

WINTER AT THE ALMANACK

Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | VILLA ASCENTI PEACH GRAND GIN & TONIC 9.50

Small Plates

JIMMY BUTLER'S HONEY MUSTARD CHIPOLATAS
Spring Onions & Crispy Shallots 4.95
NOCERELLA, GAETA,
CERIGNOLA OLIVES 3.95 🌿

HALLOUMI FRIES & BLOODY
MARY KETCHUP 5.75 V

WARM CIABATTA, GARLIC BUTTER 4.95 V
SHAWARMA-SPICED HOUMOUS 🌿
Crispy Chickpeas & Flatbread 4.75

Starters

CROWN PRINCE PUMPKIN SOUP 🌿
Toasted Seeds & Rustic Wholemeal Croutons 6.25

PAN-FRIED NATIVE SCALLOPS
Puréed Cauliflower & Sherry-soaked Raisins 12.00

BAKED SOMERSET CAMEMBERT V
Truffle Honey, Walnut Crust & Sourdough 8.95

KING PRAWN COCKTAIL
Crab Mayonnaise 9.50

VENISON, BACON & PHEASANT TERRINE
Cranberry Chutney, Toast 8.75

MOROCCAN-BAKED BEETROOT & LENTIL SALAD 🌿
Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00
+ Honey & Mustard Pork 3.50 or Halloumi Croutons 3.00 V

Mains

FREE-RANGE CHICKEN SCHNITZEL
Rocket, Parmesan & Fries 17.00

BRAISED BLADE OF BEEF
Crispy Maple-cured Ham, Roasted Roots & Creamy Mash 18.50

PAN-FRIED SALMON
Leeks, Edamame & White Bean Sauce, Gremolata 18.50

SRI LANKAN SPINACH, SWEET POTATO & CHICKPEA CURRY 🌿
Cashews, Coconut Sambal, Basmati Rice & Chapati 14.75

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

JERUSALEM ARTICHOKE, ROAST GARLIC & TRUFFLE RAVIOLI 🌿
Wild Mushrooms & Pine Nuts 14.75

HONEY-GLAZED MERRIFIELD DUCK BREAST
Savoy Cabbage & Smoked Bacon, Pomme Purée, Green Peppercorn Jus 23.50

Grill

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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 2.00 | + Garlic King Prawns 5.00

8OZ RUMP CAP STEAK 21.00

12OZ SIRLOIN ON THE BONE 29.00

STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 28.50
+ extra 30z Fillet Medallion 5.50

DIRTY VEGAN BURGER 🌿
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00

AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
+ Free-range Bacon 2.00 or Marmite Onions 1.50

+ Pepperoni 2.00 | Jalapeños 1.00

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

Stonebaked Pizzas

PIZZA BIANCA FUNGHI V
Goats' Cheese, Caramelised Onions,
Crème Fraîche & Mushrooms 11.50

+ Mushrooms 1.50 | Blue Cheese 1.50

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

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.00 🌿
TRUFFLE MAC & CHEESE 3.75 V

GREEN SALAD 🌿
Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25
ONION RINGS 4.00 V

BUTTERED NEW POTATOES 4.00 V
SAUTÉED BRUSSELS SPROUTS
Confit Shallots, Maple-cured Ham 4.25

Puds & British Cheeses

WARM CHOCOLATE FONDANT V
Crème Fraîche & Pistachio Crumb 8.00

CRÈME BRÛLÉE V
Shortbread 6.75

MULLED WINE POACHED PEAR 🌿
Blackcurrant Sorbet 6.75

AMARENA CHERRY BAKEWELL TART V
Yoghurt Ice Cream 7.50

APPLE TARTE TATIN 🌿
Vanilla Ice Cream 7.25

SALCOMBE DAIRY ICE CREAM & SORBET 6.00 V
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb,
Blackcurrant or Mango Sorbet)

MINI PUD
Chocolate Brownie 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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. **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. If you want to know more about how our dishes are cooked or prepared, please talk to us.