

ALBION

Bar



PLEASE PLACE
YOUR ORDER
USING THE
QR CODE

British inspired plates made from the best seasonal produce and artisanal ingredients from around the British isles

SMALL PLATES

- Crispy hot wings** 7
Nottinghamshire hot sauce, blue cheese mayo
- Halloumi & chorizo** 8
made with our own chorizo recipe
- Smoked paprika scotch quail eggs** 7.5
garlic & pea ketchup
- Bacon wrapped faggots** 5
traditional English meatballs, Nottinghamshire brown sauce
- Chilli & paprika sausage roll** 6
flaky puff pastry
- Vegan spring fritter** 5.5
red pepper dip
- Argyle mussels** 8
white wine, garlic, rosemary sourdough toast
- Spring greens salad (vegan)** 6
asparagus, broccoli, broad beans, radish, pine nuts, baby gem
- Bean & bulgur wheat salad (vegan)** 5.5
cherry tomatoes, cucumber, red onion, pea shoots
- Roasted butternut squash salad (vegan)** 5.5
crispy quinoa, spinach, pomegranate seeds, apple, walnut,

BIG PLATES

- Spring veg crudités** 14.5
macadamia feta, wild garlic dressing, homemade hummus
- Albion 'proper' fish fingers** 9
Forest Road IPA battered haddock, tartar sauce
- Bookmaker's steak sarnie** 13
Angus rib-eye steak, malt & beer onions, truffle mayo, watercress
- Argyle mussels** 13.5
white wine, garlic & thyme, triple cooked chips
- Classic Caesar salad** 8
baby gem, anchovies, croutons, parmesan
- Grilled spiced sweet potato salad (vegan)** 10
avocado, baby spinach, macadamia feta
- Albion 'Quintessential' British burger** 9.75
100% British beef, malt & beer onions, lettuce, mayo, dill pickle
- Chicken sandwich** 10.5
fried OR grilled corn-fed chicken, slaw, mayo, brioche roll
- mayos:
Worcestershire OR garlic OR truffle OR blue cheese
- Homemade vegan courgette & carrot burger** 9
macadamia feta, wild garlic & pea ketchup, lettuce, dill pickle

SIDES & SAUCES

- Triple cooked chips** 3.5
- Spiced sweet potato wedges** 5
- Wild Mushrooms** 4
- Sourdough Toast** 1
- Nottinghamshire sauce pot** 1
Hot sauce OR brown sauce
- Mayo pot** 1.5
Worcestershire OR garlic OR truffle OR blue cheese

LAST ORDERS - 22:30

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.

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SPARKLING

| | | 125 _{ML} | BTL |
|----|--|-------------------|-----|
| NV | Borgo del Col Alto, Prosecco, Veneto (Italy, organic) | 8 | 30 |
| NV | Veuve Clicquot, Yellow Label Brut (France) | | 90 |

WHITE (ADD SPRITZ 1.5)

| | | 175 _{ML} | 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 (ADD SPRITZ 1.5)

| | | 175 _{ML} | 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, 'Orange' Pinot Grigio Ramoro, IGT (Italy, biodynamic) | 9.5 | 35 |

RED

| | | 175 _{ML} | BTL |
|------|--|-------------------|-----|
| 2018 | La Loupe, Grenache Noir, IGP (France) | 5 | 22 |
| 2018 | Les Nuages, Pinot Noir, IGP (France) | 6 | 26 |
| 2019 | Azul y Garanja, 'Abril' Tempranillo, Navarro (Spain, biodynamic) | 7 | 29 |
| 2016 | Cantina Orsogna, 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 (330 _{ML} bottle) 5 |
| Sassy | Dry Apple Cidre (330 _{ML} bottle) 5.5 |
| Sassy | Pear Cidre (330 _{ML} bottle) 5 |

COCKTAILS

| |
|---|
| Aperol Spritz , prosecco 9 |
| Maple Old Fashioned , bourbon 9.5 |
| Negroni , gin 9 |
| Mimosa , prosecco 8.5 |
| Bloody Mary , vodka 8.5 |
| Virgin Mary 5 |
| Spirits & mixers - please ask your server |