

ALMANACK ^{THE} **CK**

Brunch & Lunch

8.00am to 6.00pm

Winter's here!

Indulge in something hearty and warming to insulate yourself against the winter weather. We serve the good stuff: Aubrey Allen dry-aged British beef, Dorset Smoked Duck, Champion Farmhouse Cheese & sustainable Native Fish. The best of British - honest food, ethically grown, tasty. Nothing less will do.

BRUNCH

Free-range Eggs & Sourdough 5.00
Add Bacon, Black Pudding or Sausage 1.75
Mushroom, Tomato or Avocado 1.25

Jimmy Butler's Sausage or Bacon Muffin 4.75

Almond Milk Porridge, Poached Pears, Toasted Seeds & Honey 4.75

Free-range Eggs Benedict, with Ham 7.75

American Pancakes, Crispy Bacon & Maple Syrup 6.00

Full English Breakfast - Jimmy Butler's Sausage & Bacon, Mushroom, Black Pudding, Eggs, Tomatoes, Beans & Sourdough 9.75

Baked Duck Egg Brioche, Wilted Spinach 5.00

5oz Steak & Poached Eggs 9.50

Toasted Muffin with Honey, Jam, Marmalade or Marmite 2.00

Free-range Ham Hock Hash, Fried Egg, Brown Sauce 7.00

DELI BOARDS Great For Sharing

BUTCHER'S BOARD

Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Ham Hock Terrine, 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

Daily DELI

Ciabatta of the Day & Choice of House Salad 7.75

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 8.50

Slow Cooked Lamb Shoulder, Salsa Verde, Flat Bread 8.25

Beetroot Relish & Westcombe Cheddar on White Bloomer 8.00

Home-made Fish Finger & Tartare Sauce on Sourdough 8.25

All our Sandwiches come with either Chips or Soup

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

Noon to 6.00pm

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 3.00

Sausage Roll & Piccalilli 2.75

Pot of Crackling &

Apple Sauce 2.75

LUNCH

Starters

Beetroot, Goats' Curd & Walnut Salad 6.00

Soup of the Day - See Blackboard 5.25

Smoked Haddock Croquettes & Mustard Cream Leeks 6.75

Free-range Ham Hock Terrine, Baby Gem Pine Nut Salad, Golden Raisin & Shallot Vinaigrette 7.00

Superfood Salad of Puy Lentil, Avocado, Baby Gem & Red Onion Salad, Pomegranate Molasses & Avocado Oil Dressing 7.00/13.50

Herb Pancakes, Spinach & Mushroom Stuffing,

Gruyère Cream Sauce, with or without

Free-range Ham 7.75/12.50

Free-range Smoked Duck, Almond, Watercress & Orange Salad, Quackling 8.75/14.75

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

Tart of the Day & Choice of Two House Salads - See Blackboard 8.50

Bavette Steak Burger, Mature Cheddar & Pickles, Onion Rings & Chips 12.75

Add Bacon, Field Mushroom, Iberico Chorizo, Blue Cheese or Avocado 1.25

Roast of the Day - See Blackboard 12.50

Hot-smoked Salmon, Capers & Lemon Fishcakes, Spinach, Chive & Tomato Butter Sauce 12.25

Parma Ham Wrapped Pork Loin, Sauté New Potatoes, Sage Jus 14.75

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

Fillet of Trout, Horseadish Potato Cake, Capers & Almond Butter Sauce 15.50

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

GRILL LUNCH

Free-range Barbecue Pork Tomahawk Chop 17.50

28 Day Dry Aged 8oz Rump Cap Steak 19.75

28 Day Dry Aged 10oz Sirloin 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 & Side Dish. Sauces - Curly Rob's BBQ Sauce, Hollandaise, Café De Paris Butter or Blue Cheese Sauce

On the SIDE

Mash, Confit Garlic & Chicken Gravy 3.75

Savoy Cabbage, Bacon & Hazelnut 3.50

Baby Jacket Potatoes, Chive Sour Cream 3.75

Garden Salad, Beetroot & Thyme Dressing 3.50

House Salad of the Day 3.75

Baby Gem Salad, Garlic Crouton & Ranch Dressing 3.50

Skinny Fries 3.50

Chips 3.50