

BOUNDARY

London

ALBION

All day café

LUNCH

11.30 AM - 5PM (WEEKDAYS)

12.30 PM - 5PM (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.

STARTERS

Seasonal soup 6
bread & butter

Welsh rarebit sourdough 6.5
slow-roast tomato, grilled baby gem, pickled walnuts

Albion scotch egg 7
black pudding, roast onion relish

Beetroot & fennel seed cured salmon 9.5
dill sour cream, lilliput capers, pickled cucumber

Heritage beet salad 8
goat's cheese, flaxseed crackers

Smoked mackerel on sourdough 7.5
gooseberries, sea herbs, radishes

Heirloom tomato salad 7.5
English feta, grilled tenderstem, smoked tomato, almonds

STARTER PAIRINGS

FIZZ	CRAFT BEER	GIN COCKTAIL
Prosecco	Malt Coast	London
Spumante ERA	Farm Table	East Side
organic, gentle	saison, spicy hops	light, mint & lime
8.5 (125ml)	6 (330ml)	9.5

PLANT BASED

add grilled salmon 6.5 OR grilled chicken 5 OR avocado 3
OR hot smoked salmon 4.5 OR smoked salmon 4.5

Oven baked heritage carrots 11
pickled & puréed carrots, coconut granola

Roasted cauliflower 12
oyster mushroom, spelt, hazelnuts

Baby gem Caesar salad 8
anchovies, sourdough croutons, parmesan

Green leaf Niçoise salad 9.5
green beans, tomatoes, soft boiled egg

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

Avocado & poached egg on toast 9.5
add smoked salmon 4.5

PLANT BASED PAIRINGS

WHITE	RED	ROSÉ
Viognier	Nero d'Avola	Languedoc
Viento Aliseo	Musita	Bastion de la cite
biodynamic, floral	organic, cherry	vegan, blossoms
7.5 (175ml)	7.5 (175ml)	7.5 (175ml)

CLASSICS

East London Brewery ale battered fish & chips 14
tartare sauce

Lincolnshire sausage & mash 12
chive crackling, roast onion gravy

Alfred Enderby smoked haddock kedgeree 10
poached egg

Smoked fish pie 13.5
seasonal fish, prawns, herbed mash

'Pie of the Day' 13.5
please ask your server for today's special

CLASSICS PAIRINGS

WHITE	RED	CRAFT BEER
Chenin Blanc	Alpataco	East London
Backsberg	Malbec	English Pale Ale
carbon neutral	vegan, red fruits	wild fruits, caramel
7 (175ml)	9 (175ml)	6.5 (500ml)

GRILL

Grilled Wixamtree beef rump steak 14
peppercorn sauce

Scottish Superior salmon fillet 12.5
sorrel sauce

Yorkshire grain fed chicken breast 11
coleslaw, tarragon sauce

GRILL PAIRINGS

WHITE	RED	CRAFT BEER
Chardonnay	Marselan	Forest Road
Alpataco	Domaine L'armet	Work IPA
vegan, tropical	black fruits, silky	vegan, unfiltered
9 (175ml)	8.5 (175ml)	6 (330ml)

SIDES & EXTRAS

Cornish greens
3

Buttered new potatoes
4

Garden salad
3

Mashed potatoes
3

Thick-cut chips
3

Roasted carrots
3

Grilled tenderstem
3.5

SANDWICHES

add seasonal soup 3.5 OR thick-cut chips 3

Buttermilk fried Yorkshire chicken burger 10
baby gem, blue cheese mayo

The Bookmakers steak sarnie 13
truffle mayo, roasted red onion

Albion doorstep sandwiches 6 TO 7.5
freshly made daily

Ask your server for today's selection

PUDDINGS

Pimm's trifle (contains alcohol) 6
vanilla custard, whipped cream, lemon balm

Strawberry Eton 'Tidy' 5
fresh strawberries, raspberry sorbet, burnt meringue

Chocolate brownie 6
salted caramel sauce, vanilla ice cream

Victoria plum & almond tart 6
clotted cream

Ice cream & sorbet selection 4.5
3 scoops, ask your server for today's selection

Albion cheese board 8.5 FOR ONE 12.5 TO SHARE
a selection of the finest British cheeses, chutney, crackers

SANDWICHES PAIRINGS

CRAFT BEER	CIDER	FRESH JUICE
Lucky Saint 0.5% unfiltered low alcohol lager 5 (330ml)	Turners elderflower award winning 6 (500ml)	Apple juice British, cold pressed 4.5

PUDDINGS PAIRINGS

COFFEE	RED	SCOTCH
Allpress Espresso rich, creamy 2.5 (SGL) 3 (DBL)	Marselan Domaine L'armet black fruits, silky 8.5 (175ml)	Monkey Shoulder on the rocks 7.5 (50ml)

SUNDAY ROAST

Albion Special Roast

The traditional Sunday Roast
returns to Albion with all the trimmings

Served every Sunday from 12:30 with limited availability

Ask your server for details

CAKES & SCONES

hand-made daily by our artisan bakers

Scone with jam 4.5
plain or fruit

Victoria sponge 4.5
traditional sponge layered with cream and jam

Carrot cake 4.5
lightly spiced with cinnamon and nutmeg

Lemon drizzle 4.5
light sponge coated in a sweet lemon drizzle

Chocolate fudge cake 4.5
double chocolate sponge layered with a fudge frosting

Red velvet 4.5
soft scarlet cake iced with cream cheese

SUNDAY ROAST PAIRINGS

WHITE	RED	CRAFT BEER
Chardonnay Alpataco vegan, tropical 9 (175ml)	Pinot Noir Long Barn vegan, fresh fruits 9.5 (175ml)	Forest Road Posh Lager crisp, easy drinking 6 (330ml)

CAKES & SCONES PAIRINGS

COFFEE	TEA	FRESH JUICE
Flat White with organic milk 4	Lady Rose layered, floral 3.5	Watermelon juice cold pressed 5.5

ALBION IS PROUD TO SERVE THE VERY BEST OF BRITISH INGREDIENTS

WE OPERATE AN ENVIRONMENTALLY RESPONSIBLE KITCHEN

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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

BAR SNACKS

Olives 4

Mixed nuts 3.5