

# almeida restaurant and bar

Private dining & Group booking menu.

## Starters

Crottin de Chavignol goats cheese and beetroot salad, walnut dressing  
East Anglian fillet steak tartare  
Severn and Wye organic smoked salmon, traditionally garnished  
Cornish crab, avocado tian, confit tomato, lemon olive oil +3.50  
Ballotine of duck foie gras, apple and walnuts, toasted fig bread  
Chilled velouté of English sweet corn, herb crème fraîche

## Main Courses

Steamed sea trout, warm salad of peas and broad beans,  
sauce vierge  
Pan fried wild halibut, champagne and caviar velouté +3.50  
Wild mushroom risotto, truffled honey  
Slow roast belly of suckling pig, caramelized apples, baby onions,  
sauce aux épices  
Red wine braised beef Bourguignon, pommes purée  
Barbary duck breast, creamed spring greens, smoked bacon, pepper sauce

## Desserts

Valrhona extra bitter chocolate soufflé, garden mint ice cream (20mins)  
Glazed passion fruit tart, yoghurt sorbet  
White chocolate mousse with raspberries and lemon shortbread  
Red wine poached figs, honey pannacotta  
Crème brûlée à la vanille, warm madeleine  
French Fermier cheese selected from the trolley +4.50

Side orders 2.75 per person

A selection of seasonal vegetables and potatoes

3 courses 37.00

(vegetarian and other dietary requirements will also be accommodated)

Service is not included.

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 15% per cent.

