

THE ALMANACK

MAKING LIFE PEACHY

SPRING AT THE ALMANACK



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. 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.

SHARING PLATES

- Warm Mini Bloomer, Garlic Butter** 3.50
- Campagnola Olives** 3.00
- Warm Rustic Bread, Olive Oil & Balsamic Vinegar** 4.50
- Charcuterie Board** 17.50
Rosette Salami & Air-dried Beef, Uphall Farm Ham, Thai Chicken Croquettes, Grilled Artichokes, Caponata, Pickles & Croûtes
- Vegetarian Board** 16.50
Laverstoke Organic Boccocino, Grilled Artichokes, Tempura Courgettes, Roasted Peppers, Beetroot Falafel, Tomato Houmous & Croûtes

STARTERS & SALADS

- Garlic & Rosemary-studded Camembert, Rustic Bread** 7.25
- Leek & Baked Potato Soup, Clotted Cream, Crispy Leeks** 5.75
- Thai Chicken Croquettes, Cauliflower & Coconut Purée, Peanut Salad** 7.50
- Spiced Tomato Mezze Bake, Rocket & Balsamic Salad** 6.75
- Sea Salt & Szechuan Pepper Squid, Garlic Aioli** 7.75
- Pulled Beef Taco Bowl Salad, Smashed Avocado, Chilli & Lime** 7.75 / 15.50
- Warm Salad of Balsamic-roasted Peppers & Fennel, Tomato & Lentils, Maple Dressing** 7.00 / 13.50
- Pan-fried Native Scallops, Pea & Mint Carnaroli Risotto, Clonakilty Black Pudding** 10.50 / 19.75
- Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing** 6.75 / 13.25
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

- Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips** 16.50
- Pan-fried Sea Bass Fillets, New Potatoes, Tenderstem Broccoli & Sauce Vierge** 17.25
- King Prawn & Ibérico Chorizo Linguine, Saffron, Parsley & Lemon** 15.50
- IPA Battered Fish & Chips, Peas & Tartare Sauce** 13.50
- Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy** 14.75
- Wild Mushroom Rigatoni, Sprouting Broccoli, Sage & Sourdough Crumb** 13.75
- Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal** 14.50
- Lobster Mac 'n' Cheese, Bloody Mary Ketchup, Garden Salad** 16.75
- Slow & Low Beef Brisket, Burnt End Beans, Sweet Carolina Sauce & Slaw** 17.50
- Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips** 13.75
Add Bacon / 'Nduja Sausage / Avocado / Jalapeño / Mushroom 1.75 each

STEAKS



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 - See Blackboard**
- 28 Day Dry-aged 10oz Rib Eye, Chips & Rocket** 26.00
- 28 Day Dry-aged 8oz Rump, Chips & Rocket** 19.75

Add your choice of Sauce or Butter
Béarnaise, Peppercorn or Blue Cheese Sauce
Café de Paris or Garlic & Parsley Butter

STONEBAKED PIZZAS

We serve classic Neapolitan pizza. Sourcing the best Artisan Sourdough for the base, Italian Tomatoes & 'Fior De Latte' Mozzarella

- Margherita - Polpa di Pomodoro, Fior di Latte Mozzarella & Basil** 10.00
- Veggie - Goats' Cheese, Spinach, Caramelised Onions & Walnut Pesto** 11.50
- Gone Truffling - Free-range Ham, Mushrooms & Truffle Oil** 12.00
- Carne - Dorset Pepperoni, Polpa di Pomodoro & Fior di Latte Mozzarella** 13.00
- Hot Stuff - Dorset Salami, Spicy 'Nduja & Roquito Red Peppers** 13.00

SIDES

- Mac 'n' Cheese** 3.50 **Tenderstem Broccoli & Herb Crumb** 2.75 **Buttered New Potatoes** 2.75
- Skinny Chips** 3.75 **Chips** 3.75 **Green Salad & Soft Herbs, Avocado Dressing** 3.75
- Spring Vegetable Salad, Orange & Shallot Dressing** 2.75 **Beer-battered Onion Rings** 3.50

www.makinglifepeachy.com

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.
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.