

**THE
ALMANACK**

Wine & Dine

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

WINE made for food

Whites

- Pasquiers Sauvignon V 19.50
*Lively French Sauvignon/Vermentino
blend – scallops or goats' cheese*
- Picpoul de Pinet, Duc de Morny 22.50
Dry & zesty – fish
- Gavi di Gavi, La Giustiniana 27.50
Rich classy white - roast chicken or pork
- Chablis 1er cru, Domaine Laroche,
Les Vaudevey 39.50
Classy, dry white – crab or white fish

Reds

- Tanner's Douro Red 21.00
Fresh & fruity – sausages or spicy dishes
- Côtes du Rhone Villages, Les Coteaux 22.50
Cherry & spice flavours – duck or barbeque
- Finca los Primos Malbec 22.75
Rich, weighty – steak
- Valenciso Rioja Reserva 36.50
Elegant & fruity – perfect with lamb chops

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 5.25
- 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

- Char-grilled Lamb Chops, Lamb Shoulder Cassoulet,
Cavolo Nero, Salsa Verde 19.50
- Free-range Sausage & Mash, Onion Gravy 13.00
- Cod & Lemon Fishcakes, Tartare Sauce,
Rocket & Crispy Caper Salad 12.75
- Pan-fried Monkfish, Pea Purée & Parmentier Potatoes,
Butter Sauce 17.00
- Pan-fried Scallops, Braised Lentils,
Black Pudding & Ham Hock Fritter, Watercress Salad 18.50
- Half Free-range Roast Chicken,
Skinny Chips & Aioli 15.50
- Aubergine & Green Bean Curry,
Mushroom Brown Rice & Onion Bhaji, Popadoms,
Pickles & Chutney 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 Rib Eye Steak 25.00
- Market Fish Mixed Grill, Skinny Fries,
Garlic & Lemon Butter, Garden Salad - See Blackboard
- 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.

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.

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

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