



THE ALBION

## Spring Menu

## For The Table

Homemade Bread 5

Salted Butter

(Ask for Today's House Loaf)

In House Marinated Olives 6

(gf, ve)

Anchovies 6

Lemon &amp; Pepper oil, Sourdough

Venison Carpaccio 12

British Pecorino, Pickled Blackberries (gf)

Calamari 11

Salt &amp; Pepper Squid with Lemon Aioli (gf)

Braised Pork Belly 10

Quince &amp; Szechuan Glaze, Crackling (gf)

Blue Cheese &amp; Red Onion Tart 10

Vegan Blue Cheese, Truffle Oil, Frisée (ve)

Albion Cheese-Burger 22

Cheddar, Pickles, House Sauce, Lettuce &amp; Tomato on a Brioche Bun with Fries (gfo)

Chicken Burger 21

Brie, Chutney, Lettuce &amp; Red Onion on a Brioche Bun, Fries (gfo)

Pan Roasted Duck Breast 27

Potato Terrine, Spring Greens, Redcurrant Jus (gf)

Maris Piper Dumplings 21

Asparagus, Wild Garlic, Pickled Blackberries, Watercress (ve, gf)

Thatcher's Cider Battered Pollock 22

Tartare Sauce &amp; Crushed Peas, Triple Cooked Chips (gf)

## Starters

Chilli &amp; Garlic Prawns 12

Pan Roasted with Sourdough (gfo)

Soup of the Day 9

Salted Butter with Sourdough (veo, gfo)

Whisky &amp; Honey Oak Smoked Trout 12

Orange &amp; Shallot Salad (gf)

Grilled Asparagus 11

Poached Duck Egg, British Pecorino, Fig Balsamic (v, gf)

## Mains

Braised Beef Shin &amp; Mash 26

Mashed Potatoes, Seasonal Vegetables &amp; Red Wine Jus (gf)

Bone in Pork Chop 26

Fondant Potato, Carrot Purée, Wild Garlic Pesto (gf)

West Country Mussels 25

Cider, Cream &amp; Shallot Sauce with Fries (gf)

Market Fish 26

Cockles, Spring Greens, Watercress, Wild Garlic (gf)

Redefine Vegan Burger 20

Pickles, House Sauce, Lettuce, Tomato on a Pretzel Bun with Fries (ve, gfo)

## From the Grill

8oz Rump 28

8oz Sirloin 31

8oz Ribeye 34

Make a Surf &amp; Turf - add 3 Tiger Prawns +9

served with Triple Cooked Chips, Provençal Tomato &amp; Dressed Rocket (choice of Peppercorn, Salsa Verde, Garlic Butter +2)

Sharing 28oz Bone In Sirloin 69

Choice of Sauce, Fries (gf)

Subject to Availability

Albion Signature Beef &amp; Reef 125

500g Chateaubriand &amp; 500g Lobster with Fries

Sharing for 2

3 Days Advance Order Only (gf)

## Sides

Duck Fat Potato Terrine (gf) 6

Skin on Fries (ve, gf) 5

Seasonal Vegetables (veo, gf) 5

Cider Battered Onion Rings (gf) 5

Triple Cooked Chips (ve, gf) 5

Thyme Mac &amp; Cheese (v) 6

An optional service charge can be added whilst making a payment. Ask your server for more information.



THE ALBION

*"What A Beautiful Place To Be....."*

## pudding

<b>Sticky Toffee Pudding</b>	<b>10</b>	<b>Rhubarb &amp; Custard</b>	<b>10</b>
<i>Soft, Light Toffee Sponge served with a Super Rich Butterscotch Sauce &amp; Vanilla Ice Cream (v)</i>		<i>Yoghurt Custard, Poached Rhubarb, Shortbread</i>	
<b>Chocolate &amp; Lemon Tart</b>	<b>10</b>	<b>Seasonal Fruit Crumble</b>	<b>10</b>
<i>Salted Dark Chocolate, Lemon Gel, Blackberry Sorbet (gf, ve)</i>		<i>Braised Fruits, Vanilla Ice Cream (ve, gf)</i>	
<b>British Cheese Selection</b>	<b>13</b>	<b>Ice Creams &amp; Sorbets</b>	<b>3</b>
<i>Crackers, Chutney &amp; Grapes ADD 50ml PORT + 6.25</i>		<i>Please Ask For Available Flavours (v, veo, gf)</i>	

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Welcome to our beautiful pub. The Albion is a very special place. Steeped in history this 18th Century Coach House is one of Clifton's most popular dining and drinking establishments and has remained so for over 250 years since its opening in 1761.

We are proud to be the custodians of The Albion and we love our pub. As a family run business we are all involved in the day to day running of this wonderful place and our talented kitchen make all of our dishes in house.

Head Chef James Hamilton curates our menu based on the seasons, flavour and current trends. Here we do our own flowers for guests to enjoy and with our terrace awning and outdoor heaters to keep you warm outside the Albion truly is a beautiful place to be.

We hope you enjoy your time with us.

Ruth (Landlady), James (Head Chef), Dylan (General Manager)

## Weddings @ The Albion



Have Your Wedding @ Upstairs @ The Albion – We are a licensed wedding venue for up to 30-40 guests



Email marketing@cliftonalbion.co.uk to find out more.



### Lobster & Champagne

2026 DATES

Native Fresh Lobsters

*Caught from the Devon Coast*

- Thursday 29th January
- Thursday 30th April
- Thursday 30th July
- Thursday 29th October

### Monday Steak Night

2 x 8oz Rump 29.5

Fries, Provençal Tomato, Rocket

*Upgrade to 2 x Sirloin + 5**Upgrade to 2 x Ribeye + 10*

### Tuesday Burger Night

Our Famous Cheeseburger 16

Chicken Burger 15

Vegan Burger 14

### Wednesday Fish Night

Albion Fish &amp; Chips 15

Market Fish 21

*+ other dishes depending on what the boat catches!**Eg: Squid, Octopus, Mussels, Sardines, Scallops, Oysters etc.*

### 5★ Sunday Lunches

Our 5 Star Award winning Roasts are succulent and one of the best in Bristol. Excellent food with wonderful ambiance as the Bristol Evening Post Food Critic said..... "Just as Sundays should be....."

### Events & Private Dining

We can seat 50 guests upstairs and have a lovely private bar exclusively for you which stocks draught Guinness, Lager & Cider, our full wine and sparkling wine, all premium spirits and a dedicated team to assist with your every need.