

LUNCH AT THE ALMANACK

Small Plates


JIMMY BUTLER'S HONEY MUSTARD CHIPOLATAS
Spring Onions & Crispy Shallots 4.95

ROSEMARY & GARLIC-STUDDED CAMEMBERT V
Ciabatta Croûtes 8.75

HALLOUMI FRIES & BLOODY
MARY KETCHUP 5.75 V

NOCERELLA, GAETA,
CERIGNOLA OLIVES 3.75

WARM CIABATTA, GARLIC BUTTER 4.50 V

SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Flatbread 4.50

PANKO KING OYSTER MUSHROOMS V
Stilton Mayo 5.25

Starters


TODAY'S AUTUMN SOUP V
Ciabatta 6.25

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

GOATS' CHEESE CROUSTILLANT V
Fresh Figs & Honey 8.25

TEMPURA PRAWNS
Chilli, Ginger & Sesame Dressing 9.00

HAM HOCK & CHEDDAR CROQUETTES
Tomato Chutney 7.75

MOROCCAN-BAKED BEETROOT & LENTIL SALAD 
Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00
+ Honey & Mustard Pork 3.50 or Halloumi Croutons 2.50 V

Mains

SEA BASS FILLETS
Miso, Edamame, Bok Choi & Sesame 18.50

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

JERUSALEM ARTICHOKE, ROAST GARLIC & TRUFFLE RAVIOLI 
Wild Mushrooms & Pine Nuts 14.50

14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.25

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

ROAST FREE-RANGE DUCK LEG
Duck Hash, Spinach & Fried Egg 16.50

SRI LANKAN SPINACH, SWEET POTATO & CHICKPEA CURRY 
Cashews, Coconut Sambal, Basmati Rice & Chapati 14.50

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 1.75 | + Garlic King Prawns 5.00

8OZ RUMP CAP STEAK 19.95

12OZ SIRLOIN ON THE BONE 28.00

STEAK DIANE - FILLET STEAK MEDALLIONS

Mushroom, Shallot & Cream Sauce 27.50

+ 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

Stonebaked Pizzas

+ Mushrooms 1.50 | Blue Cheese 1.50

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

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

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


Sandwiches

+ Chips or Soup 2.50

SEVERN & WYE SMOKED SALMON
Cream Cheese, Pickles & Watercress 8.75

GRILLED CHEESE V
Marmite Onions 8.50

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.00 

SWEETCORN MAC & CHEESE 3.25 V

BABY KALE SALAD 
Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25

BUTTERED NEW POTATOES 4.00 V

ONION RINGS 3.95 V

TENDERSTEM BROCCOLI V
Béarnaise 4.75

Puds & British Cheeses

WARM CHOCOLATE FONDANT V
Crème Fraîche & Pistachio Crumb 8.00

MASCARPONE CHEESECAKE V
Totally Tropical Fruit 7.50

CRÈME BRÛLÉE V
Shortbread 6.50

AMARENA CHERRY BAKEWELL TART V
Yoghurt Ice Cream 7.50

APPLE TARTE TATIN 
Vanilla Ice Cream 7.00

SALCOMBE DAIRY ICE CREAMS & SORBETS 6.00 V
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Blackcurrant or Raspberry 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.