

BOUNDARY

London

ALBION

SERVING THE BEST OF THE BRITISH ISLES

A discretionary 7.5% service charge is added to all bills to support our staff.

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.

FULL ENGLISH

Full Albion 13.5

eggs as-you-like, Cumberland sausages, British bacon, black pudding, garlic mushrooms, plum tomato, hash brown, beans, buttered rosemary sourdough toast

Vegetarian Albion 11

eggs as-you-like, vegetarian sausages, spinach, garlic mushrooms, plum tomato, hash brown, beans, buttered rosemary sourdough toast

BAPS

Breakfast bap 2.5

toasted brioche bap, customised with your choice of fillings

Fillings

bacon 2.5	sausages 2.5	veggie sausages 3
garlic mushroom 1.5	tomato 1.5	cheddar cheese 1.5
fried egg 1	avocado 3.5	smoked salmon 4.5

TOASTS

Smashed avocado 7

buttered rosemary sourdough toast

Scrambled eggs 6

buttered rosemary sourdough toast

Cheesy beans 5

buttered rosemary sourdough toast

Additions

bacon 2.5	sausages 2.5	veggie sausages 3
garlic mushroom 1.5	tomato 1.5	cheddar cheese 1.5
poached eggs 2.5	smoked salmon 4.5	buttered toast 1

ENGLISH MUFFINS

Eggs Benedict 10.5

honey roasted ham, poached eggs, burnt butter hollandaise

Eggs Royale 12.5

smoked salmon, poached eggs, burnt butter hollandaise

Eggs Florentine 9

spinach, kale, broccoli, poached eggs, burnt butter hollandaise

SWEETS & GRAINS

Blueberry Scotch pancakes 9

vanilla syrup, almonds

Winter porridge 5

seasonal berries, banana, cinnamon

Albion granola 7.5

winter fruits, vanilla yoghurt

PASTRIES

Croissant 3

Pain au chocolat 3.5

Almond croissant 4

Cinnamon & muscovado swirl 4

Chocolate & pistachio croissant 5

BARISTA BAR

we serve freshly ground Allpress signature blend coffee, served as a double shot as standard

Espresso 3

Macchiato 3

Americano 3

Flat White 3.5

Cappuccino 3.5

Latte 3.5

Mocha 4

Drinks iced on request

Hot Chocolate 4

white OR dark OR blended
marshmallows & cream 0.5

milk options

whole milk	skimmed milk	soya milk
oat milk +0.5	almond milk +0.5	coconut milk +0.5

syrup options

hazelnut syrup +0.5 vanilla syrup +0.5 caramel syrup +0.5

Tea 3

English Breakfast,
Earl Grey,
Lady Rose,
White Jasmine,
Mint Green,
Hot Ginger Green,
Apple & Cinnamon,
Chamomile,
Fresh Mint

Kimber hottie 4.5

Apple Cider Elixir 4.5
apple cider vinegar, honey

FRESH JUICES

Orange 4.5

Kale & pineapple 6

Apple 4.5

Carrot & Ginger 6

NIBBLES

- Heritage radishes, celery salt** 3.5
Pickled walnuts 3.5
Jumbo Cheese straw 4
Olives & roasted nuts 5
Billfield's pork pie 5.5
Chilli & paprika sausage roll 5.5

STARTERS

- Smoked paprika scotch quail eggs** 6.5
Veg croquettes (vegan), red pepper dip 5.5
Potted smoked mackerel, pickled cucumber 7.5
Keens Welsh rarebit, baby spinach, pickled walnuts 6.5
Seasonal soup of the day, crusty bread 6

BURGERS & SANDWICHES

- The Bookmakers steak sarnie** 13
flank steak, malt & beer onions, truffle mayo, watercress
- Doorstop sandwiches** 5 - 6.5
*freshly made daily, toasted on request,
 please ask for today's selection*
- Albion chicken sandwich** 10
*buttermilk fried chicken OR grilled chicken
 dressed slaw, lettuce, tomato, brioche roll*
- Albion 'Quintessential' British burger** 10
100% British beef, malt & beer onions, lettuce, dill pickle
- mayos:
 Worcestershire OR blue cheese OR garlic OR truffle*

Additions

- bacon 2.5 swiss cheese 1.5 cheddar cheese 1.5
 fried egg 1 garlic mushroom 1.5 extra beef patty 2.5

