

THE ALMANACK

MAKING LIFE PEACHY

LUNCH 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, Granary Toast
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

MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Mains for 13.75

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, Shallots & Parsley 6.75 / 12.50
Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 14.75
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

Roast of the Day - See Blackboard
Pork Schnitzel, Tomato & Caper Compote, Rocket & Parmesan Salad, Skinny Fries 14.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75
Roasted Mediterranean Vegetables, Goats' Cheese & Pesto Tartlette, Rocket Salad 12.75
Sweet Potato & Cashew Nut Curry, Sticky Rice, Tomato & Coconut Sambal, Roti Bread 13.50
Slow & Low - Carolina-style BBQ Beef, Charred Corn & Slaw 15.00
Pan-fried Sea Bass Fillets, Sautéed New Potatoes, Tenderstem Broccoli & Samphire, Sauce Vierge 15.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50
Add Free-range Bacon, Mushroom or Onion Rings 1.75

GRILLS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
28 Day Dry-aged 8oz Bavette Steak 18.50
28 Day Dry-aged 8oz 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

SANDWICHES

Roast Meat Roll of the Day & Gravy 7.25
Warm Fish Goujons, Lettuce & Tartare Sauce 6.75
Roasted Vegetable & Tomato Houmous Flatbread 6.00
Cheddar & Tomato Chutney on Granary 6.00
Add Chips or Soup of the Day 2.00

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

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www.makinglifepeachy.com

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.

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.