

almeida restaurant and bar

Menu du Jour

To start

Spiced butternut squash soup, roast chestnuts
Crayfish and avocado tian, confit tomato, lemon olive oil
Foie gras and chicken liver parfait, walnut salad, fig toast

Main course

Pan fried organic salmon, crushed charlottes, champagne velouté
Confit duck leg, dauphinoise potatoes, green peppercorn sauce
Wild mushroom and truffle honey risotto

Desserts

Glazed passion fruit tart, coconut sorbet
Pont l'Évêque, grapes and water biscuits
Homemade ice creams and sorbets

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.