

**THE
ALMANACK**

Wine & Dine

DRINK while you think

Prosecco
Lunetta Spumante (125ml) 5.50

Champagne
Devaux Grande Reserve (125ml) 7.50

Mojito 6.50

Brooklyn Lager 2.45/4.90

For the TABLE

Warm Mini Loaf
& Roasted Garlic Butter 2.75

Sausage Roll & Piccalilli 2.75

Pot of Crackling & Apple Sauce 2.75

WINE made for food

Whites

Domaine Domneuve Chardonnay 19.75
Chablis-style – seafood or chicken

Picpoul de Pinet, Duc de Morny 21.75
Dry & zesty – fish

Gavi di Gavi, La Giustiniana 26.50
Rich classy white - roast chicken or pork

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*

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.

DINE

Starters

Soup of the Day - See Blackboard 5.00

Wild Mushroom & Baked Duck Egg,
Sourdough Toast 6.75

Baked Golden Cenarth Cheese & Truffle Honey,
Walnut & Sultana Bread, Pear Soldiers 6.00

Ham Hock & Wookey Hole Cheddar Croquettes,
Baby Gem & Remoulade Salad 6.75

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

Free-range Smoked Duck, Almond,
Watercress & Orange Salad, Quackling 8.00/14.75

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

Venison Haunch, Root Vegetable Dauphinoise,
Curly Kale, Cranberry Jus 19.50

Chicken & Leek Shortcrust Pie, Creamy Mash Top,
Roasted Roots & Savoy Cabbage 13.50

Scallops, Ham Hock Fritter, Cauliflower
& Parmesan Purée, Pea Shoot Salad 18.50

Pan-fried Sea Bream Fillet, Braised Artichoke,
Fennel & Tomatoes, Black Olive & Preserved Lemon 15.75

Half Free-range Roast Chicken,
Stock-roasted Potatoes, Aioli 15.50

Aubergine Parmigiana, Garlic Ciabatta 13.00

Enderby Smoked Haddock Rarebit,
Buttered Leeks & White Wine Cream 13.50

Today's Slow & Low - See Blackboard
for Rob's speciality Braise, Smoke or Confit

THE ALMANACK GRILL

Free-range Barbeque Pork Tomahawk Chop 17.50

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 25.00

Pole & Line-Caught Tuna Steak & Salsa Verde 18.50

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme
Plum Tomatoes & Beer Battered Onion Rings 3.50

Served with your choice of Sauce and Side Dish.

Sauces - Curly Rob's BBQ Sauce, Hollandaise,

Café De Paris Butter or Blue Cheese Sauce

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

AUTUMN'S here!

The nights are drawing in.
Time for some hearty food - warming soups,
melt-in-the-mouth braises and proper puddings.
With a Dorset smoked duck or superfood
salad for light relief. All made with real skill
from the best quality British ingredients.

Deli BOARDS Great For Sharing

BUTCHER'S BOARD

Rare Roast Beef, Ibérico Chorizo
& Tomato Stew, Great Glen Venison
Salami, Ham Hock & Wookey Hole
Cheddar Croquettes, Celeriac Remoulade,
Pickles & Warm Mini Loaf 14.75

FAVOURITES BOARD

Field Mushrooms, Spinach & Brie,
Ibérico Chorizo & Tomato Stew,
Rare Roast Beef, Tomato Houmous
& Crudités, Beetroot Relish, Baby Leaves
& Warm Pitta Bread 14.00

FISH BOARD

Smoked Mackerel Fillet, Fish Goujons
& Lemon Mayo, Taramasalata,
Smoked Haddock Rarebit, Beetroot Relish
& Warm Pitta Bread 14.75

VEGGIE BOARD

Field Mushrooms, Spinach & Brie,
Veggie Scotch Egg, Chive Sour Cream,
Tomato Houmous & Crudités,
Beetroot Relish, Baby Leaves
& Warm Pitta Bread 13.25

CHEESE BOARD

Wookey Hole Cave-aged Cheddar,
Brie de Nangis, Carré de Sologne,
Baked Golden Cenarth & Truffle Honey,
Organic Cropwell Bishop Stilton, Chutney,
Crackers, Apple & Celery 13.75

On the SIDE

Mash, Confit Garlic
& Chicken Gravy 3.75

Baby Jacket Potatoes,
Chive Sour Cream 3.75

Garden Salad, Beetroot
& Thyme Dressing 3.50

Savoy Cabbage, Bacon & Hazelnut 3.50

House Salad of the Day 3.75

Baby Gem Salad, Garlic Crouton
& Ranch Dressing 3.50

Chips or Skinny Fries 3.50