



# AUTUMN AT THE ALMANACK

Thank you for coming out, it's been wonderful welcoming regulars and new guests alike. We've seen how the pub lifts mood, and we thoroughly enjoy serving delicious plates of food again. 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 Plates


CHILLI & SOY-GLAZED CHICKEN WINGS 5.75  
DEVILLED WHITEBAIT  
Garlic & Smoked Paprika Mayonnaise 4.75  
HALLOUMI FRIES v  
Bloody Mary Ketchup 4.95

WARM MINI BLOOMER v  
Garlic Butter 3.50  
SOURDOUGH BREAD v  
Oil & Dukkah 4.50

TOMATO HOUMOUS v  
Baked Chickpeas & Flat Bread 4.50  
BEETROOT FALAFEL   
Coconut Yoghurt 4.75  
GOOD ITALIAN OLIVES 3.75 

## Starters

TODAY'S AUTUMN SOUP v  
See Blackboard 6.00  
FREE-RANGE DUCK HASH  
Fried Egg, Duck Crumb 8.50  
BAKED SOMERSET CAMEMBERT v  
Truffle Honey, Walnut Crust & Toasted Sourdough 8.00

HAM HOCK & CHEDDAR CROQUETTES  
Tomato Chutney 7.00  
POACHED SALMON & PRAWN COCKTAIL  
Crushed Avocado, Crab Mayonnaise 8.75  
ROAST SQUASH SALAD   
Black Rice, Chilli, Sesame,  
Toasted Pumpkin Seeds, Pickled Radish 7.00/13.00  
+ Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

## Mains

FREE-RANGE CHICKEN MILANESE  
Garlic & Sage Butter, Skinny Fries or Green Salad 16.50  
PAN-FRIED SEA BREAM FILLET  
Coconut Emerald Dahl 17.50  
FREE-RANGE CHICKEN & MUSHROOM PIE  
Buttered Mash, Green & Gravy 15.00  
BEEF SHORT RIB LASAGNE  
Beef Ragu, Cheese Sauce, Crisp Crumb 15.75  
FISH & CHIPS  
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 14.50  
WILD MUSHROOM RISOTTO v  
Garlic & Herb Crumb 13.75  
SLOW-COOKED MALAY LAMB SHANK  
South Indian Spiced Coconut Sauce, Basmati Rice,  
Crispy Lamb Breast 17.50

## Grill

We serve the best British beef. Grass-fed, naturally slow-grown, on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Watercress Salad & Chips

+ Béarnaise or Peppercorn Sauce 1.75

10OZ RIB EYE 26.00

8OZ RUMP CAP 19.75

DIRTY VEGAN BURGER 

Pulled Jackfruit, Cheese, Chipotle Mayo & 13.50

AUBREY'S STEAK BURGER

Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00

+ Free-range Bacon or Mushroom 2.00


## Stonebaked Pizzas

PIZZA MARGHERITA v  
Polpa di Pomodoro,  
Fior di Latte Mozzarella & Basil 9.50

PIZZA BIANCA v  
Gorgonzola, Caramelised Onions, Crème  
Fraîche, Spinach & Mushrooms 11.50

PIZZA PEPPERONI  
Polpa di Pomodoro, Fior di Latte  
Mozzarella & Pepperoni 13.00

## Sides

THICK-CUT CHIPS OR  
SKINNY FRIES 4.00   
BUTTERED NEW POTATOES 4.00 v

GREEN SALAD   
Soft Herbs, Seeds, Chardonnay Vinaigrette 4.25

SEASONAL GREEN VEGETABLES   
Olive Oil & Lemon 4.00

BRAISED RED CABBAGE 4.00 v

BATTERED ONION RINGS 3.75 v

## Puds and Cheese

BANOFFEE CHEESECAKE v  
Rum-soaked Raisins, Bananas & Pecans 7.50

WARM CHOCOLATE FONDANT v  
Honeycomb Ice Cream 8.00

CRÈME BRÛLÉE v  
Shortbread 6.00

APPLE TARTE TATIN   
Vanilla Ice Cream 7.00

LEMON & PISTACHIO POLENTA CAKE  
Black Cherries 6.75 v

SALCOMBE DAIRY ICE CREAMS & SORBETS 5.95 v  
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,  
Mango or Raspberry Sorbet)

MINI PUD & TEA OR COFFEE  
Lemon & Pistachio Polenta Cake or Smidgen of Cheese with your  
choice of Tea Or Coffee 5.95

CHEESE SELECTION  
Choose five 12.00 | Choose three 7.00 | Choose one smidgen 3.75  
Gillot Camembert | Rutland Red v | The Strathearn v | Beauvale  
Blanche Goats v | Served with Chutney, Water Biscuits & Apple

v Vegetarian dishes  Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. **Allergens:** before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.