SIDES

- Triple cooked chips** 3.5
Spiced sweet potato wedges 5
Garlic spinach 3.5
Broccoli & cauliflower cheese, truffle oil 4

PLANT BASED SALADS

Small 5 **Large** 8

Warm roasted veg (vegan)
beetroot, carrot, celeriac, apple, walnuts, watercress

Seasonal squash (vegan)
red chicory, kale, broccoli, pomegranate, almonds

Red quinoa & avocado (vegan)
radishes, cucumber, blueberries

Grilled spiced sweet potato
avocado, baby spinach, feta

Classic Caesar
baby gem lettuce, anchovies, croutons, parmesan

Additions

- grilled chicken 4.5 fried chicken 4.5 avocado 3.5
 poached eggs 2.5 bacon 2.5 feta 3
 hot smoked salmon 4.5 smoked salmon 4.5

BRITISH CLASSICS

Forest Road IPA battered haddock 14
triple cooked chips, tartare sauce, crushed peas

Pan seared haddock 14
Ratte potatoes, crushed peas, lemon

Cumberland sausage & colcannon mash 12
roast onion gravy

Chicken & leek pie 11
Yukon Gold mash, gravy

Grilled rib-eye steak 18
triple cooked chips, peppercorn sauce

Slow roasted pork belly 13.5
Ratte potatoes, savoy cabbage

Roasted cauliflower (vegan) 11
king oyster mushroom, garlic spinach, pearl barley, almonds

Yukon Gold mash 3.5

Roasted Ratte potatoes 3.5

Winter veg 3.5

Buttered savoy cabbage 3.5

DESSERTS

Wheat free brownie, ice cream 6

Traditional Bakewell tart 4.5

Carrot & cinnamon cake 4.5

Egg custard tart & espresso 6

Apple & blackberry crumble, ice cream 6

Cardamom bread & butter pudding 5

Scone, plain OR fruit, clotted cream, jam 4.5

Hackney gelato 5

SPARKLING

		125ML	BTL
NV	Borgo del Col Alto, Prosecco, Veneto (Italy, organic)	8	30
NV	Veuve Clicquot, Yellow Label Brut (France)		80

WHITE

		175ML	BTL
2019	La Loupe, Grenache Blanc, IGP (France)	5	22
2019	Contrade Bellusa, Cataratto, Sicily , (Italy, organic)	6	25
2019	Bodegas Neleman, Chardonnay, Valencia (Spain, organic)	7	29
2019	Staffelter Hof, 'Magnus' Riesling, Mosel (Germany, biodynamic)		36
2018	Malinga, 'SP01 Heiss Weiss' Gruner Veltliner, Kamptal (Austria, biodynamic)		40

ROSÉ & ORANGE

		175ML	BTL
2019	Famille Fabre, La Grand Courtade Rosé, IGP d'Oc (France, organic)	5	27
2019	Valdibella, 'Dhyana' Perricone Rosato, Sicily (Italy, biodynamic)		34
2019	Cantina Orsogna, Pinot Grigio Ramoro, IGT (Italy, biodynamic)		35

RED

		175ML	BTL
2018	La Loupe, Grenache Noir, IGP (France)	5	22
2017	Les Nuages, Pinot Noir, IGP (France)	6	26
2019	Azul y Garanja, 'Abril' Tempranillo, Navarro (Spain, biodynamic)	7	29
2016	Coste di Moro, Montepulciano d'Abruzzo (Italy, biodynamic)		37
2018	Malinga, 'SP02 Chabernet' Cabernet Sauvignon , (Austria, biodynamic)		40

CRAFT BEERS & CIDERS

Forest Road	Posh Lager (draught schooner) 4
Forest Road	Easy Pale Ale (draught schooner) 4
Forest Road	Work IPA (draught schooner) 4.5
Lucky Saint	0.5% Lager (330ml bottle) 5
Sassy	Dry Apple Cidre (330ml bottle) 5.5
Sassy	Pear Cidre (330ml bottle) 5

SOFTS

Coke 4	Diet Coke 4	
Orangeade 4	Cherryade 4	Elderflowerade 4

COCKTAILS

Kir Royale , blackberry liqueur, prosecco 9
Maple Old Fashioned , bourbon 9.5
Negroni , gin 9
Bloody Mary , vodka 8.5
Mimosa , prosecco 8.5

WINTER WARMERS

Hot Toddy , bourbon 8.5
Irish Coffee , Irish whiskey 9
Snow White Chocolate , amaretto 8.5
Mulled wine 6