

WINE

WHITE

125ML / 250ML / BTL

Cuvée Jean Paul, Cotes de Gascogne 2014 **5 / 9 / 23**
Albion Viognier 2014 **5.5 / 10 / 26**
Sauvignon Blanc Vermentino, Les Oliviers,
Languedoc 2015 **5.75 / 10.5 / 27**
Picpoul de Pinet, L'Omarine Duc de Morny,
Languedoc 2015 **6.5 / 11.5 / 30**
Albion Mâcon Villages 2015 **7.5 / 14 / 36**

ROSÉ

125ML / 250ML / BTL

Albion Provence Rosé **6.5 / 11.5 / 30**

RED

125ML / 250ML / BTL

Cuvée Jean Paul, Pays du Vaucluse 2014 **5 / 9 / 23**
Albion Syrah 2014 **6 / 11 / 28**
Albion Malbec 2014 **6.5 / 11.5 / 30**
Albion Côtes du Rhône 2015 **6.75 / 12.5 / 32**
Fleurie, La Madone, La Reine de L'Arenite,
Beaujolais 2015 **6.75 / 12.5 / 32**
Château Berjuquey, Bordeaux, 2015 **8 / 14.75 / 38**

FIZZ

125ML / BTL

Domaine J Laurens, Blanquette de Limoux,
'Le Moulin', NV **8 / 45**
Ridgeview Bloomsbury, NV **60**
Veuve Clicquot Yellow label Brut, NV **70**

COCKTAILS

Gin & Tonic **7.5**
Spring Pimms **8**
Mary Queen of Scots – Bloody Mary **8**
Bloody Mary – Grey Goose Vodka
Bloody Maria – Patron Silver Tequila
Red Snapper – Albion Gin
Dark & Stormy **7.5**
Old Fashioned **7.5**

BEER

Albion Pale Ale (500ml) **5.5**
Paolozzi Lager (330ml) **4.5**
Freedom Lager (330ml) / Pils (330ml) **5**
Wiper & True / Amber Ale / Pale Ale (330ml) **5.5**
Guinness (330ml) **4.75**

EVERYDAY 8AM – 11PM
BREAKFAST 8AM – 11.30AM

STARTERS & SHARING

Today's soup served with home-made Albion bread **5**
Atlantic prawn cocktail **8**
Welsh rarebit **6**
Albion Scotch egg with HP sauce **4.5**

MAINS

Cumberland sausage & mash, onion gravy **9.75**
Grilled chicken salad **8.5**
Albion pies served with seasonal greens **12.5**
– Chicken & Leek
– Isle of Mull cheddar & potato
Smoked haddock kedgeree **10**
Toad in a hole, Cumberland sausage, mash,
seasonal greens, mustard gravy **9.95**
Fish & chips **13**
Dedham Vale beef burger **13**
(add rarebit sauce, bacon, mature cheddar
or fried egg 1 per item)
Steak sandwich, fried mushrooms & onions, fat chips **13**
Calves liver, crispy bacon, mash, onion gravy **13.5**
Pan-fried sea bass, grilled courgettes **14**
Roast chicken thighs, spinach, gravy **10**

SIDES ALL 4

Leaf & herb salad / Thyme buttered carrots / Seasonal greens / Cauliflower cheese / Triple-cooked chips
Mash / Portobello mushrooms

PUDDING & CHEESE

Seasonal crumble & custard **5**
Chocolate cake & crème fraiche **5**
Raspberry & custard tart with ice cream **5**
Baked cheesecake **4.5**
Ice cream 1 per scoop
Neal's Yard cheeses **8**

ALLDAY MENU 11.30AM – 11PM
SUPPER CLUB FROM 6PM

Whitebait, tartare sauce **5**
Mixed sharing board; cold cut rare roast beef,
roast ham, Scotch egg, British cheese & chutney **14**
Isle of Orkney smoked salmon, avocado, vinaigrette **10**

GRILL

Gammon steak, fried egg, grilled pineapple,
fat chips **12.5**
Dedham Vale 28-day dry aged steak:
– 200g Sirloin **18**
– 300g Rib Eye **22**
28-day, dry aged, mature steaks all served with
fat chips, portobello mushroom, onion rings,
Béarnaise or peppercorn sauce

VEGETARIAN

Jerusalem artichoke spelt risotto **12**
Sweet potato, spinach, poached eggs, chili **9**
Rumblethumps – bubble & squeak, spinach,
portobello mushroom, cheese sauce **9**

CAKE

Victoria sponge **4.25**
Chocolate & almond cake **4.75**
Scones, jam & cream **4**
Dorset apple cake **4**
Chocolate brownie **3.5**
Carrot cake **4.25**
Lemon drizzle **3.5**
Pistachio & polenta **4.75**

For more selection please see the shop display

WEBSITE
ALBION-UK.LONDON

JUST FOR LUNCH

12 – 3PM

Salad table (healthy & seasonal salads) **8**
Soup & sandwich **8**
Avocado & poached egg on toast **8**

BREAKFAST SERVED 8AM – 11.30AM

Full Albion **12.5**
Bacon & Eggs **9.5**
Smoked salmon & scrambled eggs **12.5**
Devilled kidneys **9**
Beans & Isle of mull cheddar on toast **9**
Avocado & poached egg on toast **8**
Porridge, poached fruits or banana & cinnamon **6**
Sweet potato, spinach, poached eggs, chili **9**
Bubble & squeak, poached eggs **7**
Please ask your waiter for the full breakfast menu

FRESH & COLD PRESS JUICES

Orange, Apple or Pink Grapefruit **3.75**
Carrot, apple & ginger **4.25**
Apple & beetroot **4.25**
Botanic Lab tonics & juices from **4.25**
PRESS tonics & juices from **4.25**

DETOX ALL 3.6

Fresh mint, lime & honey
Green tea, lime & elderflower
Hot turmeric cleanser
Hot cider vinegar, ginger & cayenne

TEA & COFFEE

Pot of tea / Pot for two **3.25 / 6**
Fresh mint **2.75**
Earl grey, Green, Peppermint, Berry, Rooibos,
Chamomile **3.5**
Pot of coffee / Pot for two **3.25 / 6**
Espresso, Macchiato **2.5 / 3.5**
Cappuccino / Latte / Flat White **3.5**
Americano **3**
Turmeric Almond Latte **4**
Hot Chocolate **3.5**

SOCIAL
@ALBION_LONDON

SUPPER CLUB EVERY NIGHT FROM 6PM – 11PM

A HEARTY MAIN WITH A HOUSE BEER OR A HOUSE WINE

ALL 12

MONDAY

Cumberland sausage & mash, onion gravy

TUESDAY

Chicken & Leek pie, seasonal greens

WEDNESDAY

Toad in a hole, Cumberland sausage, mash,
seasonal greens, mustard gravy

THURSDAY

Dedham Vale beef burger

FRIDAY

Fish & Chips

SATURDAY

Calves liver, crispy bacon, mash, onion gravy

SUNDAY

Dedham Vale 28-day dry aged Sirloin, all the trimmings
Supplement 2

SERVICE CHARGE

12.5% discretionary service charge will be added to the bill. Please notify your waiter with any allergens or special dietary requirements.

ALBION
CAFE • BAR • GROCERY