

almeida restaurant and bar

To Start

Cornish crab raviolo, buttered lettuce, beurre blanc 9.50

Severn and Wye smoked salmon, blinis, fromage blanc 7.95

6 Colchester rocks oysters, shallot vinegar 10.50 or 1.75 each

Spiced butternut squash velouté, roast chestnut 5.50

Terrine of foie gras, apple and walnut salad, toasted figbread 12.00

Sautéed wild mushroom, toasted brioche, poached egg, beurre blanc
7.50

East Anglia fillet beef tartare, Melba toast 7.95

Grilled Cornish mackerel, spiced quince puree, shaved fennel salad 7.95

Red wine poached pear, Roquefort, walnut and chicory salad, watercress,
walnut dressing 7.95

Trolley of charcuterie – saucisson sec, rosette, coppa and Bayonne ham,
foie gras and chicken liver parfait, rillettes maison 9.50

Main Courses

Steamed plaice fillet, baby artichokes, sautéed girolles, mushroom velouté
15.50

Poached South coast day boat fish, potage of oyster, fettuccine of aromatic vegetables 13.50

Fillet of wild sea bass viennoise, crushed potatoes, Champagne velouté
17.95

Grilled aged British ribeye, pommes Pont Neuf, sauce béarnaise 22.00

Pithivier of sainte m aure , pumpkin and spinach, vine tomato sauce
15.00

Wild mushroom and truffle risotto, shaved parmesan 14.50

Denham Estate venison à la Bourguignonne, gratin dauphinois 18.00

Slow braised suckling pig, sautéed spinach, Chantenay carrots, pommes purée, sauce aux épices 16.50

Pot roast pheasant, 'Koffin an' cabbage, fondant potato, confit parsnips, Madeira sauce 12.50

Confit Barbury duck leg, Shitake mushrooms, white bean and grain mustard broth 14.50

Side Order 2.95 each

Purple sprouting broccoli
Gratin dauphinois
Pommes purée
Seasonal mixed leaf salad

Sautéed spinach
Fine French beans
Peppered creamed leeks
Pommes Pont Neuf

French Fermier selection chosen from our cheese trolley as a pre dessert
1.95 per cheese

Chef Alan Jones and Alm eida are proud that the fish we serve is locally sourced, 100% traceable wild fish. Caught using sustainable MSC certified methods with only the freshest and finest quality in mind.

Dessert

G lazed passion fruit tart, yoghurt sorbet, passion fruit jam 6.00
Riesling Bechtheim er Stein Auslese Dreissigacker 100 m 113.00

Crème brûlée à la vanille, warm madeleine 6.00
Muscat de Rivevaltes, Château de Jau 100 m 16.75

Hot chocolate fondant, honeycomb ice cream (20 minutes) 7.50
Mary Mas Amél, 100 m 18.00

Pomegranate and apple jelly, poached rhubarb and Prosecco soup 6.00
Prosecco Desiderio Jero, Valdobbiadene, Italy 125m 17.25

Pineapple carpaccio, coconut panna cotta marinated golden raisins 6.00
Riesling Bechtheim er Stein Auslese Dreissigacker 100 m 113.00

Star anis and muscovado parfait, Clementine cream ,confit and jelly 7.00
Tokaji Aszu 5 Puttonyos, Château Derezsza, Hungary 100m 16.50

Apple tart Tatin, crème fraîche 7.50
Sauternes, Château de Sautiraut 100 m 110.00

Selection of homemade ice creams and sorbets 5.50

Cheese

Epoisse or Pont-l'Évêque, toasted fig bread, artisan honey 6.50
Tawny Port, 10 year old Graham's 100 m 19.00

French Fermier cheese selected from the trolley 8.50

Discretionary Service Charge of 12.5% will be added to your bill

Alm eida complies with the hospitality industry's voluntary code of practice.

Prices include VAT at prevailing rate.