

almeida

Mackerel escabèche, marinated cucumber, char-grilled olive bread
Crottin de Chavignol goats cheese and beetroot salad, walnut dressing
Cornish crab, avocado tian, confit tomato, lemon olive oil + 3.50
East Anglian fillet steak tartare
Six large Maldon rock oysters, shallot and red wine vinegar + 2.50
Severn and Wye organic smoked salmon, traditionally garnished
Ballotine of duck foie gras, apple and walnuts, toasted figbread + 3.50
Spiced butternut squash soup, roast chestnuts
Trolley of charcuterie – saucisson sec, rosette, coppa and Bayonne ham, foie gras and chicken
liver parfait, rillettes maison

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Pan fried sea bass, pumpkin purée, truffle sauce
Baked wild halibut, cocoa nib and herb crust, fricassée of wild mushrooms + 3.50
Day boat fish gratin, steamed green vegetables
Wild mushroom risotto, truffled honey
Grilled aged British ribeye, pommes Pont Neuf, sauce Béarnaise + 3.50
Slow roast belly of suckling pig, confit root vegetables, spiced chocolate sauce
East Anglian beef fillet Tartare, pommes Pont Neuf, green salad
Barbary duck breast, creamed Savoy, smoked bacon, pepper sauce
Red wine braised Denham estate venison Bourguignon, pommes purée

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Valrhona extra bitter chocolate soufflé, salt caramel ice cream (20mins)
Apple tart tatin, crème fraîche (20mins)
Grazed passion fruit tart, yoghurt sorbet
Crème brûlée à la vanille, warm maderine
White chocolate mousse with raspberries and lemon shortbread
Red wine poached figs, honey pannacotta
Selection of homemade ice creams and sorbets
Epoisse or Pont l'Évêque, toasted figbread, artisan honey
French Fermier cheese selected from the trolley + 4.50

Vegetarian menu available on request

2 courses - 26.50 3 courses - 31.50

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 15% per cent.