

# almeida restaurant and bar

## To Start

Spiced butternut squash velouté, roast chestnuts  
Severn and Wye smoked salmon, blinis, from age blanc  
Grilled Cornish mackerel, spiced quince puree, shaved fennel salad  
Red wine poached pear, Roquefort, walnut and chicory salad, walnut dressing  
Terrine of foie gras, apple and walnut salad, toasted figbread + 3.50  
East Anglia fillet beef tartare, Melba toast

## Main Course

Fillet of wild sea bass viennoise, crushed potatoes, Champagne velouté  
Grilled aged British ribeye, pommes Pont Neuf, sauce Béarnaise + 3.50  
Poached South coast day boat fish, potage of oyster, fettuccine of aromatic  
vegetables  
Slow braised suckling pig, sautéed spinach, Chantenay carrots, pommes purée,  
sauce aux épices  
Denham estate venison à la bourguignonne, gratin dauphinois  
Wild mushroom and truffle risotto, shaved parmesan

## Sides 2.95 each

Purple sprouting broccoli, Sautéed spinach, Gratin dauphinois, Fine French  
beans, Pommes purée, Peppered creamed leeks Seasonal mixed leaf salad,  
Pommes Pont Neuf

## Dessert

Crème brûlée à la vanille, warm Madeleine  
*Muscadet de Rivesaltes, Câteau de Jau 100 ml 16.75*

Glazed passion fruit tart, yoghurt sorbet, passion fruit jam  
*Riesling Bechtheimer Stein Auslese Dreissigacker 100 ml 113.00*

Pineapple Carpaccio, coconut panna cotta, rum marinated golden raisins,  
macadamia nut tuile  
*Riesling Bechtheimer Stein Auslese Dreissigacker 100 ml 113.00*

Pomegranate and apple jelly, poached rhubarb and Prosecco soup  
*Prosecco Desiderio Gio, Valdobbiadene, Italy 125ml 17.25*

Epoisse or Pont-l'Évêque, toasted figbread, artisan honey  
*Tawny Port, 10 year old Graham's 100 ml 19.00*

Hot chocolate fondant, honeycomb ice cream (20 minutes)  
*Mauzy Mas Amiel, 100 ml 18.00*