

WINTER AT THE ALMANACK

Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | PINEAPPLE DAIQUIRI 8.75

Small Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75
WARM CIABATTA, GARLIC BUTTER 4.95 **V**
ROSEMARY & GARLIC-STUDDERED CAMEMBERT **V**
Ciabatta Croûtes 8.95

HALLOUMI FRIES & BLOODY
MARY KETCHUP 5.75 **V**
NOCELLARA, GAETA,
CERIGNOLA OLIVES 3.95

SHAWARMA-SPICED HOUMOUS
Crispy Chickpeas & Flatbread 4.95
JIMMY BUTLER'S HONEY MUSTARD CHIPOLATAS
Spring Onions & Crispy Shallots 4.95

Starters

TODAY'S WINTER SOUP **V**
Ciabatta 6.25
PAN-FRIED NATIVE SCALLOPS
'Nduja Butter, Lemon & Herb Crumb 12.00
WHIPPED GOATS' CHEESE **V**
Balsamic Roast Beetroot, Walnut Relish 7.50

FREE-RANGE CHICKEN CROQUETTES
Caesar Dressing 8.00
TEMPURA PRAWNS
Chilli, Ginger & Sesame Dressing 9.25
ROAST SQUASH & RED PEPPER SALAD
Black Rice, Ginger & Sesame 7.00/13.00
+ Honey & Mustard Pork 3.50 or Halloumi Croutons 3.00 **V**

Mains

GRILLED SEA BASS FILLET
Persian-spiced Aubergine, Pomegranate & Pine Nuts 18.50
FREE-RANGE CHICKEN SCHNITZEL
Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.00
WILD MUSHROOM & TRUFFLE RAVIOLI **V**
Roast Celeriac, Garlic & Sage Butter 14.75
14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.25
FISH & CHIPS
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
THAI RED CURRY & BASMATI RICE
Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews 14.75
HONEY-GLAZED MERRIFIELD DUCK BREAST
Savoy Cabbage, Smoked Bacon, Pomme Purée, Green Peppercorn Jus 24.00

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 3oz Fillet Medallion 5.50
DIRTY VEGAN BURGER **V**
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

+ 'Nduja 2.00 | Jalapeños 1.00

Stonebaked Pizzas

+ Mushrooms 1.50 | Blue Cheese 1.50

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

PIZZA PICANTE
Polpa di Pomodoro, Fior di Latte Mozzarella,
'Nduja, Oregano & Chilli 13.00

PIZZA BIANCA **V**
Wild Mushrooms,
Caramelised Onions & Beauvale 11.50

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.25 **V**
TRUFFLE MAC & CHEESE 3.75 **V**

WEDGE SALAD
Ranch Dressing & Crispy Bacon 4.50
CREAMED SPINACH **V**
Roast Garlic & Nutmeg 4.25

BUTTERED NEW POTATOES 4.00 **V**
ONION RINGS 4.00 **V**

Puds & British Cheeses

STEAMED TREACLE SPONGE **V**
Custard 7.50
WARM CHOCOLATE FONDANT **V**
Cherry Compote, Crème Fraîche 8.00
LEMON PANNACOTTA **V**
Poached Rhubarb, Almond Crumble 6.75
BANOFFEE KNICKERBOCKER GLORY **V**
Candied Pecans 6.95

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
Rutland Red & Beauvale, 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.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

www.makinglifepeachy.com



THE ALMANACK

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. Our **Three Star Accreditation** makes us best in class, and a leading sustainability pub company.