

ALBION



Groups and Large Tables

While Albion does not generally take individual small table bookings, it is possible to reserve a table/s for evening bookings for groups of 7 or more. Plus, it is sometimes possible to reserve a table (minimum 7 people) for early breakfast Monday to Friday. All subject to availability. Albion does not take bookings for small parties or groups at lunch or breakfast at the weekends. If you are less than 7 people, just turn-up and we will find a table for you.

Opening Hours

Albion is open from 8am until late 7 days per week.

Breakfast is served from 8am to midday Monday to Friday and 8am to 12.30pm on Saturday and Sunday.

The main menu is available throughout the day until the kitchen closes at 11pm.

In the afternoon, from 3.30pm – 5.30pm, there is also an extended selection of pastries and tea cakes.

The bar closes at 11pm Monday to Saturday and 10.30pm on Sunday.

ALBION

Supper Menus

The Albion menus focus on long-established British recipes and ingredients. The aim is to offer a gentle mix of 'caff' specialities and dishes previously more associated with good home cooking, nothing challenging or complicated, just straightforward and hearty. For groups of 7 or more, to a maximum of 24, we recommend the following menus.

All of the menus include bread from our bakery with English butter, vegetables to accompany the main course and coffee at the end of the meal. Vegetarian menus and special dietary requirements are available on request. A supplement of £7.50 per person is levied if a choice menu other than those provided below is required. Please note that we only offer a maximum of 3 choices at each course. The quoted prices include VAT, but exclude a 12.5% discretionary service charge.

The Albion pastry kitchen team is happy to exchange any of the following puddings for a special celebration cake made to your precise requirements. In some cases, a small supplement may apply. Please allow a minimum of 24 hours notice for this option.

Please choose *one* of the menus from the below

Menu 1 @ £20

Slow roast pork belly, apple sauce

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Bread and butter pudding

Menu 2 @ £26

(or £22 without the first course)

Seasonal vegetable salad

~

Slow-roast pork belly

~

Sticky toffee pudding

Menu 3 @ £26

(or £22 without the first course)

British charcuterie

~

Fish pie

~

Cheesecake

Menu 4 @ £28

(or £24 without the first course)

Potted salmon, pickled cucumber

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Cottage / Shepherd's pie

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Fruit crumble, custard

Menu 5 @ £28

(or £24 without the first course)

½ pint of prawns

~

Irish stew

~

Chocolate and honeycomb tart

ALBION

Menu 6 @ 28
(or £24 without the first course)

Warm Scotch egg, herb salad

~

Kedgeriee

~

Poached pear with parkin

Menu 7 @ £30

British charcuterie

~

Battered fish and chips

~

Sticky toffee pudding

Menu 8 @ £30

Smoked mackerel salad

~

Game pie

~

Sticky toffee pudding

Menu 9 @ £30

Soup of the day

~

Pan roast salmon, green sauce

~

Quince crumble and custard

Menu 10 @ £30

Portobello mushrooms on toast

~

Roast chicken, bread sauce and gravy

~

Stichelton and fruit cake

Menu 11 @ £30

Roast vegetable salad

~

Chicken and crayfish pie

~

Bread and butter pudding

Menu 12 @ £30

Potted salmon, pickled cucumber

~

Sirloin and chips

~

British cheese and chutney

ALBION

Menu 13 @ £32

Soup of the day
British charcuterie
Smoked mackerel salad

~

Slow roast pork belly, apple sauce
Fish pie
Sirloin and chips

~

British cheese and chutney
Fruit crumble, custard
Cheesecake

Menu 14 @ £34

Half pint prawns, salad cream
Portobello mushrooms on toast
Soup of the day

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Cottage pie
Fish and chips
Double lamb chop

