

BOUNDARY

London

ALBION

SERVING THE BEST OF THE BRITISH ISLES



PLEASE PLACE YOUR ORDER USING THE QR CODE

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 13.5

eggs as-you-like, homemade vegan sausage patty, spinach, garlic mushrooms, plum tomato, hash brown, beans, buttered rosemary sourdough toast

Vegan Albion 13.5

smashed avocado, homemade vegan sausage patty, spinach, garlic mushrooms, plum tomato, hash brown, beans, olive oil rosemary sourdough toast

BAPS

Breakfast bap 3

toasted brioche bap, customised with your choice of fillings

Fillings

bacon 3	sausages 3	vegan patty 3
garlic mushroom 1.5	tomato 1.5	cheddar cheese 1.5
fried egg 1	avocado 4	smoked salmon 5

TOASTS

served on buttered rosemary sourdough toast

Smashed avocado 8

Eggs-as-you-like 6

Wild mushrooms 7

Cheesy beans 5

Additions

bacon 3	sausages 3	vegan patty 3
garlic mushroom 1.5	tomato 1.5	cheddar cheese 1.5
poached eggs 2.5	smoked salmon 5	buttered toast 1

FRESH JUICES

Orange 4.5

Kale & pineapple 6

Apple 4.5

Carrot & ginger 6

ENGLISH MUFFINS

Eggs Benedict 11

Eggs Royale 12

Eggs Florentine 9

SWEETS & GRAINS

Scotch pancakes 7

vanilla syrup, almonds

Berry porridge 5

seasonal berries, banana, cinnamon

Albion granola 7.5

poached 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

iced coffee on request

Hot chocolate 4

white OR dark OR blended
marshmallows & cream 0.5

Tea 3

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

Homemade iced tea 4

black OR lemon OR
passion fruit

Milk options

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

STARTERS

Heirloom tomatoes 6.5*dorset goats curd, watercress***Smoked paprika scotch quail eggs** 7.5*wild garlic & pea ketchup***Vegan spring fritters** 5.5*red pepper dip***Smoked salmon** 8*whipped avocado, pickles, sourdough toast***Argyle mussels** 8*white wine, garlic & thyme, sourdough toast***Keens Welsh rarebit** 6*pickled walnuts, watercress*

BURGERS & SANDWICHES

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***Additions***bacon 3 swiss cheese 1.5 cheddar cheese 1.5**fried egg 1 garlic mushroom 1.5 avocado 4***Bookmaker's steak sarnie** 13*Angus rib-eye steak, malt & beer onions, truffle mayo, watercress***Doorstop sandwiches** 5 - 6.5*freshly made daily, toasted on request,
please ask for today's selection*

SIDES

Triple cooked chips 3.5**Spiced sweet potato wedges** 5**Garlic spinach** 3**Green beans, almonds** 4

PLANT BASED SALADS

Spring greens (vegan) SMALL 6 / LARGE 9*asparagus, broccoli, broad beans, radish, pine nuts, baby gem***Bean & bulgur wheat (vegan)** SMALL 5.5 / LARGE 8*cherry tomatoes, cucumber, red onion, pea shoots***Roasted butternut squash (vegan)** SMALL 5.5 / LARGE 8*crispy quinoa, spinach, pomegranate seeds, apple, walnut***Classic Caesar** SMALL 5.5 / LARGE 8*baby gem, anchovies, croutons, parmesan***Grilled spiced sweet potato (vegan)** LARGE 10*avocado, baby spinach, macadamia feta***Additions***grilled chicken 5 fried chicken 5 avocado 4**poached eggs 2.5 bacon 3 macadamia feta 4**hot smoked salmon 5 smoked salmon 5*

BRITISH CLASSICS

Forest Road IPA battered haddock 14*triple cooked chips, crushed peas, tartare sauce***Roasted corn-fed chicken breast** 12.5*potato terrine, peas, broad beans, tarragon gravy***Argyle mussels** 13.5*white wine, garlic & thyme, triple cooked chips***Albion fish pie** 14.5*salmon, haddock & prawns, yukon gold mash***Angus grilled rib-eye steak** 19*triple cooked chips, malt & beer onions, hollandaise sauce***Charred asparagus (vegan)** 11*foraged mushrooms, broad beans, bulgur wheat, parsley crumb***Buttered potato terrine** 3.5**Mixed spring veg** 3.5**Buttered peas** 3.5**Wild Mushrooms** 4**Sourdough toast** 1

DESSERTS

Chocolate brownie, ice cream 6
Traditional Bakewell tart 4.5
Carrot & cinnamon cake 4.5

Egg custard tart & espresso 6
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)		90

WHITE (ADD SPRITZ 1.5)

		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 (ADD SPRITZ 1.5)

		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, 'Orange' Pinot Grigio Ramoro, IGT (Italy, biodynamic)	9.5	35

RED

		175ML	BTL
2018	La Loupe, Grenache Noir, IGP (France)	5	22
2018	Les Nuages, Pinot Noir, IGP (France)	6	26
2019	Azul y Garanza, '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

SOFTS

Coke 4	Diet Coke 4	Lemonade 4	Kombucha 4.5	Ginger Kombucha 4.5
Orangeade 4	Cherryade 4	Elderflowerade 4	Still Water 3	Sparkling Water 3