

WINTER AT THE ALMANACK

Winter is a wonderful time for hearty and comforting food. Let's eat, drink and make merry whilst we have the chance. From British game to farmhouse cheeses and native fish – we will always serve the good stuff.

Deli Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75
DEVILLED WHITEBAIT
Garlic & Smoked Paprika Mayonnaise 4.75
GARLIC BAGUETTE 3.75 v

HALLOUMI FRIES v
Bloody Mary Ketchup 5.50
NOCERELLA, GAETA,
CERIGNOLA OLIVES 3.75 🍴

SHAWARMA-SPICED HOUMOUS v
Dukkah & Flatbread 4.50
SPINACH PAKORAS 🍴
Coconut Yoghurt 5.00

Starters

TODAY'S WINTER SOUP v
See Blackboard 6.00
VENISON, BACON & PHEASANT TERRINE
Cranberry Chutney, Toast 8.25
BAKED SOMERSET CAMEMBERT v
Truffle Honey, Walnut Crust & Toasted Sourdough 8.00

HAM HOCK & CHEDDAR CROQUETTES
Tomato Chutney 7.00
KING PRAWN COCKTAIL
Crab Mayonnaise 9.50
MAPLE-ROASTED BUTTERNUT SQUASH SALAD 🍴
Puy Lentils, Walnuts & Orange 7.00/13.00
+ Halloumi 2.50 v, Smoked Tofu 2.50 🍴 or Crispy Lamb 3.00

Mains

FREE-RANGE CHICKEN MILANESE
Garlic & Sage Butter, Skinny Fries or Green Salad 16.50
WILD MUSHROOM RISOTTO 🍴
Garlic & Herb Crumb 13.75
14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.00
FISH & CHIPS
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
DUCK RAGU
Egg Papperdelle, Crispy Duck Crumb 15.00
PAN-FRIED SALMON
Leeks, Edamame & White Bean Sauce, Gremolata 17.50
SLOW-ROASTED CORNISH LAMB SHOULDER
Celeriac Purée, Roasted Roots, Crispy Lamb 18.75

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 Chips & Rocket
+ Béarnaise or Peppercorn Sauce 1.75 | + Garlic King Prawns 5.00
8OZ RUMP CAP 19.75
10OZ RIB EYE 27.50
STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 26.50
+ extra 3oz Fillet Medallion 5.00
DIRTY VEGAN BURGER 🍴
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.50
AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
+ Free-range Bacon or Field 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 & Pepparoni 13.00

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.00 🍴
BUTTERED MASH 4.00 v

GREEN SALAD 🍴
Soft Herbs, Seeds, Chardonnay Vinaigrette 4.25
CAULIFLOWER CHEESE 4.50 v

STICKY GARLIC WINTER GREENS 4.00 v
ONION RINGS 3.95 v

Puds and Cheese

WARM CHOCOLATE FONDANT v
Honeycomb Ice Cream 8.00
CRÈME BRÛLÉE v
Shortbread 6.25
MULLED WINE POACHED PEAR 🍴
Blackcurrant Sorbet 6.25
APPLE TARTE TATIN 🍴
Vanilla Ice Cream 7.00

BANOFFEE CHEESECAKE
Rum-soaked Raisins, Bananas & Pecans 7.50
SALCOMBE DAIRY ICE CREAMS & SORBETS 5.95 v
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Blackcurrant or Raspberry Sorbet)
MINI PUD
Chocolate Truffle Cheesecake or Smidgen of Cheese
with your choice of Tea or Coffee 5.95
CHEESE PLATE
Beauvale & Rutland Red, Chutney, Water Biscuits & Apple 6.25

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 simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.