~

Bread and butter pudding
British cheese and chutney
Sticky toffee pudding

ALBION

	125ml	250ml	Bottle
Champagne and sparkling wine			
Besserat de Bellefon Cuvee des Moines, NV	£9.75		£55.00
Besserat de Bellefon Brut Rose, NV			£65.00
Pol Roger			£70.00
Chapel Down Pinot Reserve, Kent, England 2005	£8.50		£47.50
French white wine			
Lesc Blanc, Vin de Pays du Gers 2010	£4.00	£7.50	£18.00
Grenache Blanc St Cirice, Domaine St Cyrgues 2011	£4.75	£8.50	£21.00
Viognier, Domaine Mes Bahourat 2010	£5.00	£8.75	£24.50
Sauvignon de Touraine, Domaine Guy Alion 2010	£5.75	£9.75	£27.00
Petit Chablis, Gerard Tremblay, Burgundy 2010	£6.50	£11.50	£32.50
English white wine			
Ortega, Biddenden Vineyards, Kent, England 2010	£4.75	£9.00	£27.00
Rose wine			
La Bastide, Cota de Provence, France 2010	£5.00	£8.75	£26.50
French red wine			
Bergerie de la Bastide Rouge, Languedoc-Roussillon 2010	£4.00	£7.50	£18.00
Merlot/Mourvedre, Les Oliviers 2010	£4.75	£8.50	£22.00
Pinot Noir, Les Volets, L'Haute Vallee de L'Aude 2010	£5.00	£8.75	£25.00
Saumur Rouge La Cabriole, Cave de Saumur 2009	£5.25	£9.00	£26.50
Malbec Cedre du Heritage Cahors Ch du Cedre 2010	£5.75	£9.50	£28.00
Chateau Toulouze, Graves de Vayres 2006	£6.00	£11.25	£32.50
Sweet wine			
Monbazillac, L'Ancienne Cure, South West France 2006	£5.00	(100ml)	£38.00
Maury, Mas Amiel, Roussillon, France 2008	£7.50	(100ml)	£46.00
Cocktails			
Kir/ kir Royale			£5.50/£9.80
Spirits (50ml) with mixers, minerals or juices			£5.75
Non-alcoholic			
Virgin Mary			£3.60
St Clements			£3.10
Elderflower cooler/pitcher			£3.00/£10.50
Beer			
Redchurch Brewery;			
Bethnal Pale Ale, Hackney Gold, Shoreditch Blonde, Hoxton Stout			£5.00
MeanTime; London Stout (50cl)			£4.30
Guinness			£4.30
Camden Town Brewer; Wheat beer, Hells Lager			£4.00
London Pride			£4.00
Aspall's Suffolk Cider			£5.00
Westons Wyldwood Organic Cider apple or pear (50cl)			£6.00
Sambrook's Brewery Wandle Ale (50cl)			£5.50
Soft drinks			
Orange juice			£3.15
Apple, Pear, Pink Grapefruit, Cranberry or Tomato juice			£3.40
Apple and Beetroot juice			£3.50
Fentimans ginger beer, dandelion & burdock, Victorian lemonade, or mandarin and Seville orange jigger			£3.05
Whole Earth drinks, elderflower, lemonade, cola, cranberry or apple and raspberry			£2.85
Today's smoothie			£4.05
Bottle of still or sparkling water			£1.75/£3.00
Tea and coffee			
Chamomile, Green tea, Peppermint, Fresh Mint, Darjeeling, Assam or Earl Grey			£3.20
Pot of tea/ pot of coffee			£2.60/£3.10
Espresso/ double			£2.20/£2.70

Terms and Conditions:

ALBION

- 1) Bookings of 6 or more will only be regarded as a confirmed reservation on receipt of completed and signed Terms and Conditions
- 2) A deposit of £20 per person is required to secure all reservations. The amount of the deposit will be deducted from the final bill on the night. Any spend over the deposit amount must be settled before leaving the premises.
- 3) Albion will keep the full deposit amount if the reservation is cancelled or a no-show with less than 48 hours written notice.
- 4) Final numbers are requested no later than 48 hours prior to the reservation; Albion will reserve the right to charge the menu amount per person for absent guests. If your numbers are increased with less than 48 hours notice, Albion will make every effort to cater for the additional guests but cannot guarantee to do so.
- 5) Occasionally, certain dishes and wines may become unavailable at short notice due to difficulties of supply. In this event, we will contact you to propose an alternative for your consideration
- 6) The table will be held for **15 MINUTES ONLY** from the time of the reservation after which time if no one is seated at the reserved table then it will be released.
- 7) The customer agrees to be responsible for and shall indemnify Albion against all damages occasioned to the restaurant, fixtures and fittings, caused by any act, default or negligence of the customer; agents or guests of the customer.

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	GROUP BOOKING 7+ ALBION
Date of event	
Time	
Reservation name	
Name of the host	
Number of guests	
Menu choice	
Card type	
Credit card number	
Security code	
Expiry date	
Start date	
Deposit amount due	£
Cardholder's name	
Card holder's address	
Cardholder's signature	I AGREE TO THE ABOVE TERMS AND CONDITIONS:

Please return the completed form to restaurant@theboundary.co.uk or vanessa@theboundary.co.uk

Any queries please contact us on 020 7729 1051