

SUMMER AT THE ALMANACK

Apéritifs


NYETIMBER CLASSIC CUVÉE 10.00 | CHAMPAGNE PIPER-HEIDSIECK 9.50 | NEGRONI 9.50 | APEROL SPRITZ 8.50

Small Plates

CHILLI & SOY-GLAZED CHICKEN WINGS 5.75
WARM CIABATTA, GARLIC BUTTER 5.25 

HALLOUMI FRIES & BLOODY MARY KETCHUP 6.25 

NOCELLARA, GAETA, CERIGNOLA OLIVES 3.95 

SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Flatbread 5.25

PADRON PEPPERS 
Sea Salt 6.00

Starters



GOATS' CHEESE CROUSTILLANT
Fresh Figs & Honey 8.75

TODAY'S SUMMER SOUP 
Ciabatta 6.25

DEVON CRAB CAKE
Tomato Tartare 9.50

TEMPURA PRAWNS
Soy, Ginger & Sesame Dressing 9.25

DRY-AGED BEEF CARPACCIO
Jalapeños, Coriander & Lime 8.50

HOT & SOUR SALAD 
Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.25 / 13.25
+ Crispy Pork 3.50 or Halloumi Croutons 3.00 


Mains

JIMMY BUTLER'S BBQ PORK BELLY
Maple-cured Bacon Crumb, Summer Slaw 18.50

FREE-RANGE CHICKEN SCHNITZEL
Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.50

14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.50

FISH & CHIPS
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00

SWEET POTATO, CHICKPEA & BABY SPINACH CURRY 
Crispy Chickpeas, Basmati Rice & Chapati 15.00

MISO-GLAZED COD
Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50

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 2.25 | + 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 30z Fillet Medallion 5.50

DIRTY VEGAN BURGER 
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.50

AUBREY'S DOUBLE CHEESEBURGER
Burger Relish, Gherkin & Fries 15.50
+ Free-range Bacon 2.00 or Marmite Onions 1.50 

Stonebaked Pizzas & Pastas

+ Pepperoni 2.00 | Jalapeños 1.00 | Marmite Onions 1.50 | Blue Cheese 1.50

PIZZA MARGHERITA 
Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 10.00



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

PIZZA CAPRA 
Goats' Cheese & Baby Spinach, Roast Tomatoes 11.50

LASAGNE ALLA MELANZANE 
Aubergine Ragu & Mozzarella, Fennel & Rocket 15.75

PEA & MINT RAVIOLI
Garlic, Lemon & Herb Crumb 15.00 

Sides

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

ISLE OF WIGHT TOMATO SALAD 4.75 
PEAS, COURGETTES, BEANS 
Lemon & Olive Oil 4.00

BUTTERED NEW POTATOES 4.00 
ONION RINGS 4.50 

Puds & British Cheeses


CHOCOLATE & SALTED CARAMEL TORTE 
Crème Fraîche 8.50

KNICKERBOCKER GLORY 
Peach Melba 7.50

PAVLOVA 
English Strawberries, Strawberry Ice Cream 8.00

BANOFFEE CHEESECAKE 
Rum-soaked Raisins, Bananas & Pecans 7.75

APPLE TARTE TATIN 
Vanilla Ice Cream 7.50

JUDE'S ICE CREAM & SORBET 6.50 
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry 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

 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.

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



British Game

Wild venison from suppliers who are passionate about farming sustainably



British Cheese

Great tasting cheese from award-winning cheesemakers



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

Single estate distillery, creating some of our favourite gin and vodka



Aubrey Allen

Grass-fed, dry-aged British beef



Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

Grown in Norfolk & served only in season, because British is best



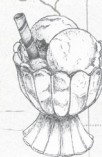
Colchester Day-boats

Hand-picked & native



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Jude's Ice Cream

Unbelievably delicious and carbon negative



Nyetimber Estate

World-renowned English Sparkling wine producer from West Sussex, Hampshire & Kent



Laverstoke Farm

Hampshire-made buffalo mozzarella



Capreolus Fine Foods

Award-winning charcuterie using local, free-range or wild meat



Merrifield Duck

Free-range & from a farm where welfare really counts



Cornish Lamb

Quality lamb from traditional pastures



Brixham Day-boats

Cornish sardines, pollock & flat fish

THE ALMANACK

PEACH PUBS
— Making Life Peachy —



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.