

Autumn at The Almanack

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

Breakfast

8am - 11.30am

Breakfast is served daily from 8am to 11.30am

Deli

Warm Mini-loaf & Roasted Garlic Butter	£2.75
<u>Cheese Board</u>	£13.50
Channel Island Brie, Quickest Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	
<u>Charcuterie Board</u>	£14.50
Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Ham Hock & Parsley Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf	
<u>Favourites Board</u>	£13.50
Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread	
<u>Fish Board</u>	£14.50
Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread	
<u>Veggie Board</u>	£12.75
Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread	

Roast of the Day

All Day

* Each day we serve a great Roast with seasonal vegetables and Potatoes £12.50

All Day

Soup of the Day - See Blackboard	£5.00
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£12.50
Loch Duart Salmon Fishcake, Spinach, Tomato & Chive Butter Sauce	£11.75
Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing	£13.50
Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00
All our Sandwiches come with a choice of Chips or Soup	
Roast Meat Roll of the Day, Chips & Gravy	£7.75
Warm Fish Goujons, Lettuce & Lemon Mayo Roll	£7.75
Quickest Vintage Cheddar, Beetroot Relish & Watercress on Granary	£7.00

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.

A Service Charge of 10% is added to parties of 6 or more.

All tips received go to the team.

Fixed Price

12pm - 2.30pm

£12 for 2 courses and add Dessert for £3

Please pick any items from the main menu marked with a *

For dessert you can pick any from our main Autumn menu.

Lunch

12pm - 3pm

Starters

* Ibérico Serrano Ham, Fig & Goats' Curd Salad, Truffle Honey	£6.00
* Free-range Ham Hock & Parsley Terrine, Garlic Croûtes	£6.75
Brixham Crab Cocktail, Guacamole & Crispy Tacos	£7.00
Sautéed Wild Mushrooms, Poached Free-range Egg & Toasted Brioche	£6.00
Pigeon Kiev, Watercress, Bacon & Pomegranate Salad	£7.50

Either/Or

STARTER MAIN

* Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£7.50	£12.50
* Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing	£7.00	£13.50
* Autumn Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£7.50	£13.00
Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan	£7.50	£11.50

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

Mains

* Maple-cured Gammon Rib Eye Steak, Chips & Poached Free-range Egg	£13.50
* Free-range Cotswold Chicken, Walnuts, Apples & Cider, Creamy Mash	£15.00
Heritage Tomato Tart Tatin, Goats Cheese Cream, Spinach & Balsamic Dressing	£12.75
Tidenham Farm Duck Breast & Duck Cottage Pie, Baby Carrots, Port & Juniper Reduction	£19.75
Pan-fried Sea Bass, Bombay Potatoes, Indian Salad, Cucumber & Mint Yoghurt	£16.00
Jimmy Butler's Pork Cutlet, Cheddar & Sage Apples, Celeriac Purée, Wholegrain Mustard Jus	£15.50
* Pan-fried South Coast Hake, Autumn Minestrone & Salsa Verde	£15.50
Loch Duart Salmon Fishcake, Spinach, Tomato & Chive Butter Sauce	£11.75

Est. 1988
Aubrey's
Dry-Aged Beef

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

With either Chips & Watercress or Autumn Garden Salad and a choice of Béarnaise or Green Peppercorn Sauce

28 Day Dry-aged 8oz Rump Steak	£19.75
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
28 Day Dry-aged 20oz New York Rib Steak on a Board to Share, Fat Chips, Autumn Garden Salad, Beetroot & Thyme Dressing	£60.00
Add a Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Side Dishes

Chips	£3.25
Garden Salad, Beetroot & Thyme Dressing	£3.25
Dauphinoise Potatoes	£3.75
Savoy Cabbage, Bacon & Hazelnuts	£3.50
Maple & Thyme-roasted Carrots & Parsnips	£3.75