

ALMANACK ^{THE} **CK**

Brunch & Lunch

8.00am to 6.00pm

SUMMER'S here!

Hooray for Summer - the season of wonderful British soft fruit & the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb & day-boat fish are abundant & beautiful. And why not celebrate any famous sporting victories (or soothe disappointments) with a top-notch English sparkling wine?

BRUNCH

- Free-range Bacon Muffin 4.75
- Free-range Sausage Muffin 4.50
- Devon Crab Gratin, Toasted Sourdough 8.00
- Free-range Eggs & Sourdough 5.50
- Add Bacon, Black Pudding or Sausage 1.75
- Mushroom, Tomato or Avocado 1.25
- Smashed Avocado & Free-range Poached Eggs on Sourdough 6.75
- Corned Beef Hash, Fried Free-range Egg & Brown Sauce 8.00
- Coconut Milk Porridge, Bananas, Strawberries, Honey & Toasted Seeds 6.00
- American Pancakes, Maple Syrup, Butter & Free-range Crispy Bacon 6.00
- 28 Day Dry-aged Minute Steak & Poached Free-range Eggs 9.75
- Full English Breakfast - Jimmy Butler's Sausage & Bacon, Mushroom, Black Pudding, Eggs, Tomatoes, Beans & Sourdough 9.75
- Toasted Muffin with either Honey, Jam, Marmalade or Marmite 2.00

DELI BOARDS Great For Sharing

BUTCHER'S BOARD

Rare Roast Beef, Free-range Ham & Cheddar Croquettes, Air-dried Dorset Pork, Pulled Chicken Sliders, Pickles, Chutney & Malted Toast 14.75

FISH BOARD

Crab & Prawn Mayo, Smoked Mackerel Fillets, Salt & Pepper Squid, Whitebait & Lemon Mayo, Soused Cucumber & Fennel, Malted Toast 14.75

VEGGIE BOARD

Summer Vegetable Croquettes, Spiced Tomato Houmous & Crudités, Courgette & Feta Salad, Puttanesca Olives, Cheddar & Sunflower Seed Palmiers & Toasted Pitta 13.25

CHEESE BOARD

Tor, Camembert Gillot AOC, Sheep Rustler, Double Barrel Poacher, Blue Monday, Chutney, Apples, Celery, Garden Chutney & Crackers 13.75

SANDWICHES

- Roast Meat Roll of the Day - See Blackboard 8.00
- Prawn, Crab & Dill Mayonnaise, Shredded Gem on White Bloomer 8.50
- Goats' Cheese & Char-grilled Vegetable Toasted Pitta 8.00
- Rare Roast Beef, Rocket, Tomato & Horseradish on White Bloomer 8.25
- All our Sandwiches come with either Chips or Soup*
- Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun, Skinny Chips 9.75

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

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) 5.95
- 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
- Devon Crab Gratin, Apple & Crunchy Vegetable Salad 8.75
- Free-range Ham & Cheddar Croquettes, Tomato Relish 6.75
- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
- Summer Vegetable & Herb Carnaroli Risotto, with or without Free-range Ham 7.75/14.00
- Superfood Salad of Quinoa, Avocado, Charred Broccoli & Spinach, Toasted Pumpkin Seeds & Citrus Dressing 7.00/13.00
- Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75/14.75

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
- 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 13.00
- Salmon & Dill Fishcake, Wilted Spinach & Tomato Butter Sauce 13.00
- Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 13.50
- Pan-fried Aubergine & Feta Escalope, Heritage Tomato Salad & Baby Leaves 13.25
- Steak Frites - 28 Day Dry-aged Minute Steak, Skinny Chips & Café de Paris Butter 14.75
- Pan-fried Monkfish & Scallops, Bombay Potatoes, Indian Salad & Mint Yoghurt 18.50

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

GRILL LUNCH

- Mustard-glazed Pork Belly Chop, Summer Vegetable Croquettes & Slaw 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 3.75
- Served with your choice of Sauce & Side Dish.*
- Sauces - BBQ Sauce, Hollandaise, Café De Paris Butter or Blue Cheese Sauce*

On the SIDE

- New Potatoes, Sea Salt & Minted Butter 3.75
- Chips 3.50
- Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing 3.50
- Buttered Courgettes, Peas & Beans 3.75
- Skinny Chips 3.00
- Summer Garden Salad, Orange & Shallot Dressing 3.50