

Alm eida

M enu Du Jour

To start

Roquefort, watercress and chicory salad
Spiced butternut squash and chestnut soup
Pork rillettes, hom em ade picalilli, toast
Escabeche of m ackerel, cucum ber salad

Main courses

Guinea fowl confit, wild mushroom, roast salsify and Puy lentils
Pan fried bream, sautéed spinach, langoustine velouté
Roast Barbary duck breast, peppercorn sauce, gratin dauphinois
Gratin of fish and shellfish, green beans

Desserts

Lemon and raspberry posset, lemon short bread
Extra bitter chocolate tart, hom em ade m am alade
Raspberry and blueberry sorbets
Assiette of cheese

£14.50 for 2 courses

£17.50 for 3 courses

12.5 % discretionary service charge will be added to your bill.

17.5 % VAT is included at current rate.