

**THE  
ALMANACK**

# SUMMER AT THE ALMANACK

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn.  
Cornish lamb and day-boat fish are abundant & beautiful.

## Pots

Choose any of the dishes below as a pot (3.75) or a board (13.75 for 4 pots)

### FISH

Whitebait & Lemon Mayonnaise  
Chilli-roasted Salmon, Asian Slaw & Peanuts  
Smoked Mackerel Pâté & Cucumber Sticks  
Mini Fishcakes & Sour Cream

### BUTCHER'S

Fillet Steak, Green Beans & Tomato Salad  
Free-range Chicken  
& Ibérico Chorizo Croquettes  
Sweet & Spicy Free-range Chicken Wings  
Pulled Smoked Ham & Piccalilli

### VEGGIE

Warm Crispy Camembert & Tomato Chutney  
Red Lentil Falafels & Chilli Yoghurt  
Baked Halloumi, Broccoli & Wholegrains,  
Toasted Almonds, Pomegranate,  
Lemon Dressing  
Red Peppers, Spinach & Cannellini Beans

### BREADS & OLIVES 3.00

Toasted Sourdough & House Butter Warm Mini Bloomer & Garlic Butter  
Toasted Pitta & Tomato Houmous Puttanesca Olives

## Starters

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00  
Soup of the Day - See Blackboard 5.50  
Free-range Chicken & Ibérico Chorizo Croquettes, Garlic Aioli 6.75  
Mackerel Pâté, Watercress, Cucumber & Fennel Salad, Granary Toast 6.75  
Pulled Smoked Ham, Baby Gem & Soft Boiled Egg Salad, Croutons, Mustard Dressing 7.00  
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

## Either/Or

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00  
Summer Vegetable Bubble & Squeak, Poached Egg, Hollandaise 7.00/13.50  
Superfood Salad of Baked Halloumi, Broccoli & Wholegrains, Toasted Almonds, Pomegranate, Lemon Dressing 7.00/13.00  
This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.  
Pan-fried Native Scallops & Monkfish, Roasted Vegetable Risotto, Herb Oil 10.00/19.00

## Mains

Pan-fried Sea Bream, New Potatoes, Tenderstem Broccoli, Samphire & Sauce Vierge 16.75  
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75  
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75  
Warm Roasted Red Pepper, Feta & Spinach Tart, Garden Salad 13.25  
Herb-crusted Lamb Rump, Potato & Carrot Dauphinoise, Summer Greens, Minted Jus 19.50  
Thai-spiced Cod Fishcake, Crunchy Vegetable Salad, Chilli & Lime Dressing 13.75  
Slow & Low - Carolina-style Barbecue Beef Ribs, Sweet Potato Wedges, Sour Cream & Slaw 16.75  
What's The Fish? See Blackboard

## Char-grill

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

28 Day Dry-aged 225g Rump Cap Steak 19.75  
28 Day Dry-aged 280g Flat Iron Steak 22.50  
28 Day Dry-aged 280g Rib Eye Steak 26.00

All Served with Watercress, Chips & a choice of either Peppercorn or Béarnaise

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75



## Sides

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75  
Buttered Courgettes, Peas & Beans 3.75 Summer Garden Salad, Orange & Shallot Dressing 3.75

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.

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