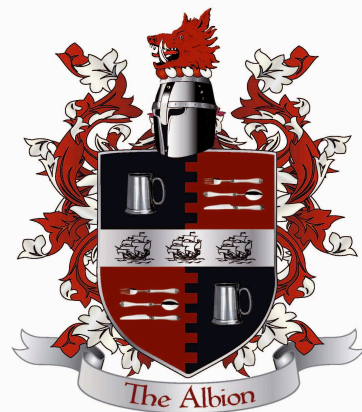


The Albion

Public House and Dining Rooms



~ Lunch ~

Sunday 22nd January

London particular soup (pea and ham) & poached egg	£6.50
Provençal fish soup, rouille & croutes	£6.00
Breadcrumbs morbier cheese, purple sprouting & salsa verde	£6.50
Malbec braised pig cheek tortellini, consommé & fresh herbs	£7.50
Wild boar terrine with roast quince, hazelnuts & brioche	£8.00
Roast chicken, bread sauce & roast potatoes	£15.50
Mussels, cider & chips	£8.50
Overnight roast sirloin of beef & horseradish	£15.50
Jerusalem artichoke, puy lentil & carrot pithivier with a porcini sauce	£14.50
Dorset crab & clam linguine with tomato sauce & mussels	£19.50
Tart tatin & vanilla ice cream (20 minutes cooking time)	£6.25
(for 2 sharing)	Per person
Two deep fried ice creams	£5.00
Chocolate tart with crème fraiche	£6.00
Affogato	£3.00
Coconut sorbet	£3.00
Mince pie ice cream	£3.00
British + French artisan cheese, walnut bread, chutney + oatcakes	£6.50

An optional 10% service charge will be added to your bill

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

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