

Available all day

FOOD

TOASTED SOURDOUGH, RYE OR GLUTEN FREE ^V butter & preserves	4
EGGS ANY STYLE sourdough, rye or gluten free	6
SMASHED AVOCADO ON TOAST ^{VG} green chilli, spring onions, tomato & poached eggs	12
RIVIERA BOWL ^{VG/GF} grilled potatoes, quinoa, carrots, beetroot, radish, avocado, olives, purple basil & beetroot pesto	16
HOX FISH & CHIPS pale-ale battered cod, triple cooked chips & aioli	18
CROQUE-MONSIEUR honey roast ham, soft goat's cheese, smoked cheddar & mesclun salad add a fried egg +2	12
ALBIE'S AGED BEEF BURGER smoked applewood cheddar, pickles, Albie's burger sauce & fries	16
ALBIE'S VEGAN BURGER ^{VG} grilled aubergine & chickpea, purple basil, beet pesto & fries	14
FRIES ^{VG}	4
GREEN SALAD ^{VG}	4

GF - Gluten free | VG - Vegan | V - Vegetarian

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments.

A discretionary 12.5% service charge will be applied to your bill

WINES BY THE GLASS

WHITES

2018	SAUVIGNON DE TOURAINE, Les Grenettes, Beausejour, FR	7/28/39
2018	GROLLEAU GRIS, Domaine Haut, Bourg, Loire, FR	5/20/29
2017	RIESLING, Dreissigacker, Rheinhessen, GER	9/34/50

REDS

2018	LE CHAPEAU QUI RIT, Rouge, Languedoc, FR	5/20/29
2018	PINOT NOIR, Domaine Antugnac, Languedoc, FR	7/28/39
2018	RUBILLO CESANESE, Principe Pallavicini, Lazio, IT	8/32/45

ROSÉ

2018	QUINTA DA BOA ESPERANCA, Lisbon, PT	8/32/45
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SPARKLING

NV	LESSINI DURELLO, Antonio Fattori, Veneto, IT	8/42
NV	CHAMPAGNE, Perrier-Jouët Grand Brut, FR	14/80

BEERS

CAMDEN HELLS LAGER 4.6%	5.5
CAMDEN PALE ALE 4.0%	5.5
BROOKLYN LAGER 5.2%	5.6