

# Sunday Best at The Almanack

Serving your favourites with all the trimmings. We use only the best suppliers, always  
Free-range, always sustainable & always delicious.

Aubrey  
Allen®

## While You Wait

Warm Mini-loaf & Garlic Butter 2.75  
Free-range Pork Crackling & Apple sauce 2.75

## Starters

Soup of the Day 5.00  
Ham Hock & Wookey Hole Cheddar Croquettes, Baby Gem & Remoulade Salad 6.75  
Wild Mushroom & Baked Duck Egg, Sourdough Toast 6.75  
Baked Golden Cenarth Cheese & Truffle Honey, Walnut & Sultana Bread, Pear Soldiers 6.00

## Either/Or

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without  
Free-range Chicken 7.50/12.50  
Superfood Salad of Puy Lentil, Avocado, Baby Gem & Red Onion Salad,  
Pomegranate Molasses & Avocado Oil Dressing 6.50/12.00

## Sunday Roast 14.50

Aubrey Allen's Rump of Beef  
Jimmy Butler's Free-range Shoulder of Pork  
Cornish Leg of Lamb  
Lentil Nut Roast

All Roast's Served with Roast Potatoes, Vegetables, Carrot & Swede Purée,  
Yorkshire Pudding & Gravy

## Make The Most Of Your Roast

Sage & Onion Stuffing 1.75  
Cauliflower Cheese 3.50

## Mains

28 Day Dry-aged 8oz Rump Steak, Chips, Café de Paris Butter, Watercress Salad 19.75  
Free-range BBQ Pork Tomahawk Chop, Skinny Fries, BBQ Sauce 17.50  
Sea Bream Fillets, Warm New Potato & Rocket Salad 15.75

## Slow & Low Sunday

Braised Lamb Shoulder, Creamy Mash, Seasonal Greens, Red Wine and Rosemary Sauce 18.00

## Puddings

Pie of the Day 5.25

Please ask your server for our  
Full "Puds & Cheese" Menu

Go on finish your meal in style, **it is Sunday...**

