

**THE
ALMANACK**

Wine & Dine

DRINK while you think

- Prosecco
Lunetta Spumante (125ml) 5.95
- Champagne
Devaux Grande Reserve (125ml) 8.00
- Negroni 7.00
- Brockmans Grand Gin
& Fentimans Tonic 9.00

For the TABLE

- Warm Mini Loaf &
Roasted Garlic Butter 3.00
- Puttanesca Olives 3.00
- 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 23.00
Dry & zesty – fish
- Amalaya Torrontés-Riesling 25.00
Something different - spicy food

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
- Nero d'Avola, Vigneti Zabù 26.00
Perfect with something slow & low

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 5.50
- Warm Crispy Camembert, Fig Relish & Rocket 6.50
- Potted Devon Crab & Prawns, Soused Fennel
& Cucumber, Granary Toast 9.00
- Salt Beef Croquettes, Celeriac Remoulade, Baby Leaves 6.75
- Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/13.50
- Superfood Salad of Slow-roasted Shallots & Roots,
Broccoli, Pearl Barley & Pumpkin Seeds, Honey,
Lemon & Soy Dressing 7.00/12.50
- Grilled Cornish Mackerel Fillet, Warm Potato,
Red Onion & Cucumber Salad, Beetroot
& Thyme Dressing 7.50/14.50

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

- Half Free-range Roast Chicken,
Roast Spiced Vegetables & Lentils, Aioli 15.50
- Steak Burger, Cheddar Rarebit,
Oven-roasted Tomatoes, Chips & Onion Rings 15.50
- Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
- Pan-fried Scallops & Ibérico Chorizo, Cauliflower Purée,
Peashoot Salad 18.50
- Pan-fried Sea Bream Fillets, Bombay Potatoes,
Indian Salad & Mint Yoghurt 16.75
- Merrifield Duck Breast, Duck Shepherd's Pie,
Baby Carrots, Port & Juniper Jus 21.50
- Thai Green Vegetable & Baked Tofu Curry,
Basmati Rice, Roti Bread 13.25

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

THE ALMANACK GRILL

- Jimmy Butler's 14oz BBQ Pork Tomahawk 17.50
- 28 Day Dry-aged 8oz Rump Cap Steak 19.75
- 28 Day Dry-aged 10oz Rib Eye Steak 26.00
- Served with your choice of Sauce and Side Dish.
- Sauces - BBQ Sauce, Hollandaise, Café De Paris Butter
or Blue Cheese Sauce
- Add a Grill Garnish** - Roasted Field Mushrooms,
Garlic & Thyme Plum Tomatoes
& Beer Battered Onion Rings 3.75

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour & tenderness.

AUTUMN'S here!

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

Deli BOARDS Great For Sharing

BUTCHER'S BOARD

- Brown Sugar & Mustard-glazed Ham,
Ibérico Chorizo & Tomato Stew,
Venison Salami, Salt Beef Croquettes,
Celeriac Remoulade, Pickles
& Granary Toast 14.75

FISH BOARD

- Fish Goujons & Lemon Mayo,
Smoked Mackerel Fillet, Taramasalata,
Smoked Haddock Rarebit, Beetroot Relish
& Toasted Pitta Bread 14.75

VEGGIE BOARD

- Flat Mushrooms, Spinach & Brie,
Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish,
Baby Leaves & Toasted Pitta Bread 13.25

CHEESE BOARD

- Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese,
Wyfe of Bath, Cropwell Bishop Organic Stilton,
Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney 14.00

On the SIDE

- Chips 3.50
- Baby Jackets & Sour Cream 3.50
- Rocket & Parmesan Salad,
Balsamic Dressing 3.75
- Honey & Thyme-roasted
Carrots & Parsnips 3.75
- Savoy Cabbage,
Bacon & Hazelnuts 3.75