

# almeida restaurant and bar

Lunch A La Carte

## To start

Papillon Roquefort, chicory, red chicory and watercress salad,  
toasted walnuts 5.95

Crayfish, avocado tian, confit tomato, lemon olive oil 6.25

Six large Maldon rock oysters, shallot and red wine vinegar 8.95

Ham hock, foie gras and peppercorn terrine, home made piccalilli 7.50

Severn and Wye smoked salmon, blinis, fromage blanc 5.50

Trolley of charcuterie – saucisson sec, rosette, coppa and Bayonne  
ham, foie gras and chicken liver parfait, rilette maison 9.50

Chilled English lettuce soup, crispy bacon, tomato croutons 4.95

Warm Les Landes asparagus, hollandaise sauce 5.95

## Main Courses

Breast of Barbary duck, poached white peaches, sautéed charlottes,  
port sauce 13.95

Confit Guinea Fowl, Chantenay carrot puree, sautéed spinach, roasting  
jus 10.95

Pot roast suckling pig, pomme purée, caramelised apples, sauce aux  
épices 12.50

Grilled aged British rib eye, pommes Pont Neuf, sauce Béarnaise  
15.50

Risotto of peas and broad beans, goats cheese and pea shoots  
9.50

Fillet of sea bream, herb gnocchi, warm cucumber, shellfish foam  
13.50

Poached wild halibut, crushed sweet peas, broad beans,  
sorrel velouté 15.50

Steamed sea trout, cockles and smoked bacon chowder 14.50

## Sides 2.85

French beans

Jersey Royals

Pommes Pont Neuf

Sautéed spinach

Sweet pea, mint butter

Vine tomato and basil salad

## Desserts

Glazed passion fruit tart, yoghurt sorbet 4.50

Crème brûlée à la vanille, warm madeleine 4.50

Extra bitter chocolate fondant, garden mint ice cream (20 mins) 7.50

White chocolate mousse and raspberries, lemon shortbread 6.50

English strawberries, panna cotta, champagne soup, mint jelly 5.50

Selection of home made ice cream and sorbets 4.50

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

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.

Almeida complies with the hospitality industry's voluntary code of practice.  
Prices include VAT at prevailing rate.