

The Albion

Public House and Dining Rooms



~ Lunch ~

Sunday 29th August 2010

Chorizo + chickpea soup	£5.50
Caramelized onion, thyme + montereau tart, chicory salad	£6.00
Fried aubergines, skordalia + Heritage tomatoes	£7.50
Cornish squid + aioli	£7.50
Smoked sea trout, creamed spinach + brown bread	£7.50
Chicken liver parfait + pickled cherries	£8.00
Mussels + cider	£8.50
Wild mushroom, duck egg, potatoes, pecorino + truffle	£14.50
Overnight roast forerib of beef + horseradish	£15.50
Roast saddle of lamb + green sauce	£15.50
Albion fish stew, gurnard, mussels + aioli	£19.50
Plum, cinnamon + orange tart tatin, clotted cream (15 minutes cooking time) (for 2 sharing)	£6.25 per person
Pistachio frangipan tart + strawberries	£5.50
Vanilla pannacotta, grappa + blueberries	£6.00
Chocolate fondant + vanilla ice cream	£7.00
Peach sorbet	£4.00
Greek yoghurt, walnuts + honey	£4.50
Cornish blue + oatcakes	£6.00
Cornish Yarg + oatcakes	£6.00
Wigmore + oatcakes	£6.00

Half portions for half price are available for children on request.

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 Fax 0117 973 9768 info@thealbionclifton.co.uk www.thealbionclifton.co.uk