

**ALMANACK** <sup>THE</sup> **CK**

Brunch & Lunch

8.00am to 6.00pm

## Spring's here!

We always serve the good stuff – in Spring that means the earliest & best English asparagus, Cornish lamb, day-boat fish hot-foot from Brixham, Yorkshire rhubarb, superb farmhouse cheeses. As the days lengthen & sunshine returns the good life begins again & we can look forward to sitting outside with a glass of rosé & a plate of something delicious.

### BRUNCH

Jimmy Butler's Sausage or Bacon Muffin 4.75

BBQ Brisket & Sweet Potato Hash, Free-range Fried Egg 7.00

Free-range Eggs & Sourdough 5.00

Add Bacon, Black Pudding or Sausage 1.75

Mushroom, Tomato or Avocado 1.25

Free-range Eggs Benedict with Smoked Salmon 7.75

Almond Milk Porridge, Crushed Pistachios, Honey & Apple 4.75

American Pancakes, Crispy Bacon & Maple Syrup 6.00

Huevos Rancheros 6.50

Aubrey's 5oz Minute Steak & Poached Eggs 9.50

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

Toasted Muffin with Honey, Jam, Marmalade or Marmite 2.00

### DELI BOARDS Great For Sharing

#### BUTCHER'S BOARD

Maple-glazed Ham, Honey Mustard Sausages, Pork, Spinach & Herb Terrine, Pulled Chicken, Crunchy Slaw, Chutney & Malted Mini Loaf 14.75

#### FISH BOARD

Smoked Mackerel Pâté, Devon Crab Mayonnaise, Mini Fishcakes & Chive Crème Fraîche, Severn & Wye Smoked Salmon, Cucumber & Tomato Salsa, Toasted Pitta 14.75

#### VEGGIE BOARD

Pea Houmous & Crudités, Puttanesca Olives, Creamy Garlic Mushroom Crumble, Stuffed Artichoke Hearts & Pesto Mayonnaise, Toasted Pitta & Garden Salad 13.25

#### CHEESE BOARD

Brie de Nangis, Sainte-Maure de Touraine, Rollright, Quicke's Mature Cheddar, Beauvale, Chutney, Apple, Celery & Crackers 13.75

### SANDWICHES

Roast Meat Roll of the Day  
- See Blackboard 8.50

Smoked Salmon & Avocado  
Sandwich, Fennel & Cucumber Soft  
Cheese, Malted Bloomer 8.25

Feta, Spiced Chickpea & Red Pepper  
Pitta, Cumin Crème Fraîche 8.00

Maple-glazed Ham, English Mustard  
Mayonnaise & Gherkins 8.25

*All our Sandwiches come  
with either Chips or Soup*

### 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

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) 8.00

Mojito 6.50

Brockmans Grand Gin & Fentimans Tonic 9.00

### 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

Soup of the Day - See Blackboard 5.25

Pork, Spinach & Herb Terrine, Apple Chutney, Melba Toast 7.00

Baby Gem, Orange, Radish & Pea Salad,  
Basil & Yoghurt Dressing 6.25

Devon Crab, Avocado & Lobster Mayonnaise 8.75

Smoked Haddock & Spring Onion Carnaroli Risotto,  
Free-range Poached Egg 7.00/13.50

Superfood Salad of Bombay Chicken,  
Cauliflower, Brown Rice & Spinach 7.75/13.50

Warm Halloumi, Sun-dried Tomato & Almond Salad,  
Pesto Dressing 7.00/13.00

*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

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

Cod & Lemon Fishcakes, Tartare Sauce,  
Rocket & Crispy Caper Salad 12.25

Free-range Sausage & Mash, Onion Gravy 13.00

Aubergine & Green Bean Curry, Mushroom Brown Rice  
& Onion Bhaji, Popadoms, Pickle & Chutney 13.00

Breaded Chicken Escalope, Red Slaw,  
Rocket & New Potatoes 14.75

Pan-fried Monkfish, Pea Purée & Parmentier Potatoes,  
Butter Sauce 17.00

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 Rib Eye Steak 25.00

Market Fish Mixed Grill, Skinny Fries,  
Garlic & Lemon Butter, Garden Salad - See Blackboard

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

Chips 3.50

Garden Salad, Orange  
& Shallot Dressing 3.50

New Potatoes, Sea Salt  
& Minted Butter 3.75

Tenderstem Broccoli,  
Chilli & Anchovy Butter 3.75

Carrot & Leek Gratin 3.75

Spring Greens & Peas 3.75