

# THE ALMANACK

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MAKING LIFE PEACHY

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# LUNCH AT THE ALMANACK

## SHARING PLATES

- Deli** 15.50  
Devon Crab on Buttered Crumpets, Sweet & Spicy Free-range Chicken Wings, Cured-salmon Goujons, Sesame Miso Dip, Venison & Pheasant Terrine, Toasts
- Vegetarian** 14.50  
Soy & Chilli Marinated Aubergine, Tomato Houmous & Toasted Pitta  
Beetroot, Fennel, Walnut & Wild Rice Salad, Spiced Cauliflower Salad
- Warm Mini Bloomer, Garlic & Parsley Butter** 3.25
- Campagnola Olives** 3.00

## MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Favourites or Puddings for 14.75 / 17.75

## STARTERS & SALADS

- Warm Crispy Camembert, Tomato Chutney & Rocket** 7.00
- Butternut Squash Soup, Toasted Seeds & Croutons** 5.75
- Sautéed Mushroom, Winter Truffle & Garlic Cream, Toasted Sourdough** 6.75
- Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts** 7.75
- Pan-fried Mackerel, Beetroot & Horseradish Relish, Watercress** 7.25 / 14.50
- Dorset Chorizo, Peppers & Kale, Free-range Fried Egg & Grilled Bloomer** 7.75 / 14.75
- Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing** 6.50 / 12.50  
*Add Free-range Chicken 2.50 or Feta 2.00*
- The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

## FAVOURITES

- Warm Halloumi & Broccoli Salad, Quinoa, Toasted Hazelnuts & Harissa Dressing** 12.75
- Roast of the Day** - See Blackboard
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy** 14.50
- Beer-battered Fish & Chips, Peas, Tartare Sauce** 13.00
- Lobster Mac 'n' Cheese, Bloody Mary Ketchup, Garden Salad** 16.75
- Wild Mushroom, Leek & Ricotta Tart, Mixed Leaf Salad** 13.00
- Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips** 13.50  
*Add Bacon / Nduja Sausage / Avocado / Jalapeño / Mushroom 1.50 each*

## MAINS

- Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips** 15.75
- Devon Crab Linguine, Chilli & Lemon** 14.50
- Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts** 13.75
- Pan-fried Sea Bream, New Potatoes, Sautéed Leeks, Parsley Butter Sauce** 16.50
- Aubrey's 28 Day Dry-aged 8oz Rump Steak, Chips, Slow-roasted Tomato & Watercress** 19.75

## STONEBAKED PIZZAS

- We serve classic Neapolitan pizza. Sourcing the best Artisan Sourdough for the base, Italian Tomatoes and 'Fior De Latte' Mozzarella
- Margherita** - Tomato & Fior di Latte Mozzarella 10.00
- Veggie** - Goats' Cheese, Spinach & Caramelised Onion, Walnut Pesto 11.50
- Gone Truffling** - Mushrooms, Mozzarella, Ham & Truffle Oil 12.00
- Carne** - Tomato, Pepperoni & Mozzarella 13.00
- Hot Stuff** - Nduja Sausage, Salami & Peppers 13.00

## SANDWICHES

- Feta, Beetroot & Rocket Wrap, Cucumber & Mint** 6.00
- Roast Meat Roll of the Day & Gravy** 7.25
- Warm Cod Goujons, Lettuce & Tartare Sauce Roll** 6.75  
*Add Chips or Soup of the Day 2.00*

## SIDES

- Mac 'n' Cheese** 3.50   **Creamed Spinach** 2.75   **Bubble & Squeak** 2.75
- Skinny Chips** 3.50   **Chips** 3.50   **Garden Salad, Beetroot & Thyme Dressing** 3.75
- Maple & Thyme-roasted Chantenay Carrots** 2.75   **Onion Rings** 3.50

## PUDDINGS

- Profiteroles, Salted Caramel & Chantilly Cream** 5.75
- Chocolate & Peanut Butter Brownie, Vanilla Ice Cream** 5.75
- St Clement's Cheesecake** 5.75
- Amarena Cherry Baked Alaska (For Two or More)** 14.00
- Warm Treacle Tart & Clotted Cream** 5.75
- Jude's Free-range Ice Creams & Sorbets** 5.75  
(Choose three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)
- Cheese Plate** - Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75
- Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea** 4.75

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.  
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.  
A 10% service charge is added to parties of six or more. All tips go to the team.

