

almeida restaurant and bar

Dinner A La Carte

To Start

Warm English asparagus, hollandaise sauce

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

East Anglia fillet beef tartare, melba toast

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

Chilled English lettuce soup, crispy bacon, tomato croutons

Terrine of foie gras, spiced cherries, walnut salad
+3.50

Severn and Wye smoked salmon, blinis, fromage blanc

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

Main Courses

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

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

Steamed sea trout, cockles and smoked bacon chowder

Assiette of Denham lamb, French beans (lamb – parmentier,
cannelloni of slow roast shoulder, roast loin) +3.00

Grilled aged British rib eye, pommes Pont Neuf,
sauce Béarnaise
+3.50

Slow braised suckling pig, pomme purée, Chantenay carrots,
sauce aux épices

Breast of Barbary duck, poached white peaches, sautéed
charlottes, port sauce

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

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

Sides 2.85

French beans

Jersey Royals

Pommes Pont Neuf

Sautéed spinach

Sweet pea, mint butter

Vine tomato and basil salad

Desserts

Hot chocolate fondant, garden mint ice cream (20 mins)
Maury Mas Amiel 7.75

Glazed passion fruit tart, yoghurt sorbet, passion fruit jam
Muscat de Risevaltes, Château de Jau 6.50

Crème brûlée à la vanille, warm madeleine
Sauternes, Castelneau de Suduiraut 9.75

English strawberries, panna cotta, champagne soup, mint jelly
Prosecco Bosco Garbel, Adami, Veneto, Italy 7.00

Iced rhubarb parfait, wild strawberry sorbet and tuile
Sauternes, Castelneau de Suduiraut 9.75

Apple tart tatin, crème fraîche (20 mins)
Pineau des Charentes, Plessis 8.00

White chocolate mousse and raspberries, lemon shortbread
Muscat de Risevaltes, Château de Jau 6.50

Cheese

Epoisse or Pont l'Évêque, toasted fig bread, artisan honey
Tawny Port, 10 year old Graham's 8.50

French Fermier cheese selected from the trolley
+ 4.50
Château la lagune, Mademoiselle L, Haut-Medoc 12.00

Coffee

Espresso, Filter coffee, Macchiato, American Coffee 3.00

Double Espresso, Cappuccino, Latte 3.50

All coffees are available decaffeinated

Tea 2.75

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

Fresh mint, Camomile flower, Peppermint, 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.
Almeida complies with the hospitality industry's voluntary code of practice.
Prices include VAT at prevailing rate.