

almeida restaurant and bar

a la carte dinner

To Start

Papillon Roquefort, chicory, red chicory and watercress salad,
toasted walnuts

Cornish crab, avocado tian, confit tomato, lemon olive oil
+ 3.50

East Anglian fillet steak tartare

Six large Maldon rock oysters, shallot and red wine vinegar
+ 2.50

Severn and Wye organic smoked salmon, traditionally garnished

Terrine of duck foie gras, apple and walnuts, toasted fig bread
+ 3.50

Spiced butternut squash soup, roast chestnuts

Trolley of charcuterie – saucisson sec, rosette, coppa and Bayonne ham, foie gras and
chicken liver parfait, rillettes au saumon

Main Courses

Pan fried sea bass, pumpkin purée, truffle sauce

Baked wild halibut, cocoa nib and herb crust,
fricassée of wild mushrooms
+ 3.50

Day boat fish gratin, steamed green vegetables

Wild mushroom risotto, truffled honey

Grilled aged British ribeye, pommes Pont Neuf,
sauce Béarnaise
+ 3.50

Slow roast belly of suckling pig, confit root vegetables,
cream ed Savoy, sauce aux épices

Barbary duck breast, dauphinoise potatoes,
green peppercorn sauce

Red wine braised Denham estate venison Bourguignon,
braised red cabbage, pommes purée

Sides 2.85

Dauphinoise potatoes

Charlotte Potatoes

Pommes Pont Neuf

Green salad

Sprouts and chestnuts

French beans

Sautéed spinach

Port braised red cabbage

Desserts

Valrhona extra bitter chocolate soufflé, salt caramel ice cream (20mins)
Maison Mas Amiel 5.95

Grazed passion fruit tart, coconut sorbet
Muscadet de Rivevaltes, Château de Jau 5.95

Crème brûlée à la vanille, warm madeleine
Sauternes, Château de Sauternes 9.00

White chocolate mousse with raspberries and lemon shortbread
Pineau des Charantes, Plessis 5.95

Poached rhubarb in Moscato, yoghurt pannacotta
Sauternes, Château de Sauternes 9.00

Apple tart tatin, crème fraîche (20mins)
Pineau des Charantes, Plessis 5.95

Selection of homemade ice creams and sorbets

Cheese

Epoisse or Pont l'Évêque, toasted fig bread, artisan honey
Tawny Port, 10 year old Graham's 7.95

French Fermier cheese selected from the trolley
+ 4.50
Château Vieux Clos, Saint Emilion Grand Cru 10.00

Coffee

Espresso, Filter coffee, Macchiato, American Coffee 3.00

Double Espresso, Cappuccino, Latte 3.50
All coffees available decaffeinated

Tea 2.75

English Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Green Tea
Herbal Tea

Fresh mint, Camomile flower, Peppermint, Lemon Verbena

Infusions

Canarino

Hot Chocolate 3.50

Vegetarian menu available on request

2 courses – 27.50 3 courses – 32.50

Your bill will be left open for you to leave gratuity at your discretion.

For groups of 8 people or more a discretionary service charge
of 12.5% will be added.

Almida complies with the hospitality industry's voluntary code of practice.
Prices include VAT at 15% per cent.