

# SPRING AT THE ALMANACK

## Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | NO. 1 ROSÉ, DOMAINE PEY BLANC 2019 8.00

## Deli Plates

DEVILLED WHITEBAIT  
Garlic & Smoked Paprika Mayonnaise 4.75

SAN FRANCISCO SOURDOUGH  
English Rapeseed Oil & Dukkah 5.00

HALLOUMI FRIES v  
Bloody Mary Ketchup 5.50

NOCERELLA, GAETA,  
CERIGNOLA OLIVES 3.75 🌿

WARM CIABATTA v  
Garlic Butter 4.50

SHAWARMA-SPICED HOUMOUS v  
Crispy Chickpeas & Flatbread 4.50

PADRON PEPPERS 🌿  
Sea Salt 5.75

## Starters

TODAY'S SPRING SOUP v  
See Blackboard 6.00

BEEF CARPACCIO  
Rocket, Parmesan & Truffle Dressing 8.75

BAKED SOMERSET CAMEMBERT v  
Truffle Honey, Walnut Crust & Toasted Sourdough 8.25

TEMPURA PRAWNS  
Chilli, Ginger & Sesame Dressing 9.00

WARM MOROCCAN SALAD 🌿  
Harissa-roast Cauliflower, Giant Cous Cous, Chickpeas,  
Pomegranate & Almonds 7.00/13.00  
+ Crispy Duck 3.25 or Halloumi 2.50 v

## Mains

MISO-GLAZED COD  
Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50

FREE-RANGE CHICKEN MILANESE  
Garlic & Sage Butter, Skinny Fries or Green Salad 16.50

RISOTTO PRIMAVERA 🌿  
Spring Vegetables & Pesto 14.00

14 HOUR BRAISED BEEF & ALE PIE  
Buttered Mash, Greens, Gravy 15.25

FISH & CHIPS  
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00

AUBERGINE, PINEAPPLE & COCONUT MALAY CURRY 🌿  
Hot Green Chutney & Basmati Rice 14.75

## 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 19.95

12OZ SIRLOIN ON THE BONE 27.50

STEAK DIANE - FILLET STEAK MEDALLIONS  
Mushroom, Shallot & Cream Sauce 26.50  
+ extra 3oz Fillet Medallion 5.50

DIRTY VEGAN BURGER 🌿  
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.75

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 & 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

STICKY GARLIC GREENS 4.00 v  
ONION RINGS 3.95 v

## Puds & British Cheeses

WARM CHOCOLATE FONDANT v  
Crème Fraîche & Pistachio Crumb 8.00

CRÈME BRÛLÉE v  
Shortbread 6.25

MANGO & PINEAPPLE ETON MESS 🌿  
Coconut Cream 7.00

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

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

MINI PUD  
Banoffee Cheesecake or Smidgen of Cheese  
with your choice of Tea or Coffee 5.95

BRITISH CHEESE PLATE  
Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers 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.

A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.