

ALMANACK ^{THE} **CK**

Brunch & Lunch

8.00am to 6.00pm

AUTUMN'S here!

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

BRUNCH

Free-range Bacon Muffin 5.00

Free-range Sausage Muffin 4.75

Free-range Eggs & Sourdough 6.00

Add Bacon, Black Pudding or Sausage 1.75

Mushroom, Tomato or Avocado 1.25

Smashed Avocado & Free-range Poached Eggs on Sourdough 7.25

Coconut Milk Porridge, Bananas,
Blueberries, Honey & Toasted Seeds 6.00

American Pancakes, Maple Syrup, Butter
& Free-range Crispy Bacon 6.25

American Pancakes, Ricotta, Blueberries
or Bananas & Maple Syrup 6.25

Full English Breakfast - Jimmy Butler's Sausage & Bacon,
Mushroom, Black Pudding, Eggs, Tomatoes, Beans & Sourdough 9.75

Toasted Muffin with either Honey, Jam, Marmalade or Marmite 2.00

DELI BOARDS Great For Sharing

BUTCHER'S BOARD

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato Stew,
Venison Salami, Salt Beef Croquettes, Celeriac Remoulade,
Pickles & Granary Toast 14.75

VEGGIE BOARD

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish, Baby Leaves
& Toasted Pitta Bread 13.25

FISH BOARD

Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet, Taramasalata,
Smoked Haddock Rarebit, Beetroot Relish & Toasted Pitta Bread 14.75

CHEESE BOARD

Camembert Gillot AOC, Pavé Cobble, Quicke's Goats' Milk Clothbound
Cheese, Wyfe of Bath, Cropwell Bishop Organic Stilton,
Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney 14.00

SANDWICHES

Roast Meat Roll of the Day & Gravy
- See Blackboard 9.00

Warm Fish Goujons, Lettuce
& Tartare Sauce Roll 8.75

Westcombe Cheddar, Beetroot
Relish & Rocket on Granary 8.00

All our sandwiches come with a
choice of chips or soup of the day

Pulled Chicken, Barbecue Sauce
& Slaw in Brioche Bun,
Skinny Chips 9.75

Daily DELI

Tart of the Day &
Two Salads 8.50

Tart of the Day &
Three Salads 10.50

Noon to 6.00pm

DRINK while you think

Prosecco Lunetta Spumante (125ml) 5.95

Champagne Devaux Grande Reserve (125ml) 8.00

Negroni 7.00

Brockmans Grand Gin & Fentimans Tonic 9.00

For the TABLE

Warm Mini Loaf &
Roasted Garlic Butter 3.00

Puttanesca Olives 3.00

Pot of Crackling
& Apple Sauce 2.75

LUNCH

Starters

Soup of the Day - See Blackboard 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Potted Devon Crab & Prawns, Soused Fennel
& Cucumber, Granary Toast 9.00

Salt Beef Croquettes, Celeriac Remoulade, Baby Leaves 6.75

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/13.50

Superfood Salad of Slow-roasted Shallots & Roots, Broccoli, Pearl Barley
& Pumpkin Seeds, Honey, Lemon & Soy Dressing 7.00/12.50

Grilled Cornish Mackerel Fillet, Warm Potato, Red Onion
& Cucumber Salad, Beetroot & Thyme Dressing 7.50/14.50

This includes a discretionary 25p contribution to The Peach Foundation, which supports
education and the promotion of healthy eating, sport and conservation in Africa

Mains

Tart of the Day & Choice of Two House Salads - See Blackboard 8.50

Steak Burger, Mature Cheddar & Pickles, Burger Sauce,
Onion Rings & Chips 13.00

Add Bacon, Field Mushroom, Ibérico Chorizo,
Blue Cheese or Avocado 1.25

Roast of the Day – See Blackboard 14.00

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75

Jimmy Butler's Sausage & Mash, Onion Gravy 13.50

Thai Green Vegetable & Baked Tofu Curry,
Basmati Rice, Roti Bread 13.25

Pan-fried Sea Bream Fillets, Bombay Potatoes,
Indian Salad & Mint Yoghurt 16.75

Today's Slow & Low - See Blackboard
for Chef's speciality Braise, Smoke or Confit

GRILL LUNCH

Jimmy Butler's 14oz BBQ Pork Tomahawk 17.50

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

Served with your choice of Sauce & Side Dish.
Sauces - BBQ Sauce, Hollandaise, Café De Paris Butter
or Blue Cheese Sauce

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer Battered Onion Rings 3.75

On the SIDE

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad,
Balsamic Dressing 3.75

Honey & Thyme-roasted
Carrots & Parsnips 3.75

Savoy Cabbage,
Bacon & Hazelnuts 3.75