



THE ALBION

Autumn 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 & Pepper Oil, Sourdough

Starters

Cured Duck Breast 13
Duck, Redcurrants, Orange & Frisée (gf)

Chilli Crab Croquettes 13
With Lime Mayo (gf)

Braised Pork Belly 12
Quince & Szechuan Glaze, Crackling (gf)

Blue Cheese & Endive Tart 12
Devon Blue, Sautéed Endive & Frisée (v)

Salt & Pepper Squid 13
Fresh British Squid, Cider Batter & Lime Mayo (gf)

Soup of the Day 10
Salted Butter with Sourdough (veo, gfo)

Oak Smoked Trout 13
Horseradish Crème Fraîche & Rye Bread

Smoked Beetroot Carpaccio 11
Blackberry Powder, Whipped Vegan Feta (ve, gf)

Mains

Albion Cheese-Burger 24
Cheddar, Pickles, House Sauce, Lettuce & Tomato on a Brioche Bun with Fries (gfo)

Chicken Burger 23
Chilli Lime Chicken, Yoghurt Sauce & Slaw on a Brioche Bun with Fries

Whole Roast Pigeon 29
Potato Terrine, Seasonal Vegetables, Redcurrent & Juniper Jus MAY CONTAIN SHOT (gf)

Maris Piper Dumplings 23
Wild Mushrooms, Truffle Sauce & Vegan Parmesan (ve, gf)

Albion Fish & Chips 23
Cider Battered Haddock, Tartare Sauce & Crushed Peas, Triple Cooked Chips (gf)

Braised Ox Cheek 24
Mashed Potato, Seasonal Vegetables & Red Wine Jus (gf)

Roast Pork Tenderloin 28
Roasted Wild Mushrooms & Apple, a Mustard & Cream Sauce (gf)

Market Fish 28
Celeriac Purée, Sautéed Sea Vegetables, Potato Terrine & a Lemon Butter Sauce (gf)

West County Mussels 26
Chorizo, Shallots, Cider & Cream Sauce & Homemade Bread

Redefine Vegan Burger 21
Pickles, House Sauce, Lettuce, Tomato on a Vegan Brioche Bun with Fries (ve, gfo)

From The Grill

8oz Rump 29

8oz Sirloin 33

8oz Ribeye 37

Make a Surf & Turf - add Squid +9

Served with Triple Cooked Chips, Provençal Tomato & Dressed Rocket (Choice of Peppercorn or Garlic Butter +2)

Sharing 28oz Bone In Sirloin 72
Choice of Two Sauces, Two Fries (gf)
Subject to Availability

Albion Signature Beef & Reef 125
500g Chateaubriand & 650g Lobster with Two Fries,
Two Sauces, Sharing for 2
3 Days Advance Order Only (gf)

Sides

Endive & Blue Cheese Salad (gf, v) 5
Skin on Fries (ve, gf) 5

Seasonal Vegetables (veo, gf) 5
Leek & Cheese Gratin 6

Triple Cooked Chips (ve, gf) 5
Thyme Mac & Cheese 6

A 10% discretionary service charge is applied. This is shared between both front of house & kitchen staff.
Please ask your server to remove if you wish.



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

Pudding

Sticky Toffee Pudding <i>Toffee Sponge Served with a Butterscotch Sauce & Vanilla Ice Cream (v)</i>	10	Apple & Ginger Cake <i>Vanilla Ice Cream, & Cinnamon Custard (v)</i>	11
Pumpkin and Caramel Tart <i>Torched Meringue with Whisky & orange Ice Cream</i>	11	Autumnal Fruit Crumble <i>Fruit Compote, Crumble Topping & Vanilla Ice Cream (ve, gf)</i>	10
British Cheese Selection <i>Crisp Bread, Chutney & Fruits (gf)</i> ADD 50ml PORT + 6.25	13	Ice Creams & Sorbets <i>Please Ask For Available Flavours (v, veo, gf)</i>	3.5

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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) and James (Head Chef)

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

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 & 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.