

# ALBION'S RESTAURANT

## NIBBLES

### Olives 3.50

### Focaccia 5.50

Focaccia bread with balsamic vinegar and olive oil

### Hummus, Tzatziki & Babaganoush 5.95

Served with pitta bread

### Breaded halloumi sticks 5.50

Served with sweet chilli sauce

## STARTERS

### Spinach salad 6.50

Avocado, bacon and spinach leaves served with parmesan, croutons and honey-mustard dressing

### Prawns 8.50

Tiger prawns sautéed on chilli, butter-wine sauce, served on top of toasted sourdough bread

### Antipasto misto 8.95

Cured meat selection (serrano ham, Jesus salami, coppa) served with olives and goats curd served with toasted focaccia bread

### Antipasto vegetarian 8.25

Selection of grilled artichokes, bell peppers, courgette, tomatoes, olives and goats curd served with sourdough bread

### Moules 7.50

Mussels with choice of Provençale sauce or Marinere sauce served with sourdough bread

### Calamari 6.95

Deep-fried Bread crumbed calamari tossed with garlic and parsley served with garlic mayonnaise

### Bruschetta Peperonatta 6.50

Roasted mix peppers tossed on garlic olive oil and basil served over a toasted sourdough bread, garnished with rocket and goat curd cheese

### Halloumi salad 6.50

Halloumi served over a bed of quinoa, rocket and kale mix drizzled with honey-mustard dressing

## PASTA

### Linguine frutti di mare 14.95

Linguine pasta with prawns, squid, mussels, sun blushed tomatoes on red chilli butter sauce

### Tortelloni 13.50

Filled with braised wild boar tossed in a rich tomato sauce

### Ravioli 12.50

Filled with spinach and ricotta tossed in a rich tomato sauce drizzled with pesto sauce

### Albion's Ragu 13.50

Linguine pasta served with Albion's beef ragu

### Truffle Mac'n Cheese 12.50

Penne pasta cooked on creamy truffle-cheese sauce

### Linguine Carbonara 12.50

Pancetta with creamy egg sauce and parmesan

## RISOTTO

### Seafood risotto 14.95

Risotto with Prawns, mussels, squid, sun blushed tomatoes and chilli butter

### Butternut squash risotto 12.95

Spicy sage risotto with roasted butternut squash, garnished with rocket and walnuts

### Risotto Primavera 12.95

Risotto with asparagus, peas, spinach, courgettes and pesto sauce

### Mushroom risotto 12.95

Creamy risotto with sautéed mushrooms garnished with rocket and shaved parmesan cheese

## FROM THE SEA

### Seabass 15.95

Grilled seabass served with chunky tomato, avocado and caper salsa with crushed potatoes

### Fish pie 14.95

Prawns, salmon and cod cooked on leek sauce covered with creamy mash potatoes served with pickled red cabbage

### Moules Frites 13.95

Mussels with choice of Provençale sauce or Marinere sauce served with skinny fries

### Albion's Fish Stew 15.95

Medley of prawns, squid, mussels, potatoes and leeks cooked on rich tomato-wine sauce with chilli garlic butter topped with grilled seabass fillet and served with sourdough bread

## GRILLS & MEATS

### Duck confit 16.50

Served with dauphinoise potatoes, green beans, thyme and veal jus

### Lamb Shank 16.50

Slow cooked Lamb shank served over a bed of potato & savoy cabbage mix topped with veal jus

### Pollo con funghi 13.95

Grilled butterflied chicken served with dauphinoise potatoes and creamy mushroom sauce

### Rib-eye Steak 23.95

10oz rib-eye steak chargrilled to your taste served with skinny fries and rocket leaves Add peppercorn sauce or mushroom sauce for 2.50

### Beef bourguignon 16.50

Traditional beef bourguignon served with creamy mash potato

### Coq Au Vin 13.50

Chicken leg, slowly braised in red wine with bacon lardons, mushrooms and potato pureé

## SALADS

### Chicken Caesar salad 11.50

Grilled chicken, gem lettuce, croutons, parmesan and Caesar dressing

### Halloumi salad 11.50

Seared halloumi served over mixture of salad leaves, beetroot, quinoa and blueberries tossed with lemon & olive oil dressing

### Avocado, bacon and spinach salad 11.50

Avocado, bacon and spinach leaves served with parmesan, croutons and honey and mustard dressing

## SIDE DISHES

### French fries 3.50

### Sweet potato fries 4.25

### Tomato salad 4.95

### Green beans 4.50

### Gratin dauphinoise 4.50

### Tender-stem broccoli 5.50

### Organic sourdough bread 3.50

## ALBION'S BRUNCH 11.50

Served daily until 3pm (includes coffee or tea)

### Albion's full breakfast

Sausage, bacon, beans, black pudding, mushrooms, hash brown, egg, tomato, mixed seeds served with sourdough bread

### Albion's royal

Scottish smoked salmon served over toasted sourdough bread, poached eggs, mixed seeds topped with hollandaise sauce

### Albion's garden breakfast

Bed of spinach leaves topped with artichokes, quinoa, broccoli, bell peppers, courgettes, potatoes, mixed seeds, served with tzatziki and toasted sourdough bread

### Albion's benedict

Ham honey roast served over the toasted sourdough bread, poached eggs, mixed seeds, topped with hollandaise sauce

### Albion's smashed avocado

Smashed avocado, red chilli, tomatoes, mixed seeds, served over the toasted sourdough bread and poached eggs

### Albion's vegetarian breakfast

Halloumi, mushrooms, tomatoes, hummus, guacamole, mixed seeds, served with toasted sourdough bread

Please always inform your server for any allergies before placing your order, whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment

A discretionally optional gratuity of 12.5% will be added to your bill. All gratuities go to the team in this restaurant.

