

**THE
ALMANACK**

SPRING AT THE ALMANACK

We always serve the good stuff – in Spring that means the earliest and best Hampshire asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs Kirkham's Lancashire. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

Pots

Choose any of the dishes below as a pot (3.50) or a board (9.75 for 3 pots)

FISH

Potted Crab & Prawns,
Soused Cucumber & Fennel
Smoked Salmon Pâté & Cucumber Sticks
Steamed Mussels, Spicy Tomato Sauce
Whitebait & Lemon Mayo

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce
Ham & Cheese Croquettes, Tomato Chutney
Warm Chorizo, Potato & Broad Bean Salad
Free-range Buffalo Chicken Wings

VEGGIE

Red Lentil Falafel & Spicy Yoghurt
Beetroot, Goats' Cheese & Broccoli Salad,
Lemon Dressing
Marinated Wild Mushrooms,
Lentil & Rocket Salad
Breaded Brie & Chilli Jam

BREADS & OLIVES 3.00

Warm Mini Loaf & Garlic Butter Spiced Tomato Houmous & Pitta Puttanesca Olives
Toasted Sourdough & Whipped House Butter

Starters

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish 7.00
Soup of the Day - See Blackboard 5.50
Free-range Ham & Cheddar Croquettes, Tomato Chutney 6.75
Potted Brixham Crab & Prawns, Soused Fennel & Cucumber, Granary Toast 8.50
Marinated Wild Mushrooms, Lentils, Rocket & Green Bean Salad 6.75

Either/Or

Starter/Main

Free-range Sesame Chicken & Crunchy Vegetable Salad, Toasted Cashews, Oriental Dressing 7.75/14.50
Spring Vegetable Hash, Poached Egg, Hollandaise 7.00/13.50
Superfood Salad of Beetroot, Goats' Cheese, Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.25/14.00

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

Seared Native Scallops, Pea Risotto, Crispy Bacon & Herb Dressing 10.00/19.00

Mains

Baked Hake Supreme, Keralan Curry, Basmati Rice, Roti Bread 16.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50
Parmesan & Spring Onion Polenta Cakes, Cannellini Beans, Basil Pesto 13.25
Merrifield Duck Breast, Duck Croquettes, Green Beans, Port Jus 19.75
Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 13.75
Slow & Low Cornish Lamb Casserole, Peas, Beans, Pearl Barley & Mint 16.50
What's the Fish? See Blackboard

Char-grill

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

28 Day Dry-aged 225g Rump Cap Steak 19.50
28 Day Dry-aged 280g Flat Iron Steak 22.50
28 Day Dry-aged 280g Sirloin Steak on the Bone 25.50

All Served with Rocket, Chips & a choice of either Béarnaise or Peppercorn Sauce

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



Sides

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75
Spring Greens & Peas 3.75 Garden Salad, Orange & Shallot Dressing 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

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

A 10% service charge is added to parties of six or more. All tips go to the team.

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