

almeida restaurant and bar

Sunday lunch

To Start

Severn and Wye organic smoked salmon, traditionally garnished

Crayfish and avocado tian, confit tomato, lemon olive oil

Trolley of charcuterie – saucisson sec, rosette and coppa, foie gras
chicken liver parfait, rillettes aison

Spiced butternut squash soup, roast chestnuts

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

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

Main course

Slow roast suckling pig, caramelized apples, carrot and swede purée,
sauce aux épices

Denham Estate roast lamb, dauphinoise potatoes, French beans, jus
gras

Roast rib of beef, Yorkshire pudding, roast potatoes,
seasonal vegetables

Pan fried sea bass, pumpkin purée, truffle sauce

Wild mushroom risotto, truffled honey

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

Sides 2.70

Roast potatoes

Carrot and swede purée

Sprouts and chestnuts

Dauphinoise potatoes

French beans

Port braised red cabbage

Dessert

Glazed passion fruit tart, coconut sorbet

Poached rhubarb in Moscato, yoghurt pannacotta

Crème brûlée à la vanille, warm madelaine

White chocolate mousse with raspberries and lemon shortbread

Apple tart tatin, crème fraîche (20mins)

French Fermier cheese selected from the trolley
+ 4.25

Coffee

Espresso, Filter coffee, Macchiato, American Coffee 2.65

Double Espresso, Cappuccino, Latte 3.25

All coffees are available decaffeinated

Tea 2.65

English Breakfast, Earl Grey, Darjeeling,

Lapsang Souchong, Green Tea

Fresh mint, Camomile flower, Peppermint,

Lemon Verbena, Canarino

2 courses £22.50

3 courses £26.50

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.

Almeida complies with the hospitality industry's voluntary code of practice.

Prices include VAT at 15% per cent.

