

SUNDAY BEST AT THE ALMANACK

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.
And there is nothing like a quality Sunday roast in your local pub with family and friends.
You are heartily welcome, and the more good things you call for, the welcomer you are!

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spiced Almonds 3.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Blackboard 5.50

Pan-seared Native Scallops, Pea Purée, Crispy Pork Belly, Peashoot Salad 10.50

Free-range Chicken & Bacon Croquettes, Chilli Jam 7.25

Smoked Mackerel Pâté, Cucumber, Radish & Caper Salad, Granary Toast 7.00

Sunday Deli Plates - Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans,
Breaded Whitebait & Chilli Mayonnaise, Spiced Lamb Koftas & Toasted Pitta, Tomato Houmous & Toasted Pitta 14.50

EITHER/OR

Ham Hock, Leek & Mustard Gratin, Buttered Carrots & Peas 7.25 / 13.50

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.25

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

Roast of the Day - See Blackboard

Spring Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75

Braised Red Cabbage 3.50

MAINS

Aubrey's 28 Day Dry-aged 8oz Rump Cap Steak, Rocket, Slow-roasted Plum Tomato & Chips 21.75

Beer-battered Fish & Chips, Peas & Tartare Sauce 13.00

Keralan Baked Cod & Coconut Curry, Basmati Rice, Roti Bread 16.75

Slow & Low Pork Belly, Ibérico Chorizo & Haricot Bean Stew, Crackling 17.50

SIDES

Garden Salad, Orange & Shallot Dressing 3.75 Rustic or Skinny Chips 3.50

Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25

Crème Brûlée & Pistachio Shortbread 6.25

Rhubarb & Ginger Upside-down Cake, Jude's Vanilla Ice Cream 6.25

Lemon & Passion Fruit Pavlova 6.25

Chocolate Cheesecake, Peanut Butter Cookie 6.25

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 6.25

Cheese Plate – Gillot Camembert, Rosary Goats' Cheese, Wookey Hole Cave Aged Cheddar,
Water Biscuits, Apples & Celery, Fig Chutney 7.75

3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate Orange, Strawberry or Salted Caramel, Blackcurrant or Raspberry Sorbet

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome and 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.