

THE ALMANACK

MAKING LIFE PEACHY

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. And we can't wait for the native lobsters to arrive - watch out for them on special.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.50

Warm Crispy Camembert Wedges & Tomato Chutney
Spiced Tomato Houmous & Toasted Pitta
Char-grilled Mediterranean Vegetables & Pesto
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTCHER'S BOARD 15.00

Smoked Ham Hock & Chicken Terrine, Sauce Gribiche
Harissa Pulled Lamb Salad, Mint Yoghurt
A Selection of Dorset Charcuterie
Chicken Wings & Spicy Ketchup

FAVOURITES BOARD 15.00

A Selection of Dorset Charcuterie
Warm Crispy Camembert Wedges & Tomato Chutney
Shell on Prawns & Garlic Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 15.00

Shell on Prawns & Garlic Mayonnaise
Severn & Wye Smoked Salmon, Brown Bread & Butter
Taramasalata & Croûtes
Fish Goujons & Lemon Mayonnaise

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Soup of the Day - See Blackboard 5.50
Smoked Ham Hock & Chicken Terrine, Sauce Gribiche, Granary Toast 7.50
Tempura Summer Vegetables & Mango Yoghurt 6.75
Cornish Mackerel Fillet, Beetroot & Horseradish Crème Fraîche, Watercress 7.25
Brixham Crab, Heritage Tomato & Chilli Bruschetta 8.25

EITHER/OR

Starter/Main

Moules Marinière, White Wine, Shallot & Parsley 6.75 / 12.50
Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 14.75
Pan-seared Native Scallops, Roasted Red Pepper & Courgette Risotto, Herb Dressing 10.50 / 19.50
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 6.50 / 12.50
Add Crispy Duck 2.50 or Halloumi 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

Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50
Add Free-range Bacon, Mushroom or Onion Rings 1.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass Fillets, Sautéed New Potatoes, Tenderstem Broccoli & Samphire, Sauce Vierge 15.50
Pork Schnitzel, Tomato & Caper Compote, Rocket & Parmesan Salad, Skinny Fries 14.75
Sweet Potato & Cashew Nut Curry, Sticky Rice, Tomato & Coconut Sambal, Roti Bread 13.50
Cornish Lamb Fillets, Potato & Carrot Dauphinoise, Summer Greens, Minted Jus 17.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75
What's the Fish? - See Blackboard
Slow & Low Carolina-style BBQ Beef, Charred Corn & Slaw 15.00
Add Sweet Potato Wedges 2.00

STEAKS

28 Day Dry-aged 8oz Bavette Steak 18.50
28 Day Dry-aged Rump Cap Steak 19.75

All Steaks served with Chips, Slow-roasted Tomato, Mushroom, Onion Rings, Rocket & 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
Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 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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