

The Albion

Public House and Dining Rooms

~ Valentine's set menu 2012 ~

£30



Rhubarb bellini

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Cornish smoked trout, crème fraiche & chive canapé

River Ex oyster & shallot dressing

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Watercress soup, potato gnocchi & morel mushrooms

Polenta, kale & harissa patties with a cucumber & mint dressing

Spanish cured beef, buffalo mozzarella & basil

Salmon ceviche, pickled cucumber & soda bread

Marsala braised duck leg, thyme & pappadelle

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Roast Dover sole, brown shrimp, lemon & parsley

Gloucestershire rack of lamb, king carrots & salsa verde

Char grilled, dry aged sirloin steak, rocket & béarnaise (£3.50 supplement)

Dorset crab, chilli, ginger & coriander linguine

Roast pumpkin, spinach & parmesan pie, with buttered carrots

32 oz Ruby Red T- bone for 2, horseradish & triple cooked chips (£10 supplement per person)

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Tart tatin for 2 & vanilla ice cream (20 mins cooking time)

Poached rhubarb & cinnamon panacotta

Medlar jam & frangipane tart with clotted cream

British & French artisan cheeses, walnut bun, chutney & oatcakes

A 10 % discretionary service charge will be added on to all bills

All our dishes may contain nuts or nut oil, please be sure to inform your waiter of any allergies.

The Albion Public House and Dining Rooms, Boyces Avenue, Clifton village, Bristol, BS8 4AA Telephone 0117 973 3522
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