

# Almeida

## To Start

Warm watercress and quail egg soup

Salad of Cornish crab and French beans

Terrine of duck foie gras, spiced cherries, apple and walnuts  
3.00 supplement

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

Steak tartare, Poilâne toast

Severn and Wye organic smoked salmon, traditionally  
garnished

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

Carpaccio of tuna and scallops, spring onion, dill, and citrus  
dressing  
3.00 Supplement

Chilled sweetcorn velouté, crab and crème fraiche

## Main Courses

Fillet of halibut, fresh peas, broad beans, horseradish velouté

Steamed Skate wing, clam and smoked bacon chowder

Pan fried Hake, sautéed spinach, baby fennel  
and langoustine velouté

Artichoke, wild mushroom and summer truffle risotto

Tame French Rabbit, summer Navarin, soft herbs  
3.00 supplement

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

Fillet of Angus beef, truffle pomme pureé, foie gras,  
red wine shallot sauce  
5.50 supplement

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

Rump of lamb, baby bell pepper and artichokes

Roast spring chicken, Moroccan lemon, spinach and raisins

Sides 2.50 each

Gratin dauphinois  
Charlotte potatoes  
Pont neuf  
Little gem

Petit pois  
Sautéed spinach  
Green beans  
Plum tomato & shallot

Lunch £20.00 - 2 courses, £24.50 - 3 courses  
Dinner £25.00 - 2 courses, £29.50 - 3 courses

Vegetarian menu available on request

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