

# almeida restaurant and bar

## Traditional Sunday menu

### To Start

Velouté of spiced butternut squash, roast chestnuts  
Papillon Roquefort, red chicory, watercress salad, toasted walnuts  
Ballotine of duck foie gras, apple and walnuts, toasted fig bread  
(£3.00 supplement)  
Severn and Wye organic smoked salmon, traditionally garnished  
Carpaccio of yellow fin tuna and diver caught scallops, marinated cucumber, citrus dressing  
(£3.00 supplement)  
Trolley of charcuterie - terrine de campagne, foie gras and chicken liver parfait, rillettes maison

### Main course

Baked wild halibut, cocoa nib and soft herb crust, Paris mushroom bouillon  
Day-boat fish gratin, steamed seasonal vegetables  
Risotto of Kent winter cauliflower a la Polonaise  
Roast rib of beef, Yorkshire pudding, roast potatoes, seasonal vegetables  
Slow roast belly of suckling pig, caramelised apples,  
root vegetable puree  
Roast and confit Barbary duck cassoulet

### Dessert

Hot chocolate soufflé, prune and Armagnac ice cream  
Crème brûlée à la vanille, warm madeleine  
Glazed passion fruit tart, yogurt sorbet  
Pear crumble, honey and rosemary ice cream  
Rhubarb and ginger mousse, candied ginger and rhubarb crisps  
French Fermier cheese selected from the trolley  
4.00 supplement

Lunch 2 courses £20 - 3 courses for £25  
Dinner 2 courses £25 - 3 courses for £30

*12.5% discretionary service charge will be added to your bill.  
15 % VAT is included at current rate.*