

# almeida restaurant and bar

Private Dining & Hire Menu

## Starter

Poached Scottish langoustines, avocado tian, confit tomato, lemon olive oil  
+ 4.00

Warm Les Landes asparagus, hollandaise sauce

Chilled English lettuce soup, crispy bacon, tomato croutons

Terrine of duck foie gras, port jelly, toasted brioche + 3.50

Severn and Wye smoked salmon, blinis, fromage blanc

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

## Main course

Poached halibut, crushed sweet peas, broad beans, sorrel velouté + 2.00

Fillet of sea bream, herb gnocchi, warm cucumber, shellfish foam

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

Slow braised suckling pig, caramelised apples, pomme purée, baby leeks,  
sauce aux épices

Pot roast Guinea Fowl, baby artichokes, spring vegetables, sauternes sauce

Risotto of peas and broad beans, goats cheese and pea shoots

## Sides 2.85

French beans

Sautéed spinach

Jersey Royals

Sweet pea, mint butter

Pommes Pont Neuf

Vine tomato and basil salad

Seasonal mixed baby leaf salad

## Desserts

Extra bitter chocolate fondant, garden mint ice cream (20mins)

Glazed passion fruit tart, yoghurt sorbet

Crème brûlée à la vanille, warm madeleine

White chocolate mousse and raspberries, lemon shortbread

Epoisse or Pont l'Évêque, toasted fig bread, artisan honey

**3 courses for £37**