

almeida restaurant and bar

Starters

Chilled English lettuce soup, smoked bacon, tomato croutons
Ham hock, foie gras and peppercorn terrine, homemade piccalilli
Chicory, blue cheese and walnut salad

Main course

Confit Guinea Fowl, Chantenay carrot puree, sautéed spinach, roasting jus
Steamed sea trout, crushed peas, shellfish velouté
Risotto of sweet pea and broad beans, pea shoots

Desserts

White chocolate mousse with raspberries
Pont l'Évêque, grapes and water crackers
Selection of homemade ice cream and sorbets

Sides 2.85

French beans

Jersey Royals

Pommes Pont Neuf

Seasonal mixed baby leaf salad

Sautéed spinach

Sweet pea, mint butter

Vine tomato and basil salad

20.00 for 2 courses

25.00 for 3 courses

To include a ticket to the Royal Academy Summer Exhibition

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.