

ALMANACK ^{THE} **CK**

Brunch & Lunch

8.00am to 6.00pm

Summer's here!

We serve the good stuff: air-dried Dorset pork, classic farm-made English cheeses, sparkling Cornish mackerel & sardines, the best & freshest strawberries & raspberries - lots of reasons to be cheerful this Summer. Please tuck in!

BRUNCH

- Jimmy Butler's Sausage or Bacon Muffin 4.50
- Corned Beef Hash, Fried Free-range Egg, Brown Sauce 7.00
- Coconut Milk Porridge, Bananas & Strawberries, Honey & Toasted Seeds 5.75
- Crab Benedict, Poached Free-range Egg & Hollandaise 7.50
- American Pancakes, Crispy Bacon & Maple Syrup 6.00
- Free-range Eggs & Sourdough 4.50
Add Bacon, Black Pudding or Sausage 1.50
Mushroom, Tomato or Avocado 1.00
- Full English Breakfast - Jimmy Butler's Sausages & Bacon, Mushrooms, Black Pudding, Eggs & Sourdough 9.75
- Breakfast Power Smoothie – Berries, Rolled Oats, Local Honey & Yoghurt 4.50
- 28 Day Dry-aged Minute Steak & Poached Free-range Eggs 9.50
- Toasted Muffin with Honey, Jam, Marmalade or Marmite 2.00

DELI BOARDS Great For Sharing

BUTCHER'S BOARD

Treacle-glazed Ham, Buttermilk Chicken, Mini Hot Dogs & Air-dried Dorset Pork, Balsamic Onions & Pickles, Warm Mini Loaf, Treacle-glazed Ham 14.75

FAVOURITES BOARD

Laverstoke Mozzarella, Heritage Tomato Salad, Spiced Tomato Houmous & Radishes, Toasted Pitta, Pickles & Chutney 14.00

FISH BOARD

Potted Brixham Crab, Breaded Smoked Sardines & Tomatoes, Severn & Wye Smoked Salmon, Crispy Squid & Aioli, Soused Cucumber & Fennel, Malted Toast 14.75

VEGGIE BOARD

Stuffed Artichoke Hearts & Pesto Mayo, Tomato Salad, Goats' Curd, Spiced Tomato Houmous & Radishes, Toasted Pitta & Seeded Straws 13.25

CHEESE BOARD

Gillot Camembert, Driftwood, Burwash Rose, Kirkham's Lancashire, Organic Perl Las, Pear Jelly, Celery & Rye Wafers 13.75

Daily DELI

- Ciabatta of the Day by the Inch 1.50
- Sausage Roll by the Inch & Piccalilli 1.00
- Tart of the Day & Two Salads 8.50
- Tart of the Day & Three Salads 10.50

SANDWICHES

- Roast Meat Roll of the Day - See Blackboard 7.75
- Free-range Egg & Watercress on Malted Bloomer 7.25
- Grilled Swiss Cheese, Portobello Mushroom & Dijon Mustard on White Bloomer 7.75
- Home-made Fish Fingers & Tartare Sauce on Sourdough 7.75
- Severn & Wye Smoked Salmon & Cream Cheese on Rye 7.75
- All our Sandwiches come with either Chips or Soup*

Noon to 6.00pm

DRINK while you think

- Prosecco Lunetta Spumante (125ml) 5.50
- Champagne Devaux Grande Reserve (125ml) 7.50
- Sipsmith's Summer Cup 6.50
- Pint of Cornish Pilsner 4.60

For the TABLE

- Warm Mini Loaf & Roasted Garlic Butter 2.75
- Sausage Roll & Piccalilli 2.75
- Pot of Crackling & Apple Sauce 2.75

LUNCH

Starters

- Summer Soup of the Day - See Blackboard 5.00
- Dressed Brixham Crab, Spring Onion & Tomato Salad, Preserved Lemon Dressing 8.00
- Laverstoke Park Mozzarella, Heritage Tomato & Basil Salad 6.00
- Free-range Chicken, Pistachio & Serrano Ham Terrine, Pickles & Cucumber Salad 6.75
- Grilled Halloumi, Sun-dried Tomato & Toasted Almond Salad, Basil Dressing 6.25/12.00
- Superfood Salad of Hot-smoked Salmon, Avocado & Cucumber Salad, Lemongrass & Chill Dressing 7.00/13.50
- Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75/14.50
- 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
- Bavette Steak Burger, Mature Cheddar & Pickles Onion Rings & Chips 12.50
- Add: Bacon, Flat Mushroom, Ibérico Chorizo, Blue Cheese, Avocado 1.00*
- Roast of the Day – See Blackboard 12.50
- Thai Fishcakes, Rocket & Coriander Salad, Red Pepper & Coconut Sauce 11.75
- Caesar Salad, Free-range Chicken, Crispy Bacon & Anchovies 13.50
- Steak Frites 28 Day Dry-aged Minute Steak, Skinny Fries & Café de Paris Butter 12.50
- Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips, Pineapple Ketchup 13.50
- Fillets of Sea Bass, Ratatouille & Pesto 14.50

GRILL LUNCH

- Cornish Lamb Sirloins on the Bone 18.50
- 28 Day Dry-aged 8oz Rump Steak 19.75
- 28 Day Dry-aged 10oz Rib Eye Steak 25.00
- Loch Duart Salmon Steak, Fennel & Lemon Rub 16.50
- Today's Slow & Low Special - See Blackboard
- Served with your choice of Sauce and Side Dish. Sauces - Curly Rob's BBQ Sauce, Hollandaise, Café De Paris Butter or Blue Cheese Sauce*

On the SIDE

- New Potatoes & Minted Butter 3.75
- Today's House Salads See Blackboard 3.50
- Buttered Courgettes, Peas & Beans 3.50
- Wilted Garlic Spinach 3.75
- Skinny Fries 3.25
- Chips 3.50