

almeida restaurant and bar

Lunch menu

To start

East Anglian fillet steak tartare 4.95

Six large Maldon rock oysters, shallot and red wine vinegar 8.50

Severn and Wye organic smoked salmon, traditionally garnished 4.95

Terrine of duck foie gras, apple and walnuts, toasted fig bread 7.95

Trolley of charcuterie – saucisson sec, rosette, coppa and Bayonne ham, foie gras and chicken liver parfait, rillettes maison 8.95

Cray fish and avocado tian, confit tomatoes, lemon olive oil 6.25

Papillon Roquefort, chicory, red chicory, watercress salad, toasted walnuts 5.50

Spiced butternut squash soup, roast chestnuts 4.50

Main Courses

Pan fried sea bass, pumpkin purée, truffle sauce 13.50

Baked wild halibut, cocoa nib and herb crust, fricassée of wild mushrooms 14.50

Pan fried organic salmon, champagne velouté 10.50

Day boat fish gratin, steamed green vegetables 9.50

Wild mushroom risotto, truffle honey 9.50

Grilled aged British beef ribeye, pommes Pont Neuf, sauce Béarnaise 14.95

Slow roast belly of suckling pig, confit root vegetables, Sauce aux épices 12.50

Barbary duck breast, dauphinois potatoes, green pepper romesco sauce 13.50

Sides 2.85

Dauphinois potatoes

Charlotte potatoes

Pommes Pont Neuf

Green salad

Sprouts and chestnuts

French beans

Sautéed spinach

Port braised red cabbage

Desserts

Glazed passion fruit tart, coconut sorbet 4.50

Crème brûlée à la vanille, warm madeleine 4.50

Homemade ice creams and sorbets 4.50

White chocolate mousse with raspberries, lemon shortbread 5.50

Apple tart tatin, crème fraîche (20mins) 6.50

Poached rhubarb in Moscato, yoghurt pannacotta 5.50

Pont l'Évêque, toasted figbread, artisan honey 6.50

Valrhona extra bitter chocolate soufflé, salt caramel ice cream (20mins) 7.25

French Fermier cheese selected from the trolley 8.50

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

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.

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