

THE ALMANACK

PRIVATE DINING SET MENU

2 courses £21.50 per person

3 courses £27.50 per person

Soup of the Day

Free- Range Chicken & Iberico Croquettes, Garlic Aioli
Mackerel Pâté, Watercress, Cucumber & Fennel Salad, Granary Toast
Superfood Salad of Baked Halloumi, Broccoli & Wholegrains,
Toasted Almonds, Pomegranate & Lemon Dressing

Pan-fried Sea Bream, New Potatoes, Tenderstem Broccoli,
Samphire & Sauce Vierge

Thai-spiced Cod Fishcake, Crunchy Vegetable Salad,
Chilli & Lime Dressing

Warm Roasted Red Pepper, Feta & Spinach Tart, Garden Salad
Maple- cured Free- range Gammon Rib Eye Steak,
Poached Egg & New Potatoes

28 Day Dry-aged 225g Rump Cap Steak,
Chunky Chips & Peppercorn Sauce (£3 supplement)

28 Day Dry-aged 280g Rib Eye Steak,
Chunky Chips & Peppercorn Sauce (£6 supplement)

On the Side - £3.50 each

Chips

Rocket & Parmesan Salad, Balsamic Dressing

New Potatoes, Sea Salt & Minted Butter

Buttered Courgettes, Peas & Beans

Lemon Posset & Pistachio Shortbread

Iced Piña Colada Parfait

Gluten-free Summer Pudding, Greek Yoghurt

Jude's Free-range Ice Creams & Sorbets

(Vanilla, Chocolate, Strawberry, Flat White Coffee or Mango, Lemon Sorbet)