

ALMANACK ^{THE}

2 courses £22 per person

3 courses £28 per person

Starters

Spiced Tomato & Red Lentil Soup, Crème Fraîche

Free-range Ham & Cheddar Croquettes, Chilli Jam

Creamy Garlic Mushrooms on Sourdough Toast

Sea Salt & Szechuan Pepper Squid, Garlic Aioli

Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing

Mains

Pan-fried Sea Bass, Cavolo Nero, Pancetta & Butternut Squash

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad

Braised Lamb Shoulder, Celeriac Purée, Roasted Chantenay Carrots, Red Wine Jus

Sri Lankan Sweet Potato & Cashew Curry, Chapati Bread, Lime Pickle & Coconut Sambal

28 Day Dry- Aged 8oz Rump Cap Steak, Chunky Chips & Béarnaise Sauce (additional £4)

Sides

Thick-cut Chips or Skinny Fries 4.00

Buttered New Potatoes or Creamed Mash 3.75

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

Honey & Thyme Roasted Roots 3.75

Beer-battered Onion Rings 3.75

Puddings

Lemon Posset, Amarena Cherries & Granola

Baileys Cheesecake, Mocha Cream

Apple Tarte Tatin, Vanilla Ice Cream

Bread & Butter Pudding, Custard

Salcombe Dairy Ice Creams & Sorbets **please choose 3 scoops from:** Madagascar Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet