

Summer at The Almanack

Summer is the season when our green & pleasant land supplies the most wonderful ingredients: soft fruits with matchless flavour; all sorts of greenery from beans to fresh, peppery leaves; tomatoes that taste and smell of tomato. The Cornish day boats we use bring in sparkling sardines and mackerel. Native lobster are also in season. All our beef, pork, lamb and chicken are free-range and the best British quality. We serve the good stuff, because it's what makes life worth living.

Breakfast

8am - 11.30am

Breakfast is served daily from 8am to 11.30am

Deli

<u>Warm Mini-loaf</u> & Roasted Garlic Butter	£2.50
<u>Cheese Board</u> Channel Island Brie, Kirkham's Lancashire, Goddess, Capra Nouveau & Blue Monday, Apples, Celery, Toast Biscuits & Chutney	£13.50
<u>Charcuterie Board</u> Ibérico Serrano Ham, Salchichón & Lomo, Free-range Chicken, Basil & Pinenut Terrine, Balsamic Onions & Pickles, Warm Mini Loaf	£14.50
<u>Favourites Board</u> Ibérico Serrano Ham, Channel Island Brie, Heritage Tomato Salad, Houmous & Crème Fraîche Dip, Tenderstem Broccoli & Baby Carrots, Tomato Chutney & Warm Pitta	£13.50
<u>Fish Board</u> Potted Brixham Crab, Breaded Smoked Sardines & Heritage Tomatoes, Severn & Wye Smoked Salmon, Crispy Squid & Aioli, Soused Cucumber & Fennel, Milwaukee Rye	£14.50
<u>Superfood Board</u> Warm Honey & Soy Sugar Snaps, Tomato Salad, Goats' Curd, Beetroot Tabbouleh, Houmous & Crème Fraîche Dip, Tenderstem Broccoli & Baby Carrots, Wholegrain Flatbread	£12.75

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
Seared Tuna Niçoise Salad, Caper & Dijon Dressing	£16.00
Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00
Free-range Hot Dog, Sweet Tomato Relish & Danish Mustard Mayo, Crispy Onions & Skinny Chips	£8.50
Home-made Butterbean Veggie Burger, Onion Rings & Chips	£12.00
All our Sandwiches come with a choice of Chips or Soup	
Roast Meat Roll of the Day & Gravy	£7.75
Severn & Wye Smoked Salmon, Soused Fennel & Cucumber on Milwaukee Rye	£7.75
Goats' Curd & Char-grilled Vegetable Toasted Pitta	£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 Summer menu.

Lunch

12pm - 3pm

Starters

* Soup of the Day - See Blackboard	£5.00
* Heritage Tomato, Laverstoke Mozzarella & Basil Salad Free-range Chicken, Basil & Pinenut Terrine, Red Pepper & Cherry Tomato Chutney	£5.50 £7.00
Salt & Pepper Cornish Squid, Lemon Mayonnaise	£6.75
Tomato & Olive Stuffed Artichoke Hearts, Basil Pesto	£6.75
Crispy Pigs Cheeks, Apple Butter, Granny Smith & Watercress Salad	£7.50

Salads & Rice

	STARTER	MAIN
* Summer Vegetable Carnaroli Risotto, Herb Salad & Parmesan Crisp	£7.50	£12.50
Crispy Queen Scallops, Bacon & Pea Salad, Pomegranate Dressing	£8.00	£15.50
* Marinated Thai Beef, Crunchy Salad, Peanut Dressing	£8.50	£16.00
Seared Tuna Niçoise Salad, Caper & Dijon Dressing	£8.50	£16.00
* Superfood Salad of Watermelon, Feta, Sugarsnap Peas, Toasted Almonds, Basil & Mint Dressing	£7.00	£13.50

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 Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
* Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies	£14.75
Plum Tomato Tarte Tatin, Aubergine Caviar, Baby Spinach, Goats' Cheese Curd	£12.50
Gourmet Fish & Chips for Two to Share. Salmon, Plaice, Hake & Queen Scallops, Tartare Sauce & Pea Purée	£31.00
Herb Crusted Rack of Cornish Lamb, Sauté Potatoes, Spring Greens & Mint Salsa	£19.75
Pan-Fried South Coast Hake, Chargrilled Mediterranean Vegetables & Wilted Gem Lettuce, Basil Pesto	£14.75
* Jimmy Butlers Pork Belly, Sweet Potato Mash, Pak-Choi, Sesame & Soy Dressing	£16.00
Chilli & Lime-spiked Fishcake, Summer Salsa, Chive Crème Fraiche & Baby Leaf Salad	£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.

28 Day Dry-aged 8oz Rump Cap Steak, Watercress & Chips, Bearnaise Sauce or Garlic Butter	£19.50
28 Day Dry-aged 8oz Dry Aged Rib Eye Steak, Watercress & Chips, Bearnaise Sauce or Garlic Butter	£25.00
28 Day Dry-aged Fillet Medallions, French Bean, Cherry Tomato, Rocket & Parmesan Salad	£23.00
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Side Dishes

Chips	£3.25
New Potatoes, Sea Salt & Minted Butter	£3.25
Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing	£3.75
Garden Salad, Orange & Shallot Dressing	£3.50
Buttered Courgettes, Peas & Beans	£3.75