Crush 9 vodka

Sea Breeze 9 vodka

Bloody Mary 8.5 vodka

Mimosa 8.5 prosecco

SPIRITS

Plymouth 7.5 gin

Hendrick's 9 gin

Wyborowa 8.5 vodka

Sailor Jerry 8.5 rum

Monkey Shoulder 9 scotch

Chivas Regal 12 9 whisky

Maker's Mark 8.5 bourbon

served as doubles with
Fever Tree mixers

CRAFT BEERS

Work IPA 6 330ML forest road brewery

Malt Coast IPA 6 330ML malt coast brewery

Pale Ale 6.5 500ML east london brewery

English Pale Ale 6.5 500ML east london brewery

Golden Ale 6.5 500ML east london brewery

Chop Amber Ale 6 330ML forest road brewery

Yakima Red Ale 5.5 330ML meantime brewing co

Posh Lager 6 330ML forest road brewery

London Lager 5.5 330ML meantime brewing co

0.5% Lager 5 330ML lucky saint brewery

Farm Table Saison 6 330ML malt coast brewery

Chocolate Porter 5.5 330ML meantime brewing co

CIDERS

Crafty Apple 6 500ML the real al company

Elderflower 6 500ML turners of kent

FRESH JUICES

Orange, Apple 4.5 OR **Pink grapefruit**

Carrot 5 apple, ginger

Watermelon 5.5 (seasonal availability)

GREEN JUICES

Spinach 6 avocado, kiwi, pineapple

Kale 6 pineapple, apple, ginger

BARISTA BAR

add soy, add hazelnut
organic oat OR OR
almond milk vanilla syrup
0.5 0.5

Pot of tea 3.5 / 6 for one / for two

Fresh mint tea 3

Ace tea 3.5

earl gray, lady rose, royal
mint green, hot ginger green,
summer festival fruity green
OR breakfast marmalade

Iced tea 4

yorkshire black, lemon,
peach OR berry

we serve freshly ground
Allpress signature blend

switch to decaf 0.5

Pot of coffee 3.5 / 6 for one / for two

Espresso 2.5 / 3 single / double

Macchiato 2.5 / 3 single / double

Cappuccino 4

Latte 4

Flat white 4

Mocha 4

Americano 3

Iced coffee 4.5

Iced latte 4.5

Hot chocolate 4

Turmeric almond latte 4

COLD DETOX

Fresh mint 4.5 lime, honey

Green tea 4.5 lime, elderflower

Due to licensing restrictions we are only
able to offer our morning tippie alcohol
selection before 11am

Our full alcohol menu is available to
order from after 11am