

THE ALMANACK

MAKING LIFE PEACHY

SPRING AT THE ALMANACK

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

Deli Plates

Choose any of the dishes below as a deli plate (4.00) or a board (14.50 for 4 deli plates)

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce
Chicken & Bacon Croquettes, Chilli Jam
Ibérico Bellota Chorizo & Shaved Manchego
Spiced Lamb Koftas & Toasted Pitta

FISH

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress,
Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

VEGGIE

Cheddar, Spring Onion & Potato Cakes,
Tomato Chutney
Carrot & Chickpea Salad, Harissa Dressing
Whipped Goats' Cheese Croûtes,
Crushed Peas & Broad Beans
Spiced Tomato Houmous & Toasted Pitta

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
Smoked Mackerel Pâté, Cucumber, Radish & Caper Salad, Granary Toast 7.00
Beetroot & Orange Salad, Marinated Grains, Pine Nuts & Shallot Dressing 6.75
Free-range Chicken & Bacon Croquettes, Chilli Jam 7.25

Either/Or

Starter/Main

Spring Vegetable Carnaroli Risotto, Parmesan Crisp 7.00 / 13.00
Ham Hock, Leek & Mustard Gratin, Buttered Carrots & Peas 7.25 / 13.50
King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 14.50
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.

Mains

Keralan Baked Cod & Coconut Curry, Basmati Rice, Roti Bread 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Jimmy Butler's Sausage & Mash, Onion Gravy 13.50
Spinach & Ricotta Gnocchi, Spring Vegetable Fricassée, Basil Pesto 13.75
Merrifield Duck Breast, Duck Croquettes, Green Beans, Port & Pomegranate Jus 19.50
Beer-battered Fish & Chips, Peas & Tartare Sauce 13.00
Slow & Low Pork Belly, Ibérico Chorizo & Haricot Bean Stew, Crackling 17.50
What's the Fish – See Blackboard

Grill

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

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

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75
Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75
Beer-battered 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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