

# THE ALBION

Ludgate Circus



The Albion  
2/3 New Bridge, Street  
London  
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## SUPER SARNIES

Served with root vegetable crisps

Slow cooked BBQ pulled pork £7.95  
in a cream bun with kohlrabi and rainbow carrot slaw

Dirty dog £6.95  
Pork Supa dog sausage, with sweet chilli onions, spicy ketchup and mustard in cream hot dog bun

Ale battered cod bap £6.95  
tartare sauce, lettuce and tomato in a cream bun

Club sandwich £6.95  
Stuffed with egg mayonnaise, grilled chicken, lettuce, tomato, red onion and bacon

Salt beef and Gruyere cheese £5.95  
Rocket, mustard mayonnaise, and sweet dill pickle in a bagel

Butlers cheddar cheese sandwich £5.00  
with Branston pickle (v)

Add a handful of skinny fries £1.20

## BURGERS

Our beef burgers are 100% British beef, all served in a cream bun, with skinny fries. From each burger sold £1 is donated to the Wooden Spoon Charity.



Classic beef burger £12.45  
With lettuce, gherkins and burger sauce topped with ale onions and burger cheese

The Johnny Ca\$h beef burger £12.95  
Ghost chilli mayonnaise, lettuce, tomato, red onion and jalapeño topped with burger cheese IT'S HOT!

Buttermilk chicken breast £11.45  
With chipotle mayonnaise, lettuce, tomato and red onion

Beetroot burger (v) £10.95  
With a chive mayonnaise, lettuce, tomato and red onion

## TOPS £1

- Burger cheese
- Cheddar/Feta/Gruyere
- Fried hen's egg
- Bacon
- Jalapenos
- Pulled pork
- Mac 'n' cheese
- Caramelised red onion

(v) Suitable for vegetarians. Fish dishes may contain small bones.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

## LIGHT BITES

Soup of the Day £4.50  
With sourdough bread and butter

Mac 'n' Cheese £4.50  
(add pork £1)

Chorizo paté on toasted sourdough bread £6.00  
With roasted peppers, onion, ripped mozzarella and olive oil

Broad beans, apple matchsticks, mint, and crumbled Wensleydale Kit Calvert cheese (v) £4.50

Minced lamb skewers £5.50  
With a mint, cucumber yoghurt dip

## THE MAIN EVENT

Chicken and ham hock pie £10.50  
With rainbow carrot, kale, onion and broad beans

Braised oxtail stew £10.00  
With spinach dumplings and horseradish cream

Young's Special Ale battered cod £11.50  
Hand cut chips, creamy mint pea purée, tartare sauce and chargrilled lemon (May contain small bones)

Cumberland sausage ring £9.95  
With bubble 'n' squeak and caramelised onion gravy

Honey glazed grilled ham £10.50  
Crispy hen's egg and skinny fries

Sirloin Steak £16.95  
With hand cut chips, rocket  
Choose from: Béarnaise/Peppercorn sauce/Anchovy/Garlic and herb/Smoked paprika butter

Aubergine and courgette £10.00  
In spicy tomato sauce, topped with mozzarella and a savoury crumble with mixed leaves and herb dressing

Smoked mackerel and beetroot salad £10.00  
With a poached egg and crotons

## SIDES (v) £3

- Skinny fries
- Hand cut chips
- Onion Rings
- Bubble 'n' squeak
- Cauliflower cheese
- Mac 'n' cheese
- Kohlrabi and rainbow carrot slaw

## White wine

175ml 250ml 750ml  
Bottle

### Dry, fresh and zesty

Ugni Blanc/Colombard 4.50 6.00 16.50  
Old Vines, Le Sanglier, France 2014  
Fresh, crisp and dry.

Sauvignon Blanc 4.60 6.15 17.00  
Paso del Sol, Maipo Valley, Chile 2014  
Zippy, clean and vibrant.

Pinot Grigio Garganega ★ 4.95 6.60 18.15  
Villa Borghetti, Italy 2014  
Light and smooth with lemon  
and honey flavours.

White Rioja 5.15 6.75 18.95  
Bodegas El Coto, Spain 2014  
Clean and rounded, with a streak of lime.

Picpoul de Pinet 5.90 8.00 22.70  
Cuvée Basco, France 2014  
Completely dry, intensely fresh and clean.

Sauvignon Blanc ★ 6.40 8.80 25.45  
Mission Estate, New Zealand 2014  
Vibrant and intense fruit from  
NZ's oldest winery.

### Fuller flavoured and rounded

Chenin Blanc 4.75 6.30 17.45  
Keate's Drift, South Africa 2014  
Honeyed and rounded with  
a lovely crisp aftertaste.

Unoaked Chardonnay 5.50 7.50 21.20  
Crystal Brook, South Australia 2014  
Packed with pineapple and  
tropical fruit flavours.

## Champagne & Prosecco

125ml 750ml  
Bottle

Prosecco 5.25 24.95  
Brut NV, Cuvée Revino, Italy

Raboso Rosato 24.95  
Brut NV, Donna Trevigiana, Prosecco, Italy

Cockburn and Campbell  
Champagne 38.10  
Brut NV, France

## Red wine

175ml 250ml 750ml  
Bottle

### Lighter, juicy and supple

Carignan 4.50 6.00 16.50  
Old Vines, Le Sanglier, France 2014  
Brambly, spicy and very moreish.

Merlot 4.60 6.15 17.00  
Paso del Sol, Maipo Valley, Chile 2013  
Plummy fruits and velvety tannins.

Pinotage 4.75 6.30 17.45  
Keate's Drift, South Africa 2013  
Juicy, supple and dry with fleshy  
mulberry flavours.

Pinot Noir 5.50 7.50 21.20  
Domaine Le Grange Le Haut  
France 2013  
Light, elegant and soft with cherry flavours.

Rioja Crianza ★ 5.90 7.70 21.75  
Bodegas El Coto, Spain 2011  
Smooth and rounded with delicious  
red berry fruit.

### Robust, powerful and spicy

Shiraz 5.50 7.50 21.20  
Crystal Brook, South Australia 2012  
Sweet berry fruit and delicious spice.

Malbec ★ 5.75 7.80 22.15  
Alta Vista Classic, Mendoza  
Argentina 2013  
Brimming with intense black fruits.

Merlot 6.55 8.95 25.90  
Highwood Estate, Australia 2012  
Ripe, plummy fruit flavours  
and creamy vanilla.

## Rosé wine

Cabernet/Shiraz Rosé 4.60 6.15 17.00  
Paso del Sol, Maipo Valley, Chile 2014  
A slightly sweeter, soft style of rosé

Rioja Rosado 5.05 6.70 18.50  
Bodegas El Coto, Spain 2014  
Dry and fresh with strawberry  
and raspberry fruit

Pinot Grigio Rosé 5.50 7.50 21.30  
Villa Borghetti, Italy 2014  
Clean, freshly fruity and soft.

★ One of our favourites.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
125ml glasses of wine available on request. Vintages are subject to availability. All prices are inclusive of V.A.T.