



THE ALBION

Summer Menu

For The Table

Homemade Bread 5	In House Marinated Olives 6	Anchovies 6
Salted Butter	(gf, ve)	Lemon & Pepper oil, Sourdough
(Ask for Today's House Loaf)		
Starters		
Bruschetta 12	Salt & Pepper Squid 11	
Isle of Wight Tomatoes, Lomo, Mozzarella	Fresh British Squid, Cider Batter & Lime Mayo (gf)	
Chilli Crab Croquettes 12	Soup of the Day 9	
With Lime Mayo	Salted Butter with Sourdough (veo, gfo)	
Braised Pork Belly 10	Trout Tartare 12	
Quince & Szechuan Glaze, Crackling (gf)	Cucumber, Grapefruit & Seaweed	
Strawberry & Brie Tart 11	Grilled Peach Salad 10	
Black Pepper & Basil (v)	Roasted Chickpeas, Rocket, Olives, Croutons, Isle of Wight Balsamic & Basil (ve)	
Mains		
Albion Cheese-Burger 22	Chicken Caesar Salad 21	
Cheddar, Pickles, House Sauce, Lettuce & Tomato On A Brioche Bun with Fries (gfo)	Baby Gem, Croutons, Pancetta, Anchovies & British Pecorino	
Chicken Burger 21	Bone in Pork Chop 26	
Chilli Lime Chicken, Yoghurt Sauce & Slaw On A Brioche Bun (gfo)	Smoked Aubergine Puree, Isle of Wight Tomatoes, Chilli & Garlic Oil With Fries (gf)	
Pan Roasted Duck Breast 27	Baked Sole 25	
Potato Terrine, Grilled Hispi & Blueberry Jus (gf)	Tarragon & Caper Butter, Sautéed Fennel & Leek With Fries (gf)	
Maris Piper Dumplings 21	Market Fish 25	
Isle of Wight Tomatoes, Basil & Vegan Parmesan (ve, gf)	Sautéed Sea Vegetables, Cider Butter Sauce With House Bread	
Thatcher's Cider Albion Fish & Chips 22	Redefine Vegan Burger 20	
Tartare Sauce & Crushed Peas, Triple Cooked Chips (gf)	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
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Make a Surf & Turf - add Squid +9

served with Triple Cooked Chips, Provençal Tomato & 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 & Reef 125
500g Chateaubriand & 500g Lobster with Fries
Sharing for 2
3 Days Advance Order Only (gf)

Sides

Side Caesar Salad (gfo)	5	Seasonal Vegetables (veo, gf)	5	Triple Cooked Chips (ve, gf)	5
Skin on Fries (ve, gf)	5	Cider Battered Onion Rings (gf)	5	Thyme Mac & Cheese (v)	6

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



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

Pudding

Sticky Toffee Pudding <i>Soft Light Toffee Sponge Served With a Super Rich Butterscotch Sauce & Vanilla Ice Cream (v)</i>	10	Cookie Sunday <i>Blueberry Cookies, Vanilla Ice cream , Blueberry Coulis & Fresh Fruits (ve,gf)</i>	10
Strawberry & White Chocolate Tart <i>Strawberry Sorbet, Fresh Strawberries & Basil</i>	10	Seasonal Fruit Crumble <i>Braised Fruits, Vanilla Ice Cream (ve, gf)</i>	10
British Cheese Selection <i>Crisp Bread, Chutney & Grapes (gf)</i> ADD 50ml PORT + 6.25	13	Ice Creams & Sorbets <i>Please Ask For Available Flavours (v, veo, gf)</i>	3

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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 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 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

Wednesday Fish Night

Albion Fish & Chips 15
Market Fish 21
+ other dishes depending on what the boat catches!
Eg: Squid, Octopus, Mussels, Sardines, Scallops, Oysters etc.

Monday Steak Night

2 x Steaks 12.50
Fries, Provençal Tomato, Rocket
Upgrade to 2 x Sirloin + 5
Upgrade to 2 x Ribeye + 10

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....."

Tuesday Burger Night

Our Famous Cheeseburger 16
Chicken Burger 15
Vegan Burger 14

Events & Private Dining

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