SUNDAY BEST AT THE ALMANACK



We are serious about Sunday roast which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen,
Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings.

It's an old-age favourite for a reason and long may it continue.

SHARING PLATES Campagnola Olives 3.50

Warm Mini Bloomer & Garlic Butter 3.25

Artisan Breads & Butters 4.00

Buttermilk Chicken & Chipotle Mayo 4.50

Beetroot Falafel & Sour Cream 4.50

Whitebait & Aioli 4.50

Honey & Mustard Chipolatas 4.00

Tomato Houmous, Dukkah & Toasted Pitta 4.00

STARTERS & SALADS

Spiced Tomato & Red Lentil Soup, Crème Fraîche 5.75 Free-range Ham & Cheddar Croquettes, Chilli Jam 7.00 Sea Salt & Szechuan Pepper Squid, Garlic Aioli 7.75

Beetroot Tartare, Buckwheat, Avocado & Sherry Vinaigrette 6.75

Creamy Garlic Mushrooms on Sourdough Toast 7.25

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado,

Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50

Jimmy Butler's Free-range Leg of Pork & Crackling 15.50

Roast of the Day – See Blackboard Winter Vegetable Wellington 13.75

MAKE THE MOST OF YOUR ROAST Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75 Braised Red Cabbage 3.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 15.25

Battered Cod & Thick-cut Chips, Peas, Tartare Sauce 13.50

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.75

Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

SIDES

Thick-cut Chips or Skinny Fries 4.00 Green Salad & Soft Herbs, Avocado Dressing 3.75

Honey & Thyme Roasted Roots 3.75

Buttered New Potatoes or Creamed Mash 3.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25

Warm Chocolate Brownie, Salted Caramel Ice Cream, Honeycomb & Popcorn 6.75

Lemon Posset, Amarena Cherries & Granola 6.50

Bread & Butter Pudding, Custard 6.25

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,

Lemon or Blackcurrant Sorbet)

Cheese Plate – Gillot Camembert, Winterdale Cheddar & Beauvale Blue, with Chutney,

Apple & Water Biscuits 7.75

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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. An optional 10% service charge is added to parties of six or more. All tips go to the team.