# ALBION'S RESTAURANT

## WHITE WINE 175ml / bottle

### Verdejo Organic 5.95 / 19.50

*A refreshing aromatic wine with apple and tropical fruit notes*

### Chardonnay 6.25 / 22.95

*Full and rich with concentrated pear and tropical fruit flavours with layers of vanilla and sweet spice from oak aging*

### Pinot Grigio Organic 6.50 / 24.50

*Dry, refreshing and delicate a mouth-watering organic light white*

### Sauvignon Blanc 6.50 / 24.50

*Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes*

### Picpoul De Pinet 26.95 bottle

*A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit*

### Albarino 32.95 bottle

*A crisp, refreshing white, zesty and aromatic with a soft ripe fruit*

### Gavi Di Gavi D.O.C.G 35.95 bottle

*Elegant, Unoaked, mineral-laced white with a citrus and floral bouquet*

## RED WINE 175ml / bottle

### Tempranillo Organic 5.95 / 19.50

*Ripe cherry and plum fruit flavours with sooth finish*

### Merlot 6.25 / 22.95

*Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla*

### Pinot Noir 6.50 / 24.50

*A bright ruby-red coloured wine bursting with dark plum, red cherry and exotic black tea aromas*

### Malbec 25.95 bottle

*Unoaked, the palate shows warmth and plenty of ripe, dark fruit with shavings of milk chocolate and touch of vanilla pod*

### Chotes du Rhone 29.50 bottle

*Fresh and silky on the palate, aromas follow through on to the mouth prolonged by notes of liquorice and spice. Spicy, peppery, warming reds*

### Shiraz 24.95 bottle

*Rich, warming reds with a soft spicy palate*

### Chianti D.O.C.G 32.95 bottle

*A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish*

## ROSE & SPARKLING

### LE BOSQ ROSE 175ml / bottle

*Light, pale-pink rose, the nose shows red fruit aromas and notes of grenadine and the palate is dry and soft 6.25 | 22.95*

### PROSECCO 125ml / bottle

*Delicate bouquet of fresh bread and citrus fruit 6.50 | 28.95*

## SOFT DRINKS & MINERAL WATER

Still | Sparkling water 500ML 2.75

Freshly squeezed orange juice 3.95

Real Kombucha Royal Flush 6.00

Cloudy apple juice 3.50

Cranberry juice 3.50

Tomato juice 3.50

Coke / Diet / Zero / Sprite 3.50

Ginger beer 4.25

Rose lemonade 4.25

Elderflower Cordial hot / cold 3.95

## HOT DRINKS

Espresso / Macchiato / Americano 2.50

Double espresso / Macchiato 2.95

Flat White / Mocha 3.25

Cappucino / Latte 3.25

Hot chocolate 3.25

Hot chocolate with cream 4.25

### TEAS 2.50

English Breakfast / Earl Grey /  
Peppermint / Fresh Mint / Green Tea /  
Camomile / Cranberry

## BEERS, PALE ALE, CIDER

Camden pale ale 4% 330ml 5.95

Camden Hells lager 4.6% 330ml 5.75

Apple Cider 4.5% 500ml 6.25

Peroni Nastro Azzurro 5.1% 330ml 5.50

Peroni gluten free 5.1% 330ml 5.75

Peroni Libera, NRB 0% 5.25

## SPIRITS 25ml 3.95 / 50ml 5.95

Gin / Vodka / Amaretto / Whisky /Rum  
Mixers 1.95

## COCKTAILS

### Peach Bellini 6.50

*Peach puree topped with prosecco*

### Hedgerow Fizz 6.50

*Elderflower, elderflower frozen blackberry*

### Aperol / Campari Spritz 7.95

*With Prosecco soda and orange*

### Mimosa 6.50

*Orange juice topped with Prosecco*

### Bloody Marie 6.50

*Vodka, lemon juice and spicy tomato sauce*

### Amaretto Sour / Whisky Sour 6.50

*Amaretto or whisky, pink lemonade and  
lemon juice*

### Cynar Gin Fizz 7.50

*Cynar, Gin, Prosecco*

### Negroni 7.50

*Gin, Campari, Cinzano Rosso*

## NO & LOW COCKTAILS

### Belli - No (alcohol free) 5.50

*Kombucha, peach puree*

### Virgin Mojito (alcohol free) 5.50

*Mint leaves, apple juice, lime juice, elderflower  
cordial and soda water*

### Breakfast iced tea (low alcohol) 6.50

*Italicus, lemon, peach ice tea*

### Rose lemonade - elderflower sangria (alcohol free) 5.50

*Elderflower cordial, rose lemonade, lemon juice,  
sliced strawberries, lemon slice, mint*

*125ml and 250ml wine measures available on request.*

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