

**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 3.00

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

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

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

Maple-cured Gammon Rib Eye Steak, Poached Egg &
Chips, Pineapple Ketchup 13.50

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

Pan-fried Native Scallops, Pressed Pork Belly,
Butternut Squash Purée, Brown Butter Sauce 18.50

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

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

Braised Artichoke, Fennel & Tomatoes, Black Olive &
Preserved Lemon Crumble, Garlic Ciabatta 13.00

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

THE ALMANACK GRILL

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 - Roasted 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.

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.

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

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