

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.

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.