

SPRING AT THE ALMANACK

Apéritifs

NYETIMBER CLASSIC CUVÉE 10.00 | CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25

Small Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75
WARM CIABATTA, GARLIC BUTTER 5.25 V
WARM HONEY & WALNUT CAMEMBERT V
Green Apple 9.00

HALLOUMI FRIES & BLOODY
MARY KETCHUP 6.25 V
NOCELLARA, GAETA,
CERIGNOLA OLIVES 3.95

SHAWARMA-SPICED HOUMOUS
Crispy Chickpeas & Flatbread 5.25
BRINDISA BABY CHORIZO 6.25

Starters

BEEF CHEEK CHILLI
Creamed Corn, Garlic Bread 8.75
HAND-PICKED NATIVE WHITE CRAB
Hot Buttered Crumpet 12.25
TODAY'S SPRING SOUP V
Ciabatta 6.25

MERRIFIELD DUCK SCRUMPET
Hoi Sin, Cucumber & Spring Onion Salad 8.95
TEMPURA PRAWNS
Chilli, Ginger & Sesame Dressing 9.25
ORANGE, PISTACHIO, CARROT & RED CHILLI SALAD
Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25
+ Crispy Duck 3.50 or Halloumi Croutons 3.00 V

Mains

FREE-RANGE CHICKEN SCHNITZEL
Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.50
MISO-GLAZED COD
Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50
14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.50
FISH & CHIPS
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00
SOUTH INDIAN AUBERGINE & LENTIL CURRY
Crispy Chickpeas, Basmati Rice & Chapati 15.00
SLOW-COOKED JIMMY BUTLER'S PORK BELLY
Champ Mash, Spring Vegetables & Crackling 19.50

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, Chimichurri or Peppercorn Sauce 2.25 | + Garlic King Prawns 5.00

8OZ RUMP CAP STEAK 21.50
12OZ SIRLOIN ON THE BONE 29.50
STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 28.75
+ extra 3oz Fillet Medallion 5.50
DIRTY VEGAN BURGER
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50
AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.50
+ Free-range Bacon 2.00 or Marmite Onions 1.50 V

Stonebaked Pizzas & Pastas

+ 'Nduja 2.00 | Jalapeños 1.00 | Marmite Onions 1.50 | Blue Cheese 1.50

PIZZA MARGHERITA V
Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 10.00
PIZZA PICANTE
Polpa di Pomodoro, Fior di Latte Mozzarella, 'Nduja, Oregano & Chilli 13.00
PIZZA BIANCA V
Wild Mushrooms, Caramelised Onions & Beauvale 11.50

SMOKED SALMON PAPPARDELLE
Watercress & Crème Fraîche 16.50
SPRING VEGETABLE RAVIOLI
Wild Garlic, Lemon & Herb Crumb 15.00

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.25
TRUFFLE MAC & CHEESE 4.00 V

CAESAR SALAD
Croutons, Parmesan & Anchovies 4.50
PURPLE SPROUTING BROCCOLI
Chimichurri 4.50

BUTTERED NEW POTATOES 4.00 V
ONION RINGS 4.50 V

Puds & British Cheeses

CHOCOLATE & SALTED CARAMEL TORTE V
Crème Fraîche 8.50
KNICKERBOCKER GLORY V
Rhubarb & Lemon Curd 7.50
TREACLE TART V
Clotted Cream 7.25
MASCARPONE CHEESECAKE V
Drunken Cherries, Amaretti Crumb 7.75

APPLE TARTE TATIN
Vanilla Ice Cream 7.50
SALCOMBE DAIRY ICE CREAM & SORBET 6.50 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 6.50
BRITISH CHEESE PLATE
Pitchfork Cheddar and Beauvale Blue, Chutney, Apple & Peter's Yard Crackers 6.50

v Vegetarian Ingredients Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. 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 superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.