

# almeida restaurant and bar

## Traditional Sunday Menu

### From The Bar

Bar Manager, Luca Campi, has carefully selected 3 very special Sunday cocktails.

**Almeida Bloody Mary** – Absolut Pepper vodka, tomato juice, lemon juice, Worcestershire, Tabasco, spices 6.95

**London Time** – Tanqueray gin, lemon juice, gomme syrup, elderflower cordial, fresh mint leaves 6.95

**Peach Bellini** – Prosecco, Archers, peach puree 6.95

### Brunch

Freshly baked croissants, homemade jam and marmalades 3.95

Freshly cut seasonal fruit 3.95

Homemade muesli and fresh yogurt 3.50

Free range 3 egg omelette – ham, cheese, mushroom, salmon 5.50

Eggs Benedict, Royal or Florentine 6.95

Mushrooms and poached egg on toast 5.50

### To Start

Severn and Wye smoked salmon, blinis, fromage blanc 7.95

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

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

Spiced butternut squash and chestnut soup 5.50

Terrine of foie gras, apple and walnut salad, toasted fig bread 12.00

## Main Courses

Traditional Sunday roasted meats served with duck fat roast potatoes, seasonal vegetables and Alan's home made gravy 16.50

- Slow braised suckling pig, caramelised apples
- Rib of Angus beef, Yorkshire pudding

Wild mushroom and truffle risotto, pea shoots 14.50

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

Side Orders 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

## Dessert

Pomegranate and apple jelly, poached rhubarb and Prosecco soup 6.00

Selection of home made ice creams and sorbets 5.50

Hot chocolate fondant, honeycomb ice cream (20 minutes) 7.50

Crème brûlée à la vanille, warm Madeleine 6.00

Pineapple carpaccio, coconut pannacotta, rum marinated golden raisins, Macadamia nut tuile 6.00

French Fermier cheese selected from the trolley 8.50

## Children's Menu

### From The Bar

Le Fruitier - Fresh seasonal fruits, exotic juice 2.95

### To Start

Ham rilette toasted sandwich 3.50

Home made fresh soup 3.50

Mushroom 's on toast, poached egg Hollandaise 3.50

### Main Course

Home made free range chicken goujons, chips and ketchup 6.50

Traditional Sunday roast, roast potatoes seasonal veg and gravy 6.50

Steamed fish, baby new potatoes 6.50

### Dessert

Crème brûlée 3.50

Hot chocolate fondant, honeycomb ice cream 3.50

Selection of home made ice creams 3.50

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## Petit Plats Menu

Champagne & Oysters 15.00  
3 Colchester rock oysters and shallot vinegar  
with a glass of Laurent Perrier Champagne

'L'Assiette Maison' 13.50  
Selection of charcuterie and cheeses from the trolley  
Served with artisanal bread and butter,  
with a glass of house red or white wine

Deluxe Assiette' 16.50  
Selection of charcuterie and cheeses from the trolley  
Served with artisanal bread and butter,  
with a glass of house champagne

### 'Petits Plats''

Selection of artisan breads and butter	2.70
Olives, herbs de Provence	2.70
Smoked almonds	3.25
Soup 'en demitasse'	3.75
Pork rillettes tartine, cornichons	4.25
Wild mushroom and truffle risotto	4.25
Assiette of saucisson sec, cornichons	4.25
Duck foie gras, apple and walnut salad	7.50
Epoisse toasted fig bread and honey	6.50
Smoked salmon	5.50

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

Almeida complies with the hospitality industry's voluntary code of practice.  
Prices include VAT at prevailing rate.