

## Almeida

### To Start

Spiced butternut squash and chestnut soup

Salad of Cornish crab and French beans

Severn and Wye organic smoked salmon, traditionally garnished

Carpaccio of tuna and scallop, spring onion, dill, and citrus  
dressing

3.00 Supplement

Escabeche of Cornish mackerel, cucumber salad, char-grilled  
sour dough

Terrine of duck foie gras, apple and walnuts, toasted fig bread

3.00 supplement

Steak tartare, Poilâne Melba

Six large Maldon rock oysters, shallot and red wine vinegar,  
rye bread

2.00 supplement

Autumn wild mushrooms on brioche, soft poached egg, beurre  
blanc

Trolley of charcuterie - terrine de campagne, foie gras  
and chicken liver parfait, rillettes maison

Chicory, red chicory, Roquefort and walnut salad

## Main Courses

Grilled Cornish plaice, steamed broccoli, chive beurre blanc

Baked wild halibut, soft herb crust, mushroom bouillon

Pan fried sea bream, sautéed spinach, baby fennel  
and langoustine velouté

Porcini and globe artichoke risotto

Braised Denham estate venison, creamed Savoy, roast  
pumpkin, red wine sauce  
4.50 supplement

Grilled aged rib eye, pommes pont neuf, confit tomato  
and sauce béarnaise  
3.00 supplement

Roast spiced Barbary duck breast, spring greens, pancetta,  
gratin dauphinois

Slow roast shoulder of lamb, Jerusalem artichokes, baby  
onions, jus gras

Pot roast guinea fowl, wild mushrooms, braised salsify, lentil  
and Madeira sauce

Sides 2.50 each

Gratin dauphinois  
Charlotte potatoes  
Pommes pont neuf  
Watercress and chicory

Steamed broccoli  
Green beans  
Sautéed leaf spinach  
Plum tomato & shallot

Lunch	20.00 - 2 courses	Dinner	25.00 – 2 courses
	25.00 - 3 courses		30.00 – 3 courses
	30.00 - 4 courses		35.00 – 4 courses

Vegetarian menu available on request

*12.5% discretionary service charge will be added to your bill. VAT is included at the current*