

# almeida restaurant and bar

Menu Du Jour

## To start

Chilled English lettuce soup, smoked bacon, tomato  
croutons  
Ham hock, foie gras and peppercorn terrine, home made  
piccalilli  
Chicory, blue cheese and walnut salad

## Main course

Confit Guinea Fowl, Chantenay carrot puree, sautéed spinach,  
roasting jus  
Steamed sea trout, crushed peas, shellfish velouté  
Risotto of sweet pea and broad beans, pea shoots

## Desserts

White chocolate mousse with raspberries  
Pont l'Évêque, grapes and water crackers  
Selection of homemade ice cream and sorbets

## Sides 2.85

French beans	Sautéed spinach
Jersey Royals	Sweet pea, mint butter
Pommes Pont Neuf	Vine tomato and basil salad

15.95 for 2 courses

18.95 for 3 courses

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 the prevailing rate.