

**THE
ALMANACK**

Wine & Dine

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

WINE For Food

Whites

- Domaine Domneuve Chardonnay 19.75
Chablis-style – seafood or chicken
- U San Muletto
Vermentino-Chardonnay 21.50
Light, fresh, summery – salads
- Ontañón Vetiver Rioja Blanco 22.50
Citrus, peaches & cream – fish & seafood
- Shaw + Smith Adelaide Hills
Sauvignon Blanc 32.50
*World-class cool climate Sauvignon
– scallops etc.*
- ### Reds
- Silver Myn Argentum Red 18.50
Elegant Bordeaux blend – lamb or beef
- Côtes du Rhone Villages, Les Coteaux 22.50
*Cherry & spice flavours
– duck or barbeque*
- Finca los Primos Malbec 22.50
Rich, weighty – steak
- Marchesi di Gresy Monferrato Rosso 29.50
Smooth, velvety Merlot
– roast chicken, low & slow

DINE

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
- Superfood Salad of Hot-smoked Salmon, Avocado &
Cucumber Salad, Lemongrass & Chill Dressing 7/13.50
- 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
- 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

- Breast of Tidenham Duck, Carrot & Thyme Rösti,
Wilted Spinach, Blackberry Jus 19.50
- Thai Fishcakes, Rocket & Coriander Salad,
Red Pepper & Coconut Sauce 14.00
- Maple-cured Gammon Rib Eye Steak,
Poached Egg & Chips, Pineapple Ketchup 13.50
- Native Scallops, Pea Purée, Crisp Parma Ham,
Lemon Butter Sauce 18.50
- Caesar Salad, Free-range Chicken, Crispy Bacon
& Anchovies 13.50
- Fillets of Sea Bass, Balsamic-roasted Cherry Tomatoes,
Fennel & New Potato Salad 16.50
- Chickpea & Apricot Tagine,
Saffron & Coriander Couscous 13.00
- Half Free-range Roast Chicken,
Stock-roasted Potatoes, Aioli 15.50

THE ALMANACK GRILL

- 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*

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!

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, 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

On the SIDE

- New Potatoes, Sea Salt &
Minted Butter 3.75
- House Salad - See Blackboard 3.75
- Buttered Courgettes, Peas
& Beans 3.00
- Wilted Garlic Spinach 3.75
- Skinny Fries 3.25
- Chips 3.00