

**THE
ALMANACK**

Wine & Dine

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

WINE made for food

Whites

- Pasquiers Sauvignon V 19.50
*Lively French Sauvignon/Vermentino
blend – scallops or goats' cheese*
- Picpoul de Pinet, Duc de Mornay 23.00
Dry & zesty – fish
- Gavi di Gavi, La Giustiniana 28.00
Rich classy white - roast chicken or pork
- Chablis 1er cru, Domaine Laroche,
Les Vaudevey 40.00
Classy, dry white – crab or white fish

Reds

- Tanner's Douro Red 22.00
Fresh & fruity – sausages or spicy dishes
- Côtes du Rhone Villages, Les Coteaux 23.00
Cherry & spice flavours – duck or barbeque
- Finca los Primos Malbec 23.50
Rich, weighty – steak
- Valenciso Rioja Reserva 37.50
Elegant & fruity – perfect with rack of lamb

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
- 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

- Free-range Chicken Breast, Classic Caesar Salad,
Crispy Bacon & Anchovies 15.25
- Maple-cured Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
- Salmon & Dill Fishcake, Wilted Spinach
& Tomato Butter Sauce 13.00
- Pan-fried Monkfish & Scallops,
Bombay Potatoes, Indian Salad & Mint Yoghurt 18.50
- Pan-fried Sea Bass, Sautéed Tenderstem
& Samphire, Salsa Verde 16.75
- Cornish Rack of Lamb, Creamy Mash,
Minted Peas & Beans 21.50
- Pan-fried Aubergine & Feta Escalope,
Heritage Tomato Salad & Baby Leaves 13.25

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

THE ALMANACK GRILL

- 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 12oz 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 3.75
- Served with your choice of Sauce and Side Dish.*
*Sauces - 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.

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?

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 & Cruautés,
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

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