



## The Albion

Clifton, Bristol

**Tenure:** Enterprise lease

**Licensee:** Owain George

**Head chef:** Clarke Oldfield

**What is on offer:** Unfussy, very seasonal

British menus that change twice a day, including weekday brunch and Sunday lunch menus. Passion for local produce extends to foraging for mushrooms, with giant puffballs, chicken of the woods, blewits and ceps all featuring on recent autumn menus. The deli section in the pub is crammed with breads, jams and chutneys that are made in the pub kitchen. Activities for regulars are arranged through the Albion's clubs and societies.

**Best-selling dishes:** Roast grouse with bread sauce and watercress; spiced date & apple pudding with rum custard.

**Business innovations:** Whisky and food-matching dinners have proved very successful. Also popular is the dinner-party menu, which offers a whole suckling pig (minimum 10 people), or rare roasted rib of Angus beef with roasted roots and potatoes (minimum eight people). The highlight of the year was the Ryder Cup. They took over a country house in Monmouthshire, chauffeured guests to Celtic Manor and offered them the hospitality of the Albion.

**Plans for 2011:** These include publishing *The Albion Cookbook*, building a new smokehouse at the pub, and starting a market-garden supplier business.

