

# THE ALMANACK

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MAKING LIFE PEACHY

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# DINNER AT THE ALMANACK

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

## Deli Plates

Choose any of the dishes below as a deli plate (3.75) or a board (13.75 for 4 plates)

### FISH

Cod Goujons & Tartare Sauce  
Haddock Fishcakes  
& Horseradish Crème Fraîche  
Prawn & Paper-thin Salad, Oriental Dressing  
Smoked Salmon Pâté & Granary Toast

### BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce  
Chorizo & Manchego Swirls  
Spicy-glazed Chicken Wings  
Crispy Lamb, Pomegranate & Mint Salad

### VEGGIE

Warm Crispy Camembert & Fig Relish,  
Mushroom Pâté & Croûtes,  
Pak Choi & Carrot Salad, Oriental Dressing,  
Parsnip & Cheddar Croquettes,  
Tomato Chutney

### BREADS & OLIVES

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

## Starters

Warm Crispy Camembert, Fig Relish & Rocket 7.00  
Soup of the Day - See Blackboard 5.50  
Seared Native Scallops, Tomato & Chorizo Stew, Crispy Leeks 10.00  
Smoked Salmon Pâté, Dill Blini, Pickled Cucumber Salad 6.75  
Beetroot & Orange Salad, Pine Nuts, Marinated Grains & Shallot Dressing 6.75  
Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

## Either/Or

## Starter/Main

Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 14.50  
Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 7.75 / 15.25  
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce 6.50 / 12.50  
*Add Free-range Ham 1.50*  
Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 6.50 / 12.50  
*Add Chicken, Hot-smoked Salmon or Grilled Halloumi 1.50*

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

## Mains

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Root Vegetables, Vegetarian Gravy 13.75  
Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.50  
Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75  
Merrifield Farm Duck Breast, Parmentier Potatoes, Whipped Squash, Roasted Figs & Port Sauce 19.25  
Pan-fried Sea Bream Fillets, Bombay Potatoes, Indian Salad & Mint Yoghurt Dressing 16.75  
Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00  
Slow-cooked Shoulder of Lamb, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75  
What's the Fish – See Blackboard

## Steaks

28 Day Dry-aged 8oz Rump Cap Steak 21.75  
28 Day Dry-aged 10oz Flat Iron Steak 24.75  
28 Day Dry-aged 10oz Rib Eye Steak 27.75

*All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce*

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

**Aubrey Allen**  
The Chef's Butcher

## Sides

Skinny Chips 3.50    Rustic Chips 3.50    Cabbage, Bacon & Hazelnuts 3.75    Roasted Roots 3.75    Buttered New Potatoes 3.75  
Garden Salad & Winter Slaw 3.75    Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 3.75    Onion Rings 3.50

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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