

THE ALMANACK

MAKING LIFE PEACHY

AUTUMN AT THE ALMANACK

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.00

Devon Crab on Buttered Crumpets
Sweet & Spicy Free-range Chicken Wings,
Cured-salmon Goujons, Sesame Miso Dip
Air-dried Dorset Pork & Pickles

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad

STARTERS & SALADS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
White Onion & Thyme Soup, Cheddar Croutons 5.75
Sautéed Mushrooms, Autumn Truffle & Garlic Cream, Toasted Sourdough 6.75
Duck Rillettes, Plum Chutney & Toasted Sourdough 7.75
Severn & Wye Smoked Salmon, Fennel, Cucumber & Caper Salad, Dill Dressing 7.75
Pan-fried Mackerel, Beetroot & Horseradish Relish, Watercress 7.25 / 14.50
Warm Free-range Chorizo Salad, Poached Egg, Croutons & Sherry Dressing 7.75 / 14.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.50 / 12.50
Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass, New Potatoes, Samphire, Lemon & Parsley Sauce 16.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.00
Pumpkin Tortellini, Toasted Seeds & Sage Brown Butter 13.75
Lobster Mac 'n' Cheese, Bloody Mary Ketchup, Garden Salad 16.75
Slow-cooked Pork Belly, Black Pudding Hash, Roasted Roots & Cider Jus 17.50
Devon Crab Linguine, Chilli & Lemon 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50
Add Bacon, Nduja Sausage or Avocado 1.75 Jalapeño or Mushroom 1.50

FROM THE GRILL

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

Butcher's Steak of the Day
28 Day Dry-aged 8oz Rump Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 26.00
All served with Chips, Slow-roasted Tomato, Watercress & a choice of Béarnaise or Peppercorn Sauce.

Aubrey Allen
The Chef's Butcher

STONEBAKED PIZZAS

Margherita - Tomato & Mozzarella 10.00
Veggie - Gorgonzola, Pumpkin Cream & Mozzarella 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

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

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
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.
A 10% service charge is added to parties of six or more. All tips go to the team.

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