

SUMMER 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

Small Plates

CHILLI & SOY GLAZED CHICKEN WINGS
Spring Onions 5.75

PADRON PEPPERS, SEA SALT 5.75

SAN FRANCISCO SOURDOUGH v
English Rapeseed Oil & Dukkah 4.75

HALLOUMI FRIES & BLOODY
MARY KETCHUP 5.75 v

NOGERELLA, GAETA,
CERIGNOLA OLIVES 3.75

WARM CIABATTA, GARLIC BUTTER 4.50 v

SHAWARMA-SPICED HOUMOUS
Crispy Chickpeas & Flatbread 4.50

FISH GOUJONS
Tartare Sauce 5.50

Starters

TODAY'S SUMMER SOUP v
See Blackboard 6.00

ROAST CHICKEN TERRINE
Watercress & Caesar Sauce 7.75

ROSEMARY & GARLIC-STUDDED CAMEMBERT v
Ciabatta Croûtes 8.75

BLYTHBURGH HAM SCRUMPET
English Mustard Mayonnaise 7.75

PRAWN COCKTAIL
Crab Mayonnaise 9.00

HOT & SOUR SALAD
Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.00/13.00
+ Hoi Sin Pork 3.50 or Halloumi 2.50 v

Mains

PAN-FRIED SEA BREAM
Ratatouille & Shaved Fennel 18.50

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

RED PEPPER & TOMATO RISOTTO
Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 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

DUCK RAGU
Egg Pappardelle, Crispy Duck Crumb 15.00

MOROCCAN-SPICED AUBERGINE
Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 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 & Watercress
+ Béarnaise or Peppercorn Sauce 1.75 | + Garlic King Prawns 5.00

8OZ RUMP CAP 19.95

12OZ SIRLOIN ON THE BONE 28.00

STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 26.50
+ extra 30z 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
Goats' Cheese, Marzanino Tomatoes,
Artichokes & Basil 11.50

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

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.00
SWEETCORN MAC & CHEESE 3.25 v

GREEN SALAD
Soft Herbs, Seeds & Chardonnay Vinaigrette 4.25

BUTTERED SUMMER GREENS 4.00 v

MARZANINO TOMATO SALAD 4.50
ONION RINGS 3.95 v

Puds & British Cheeses

WARM CHOCOLATE FONDANT v
Creme Fraîche & Pistachio Crumb 8.00

LEMON POSSET v
Raspberries & Baked White Chocolate 6.50

AMARENA CHERRY BAKEWELL TART v
Yoghurt Ice Cream 7.50

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

SUMMER PUDDING v
Clotted Cream 7.75

SALCOMBE DAIRY ICE CREAMS & SORBETS 6.00 v
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Blackcurrant or Raspberry Sorbet)

MINI PUD
Banoffee Cheesecake or Smidgen of Cheese
with your choice of Tea or Coffee 6.25

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.