

# almeida restaurant and bar

## To Start

Spiced butternut squash and chestnut soup  
Severn and Wye smoked salmon, blinis, from age blanc  
Roquefort, walnut and chicory salad, watercress, walnut dressing  
Foie gras and chicken liver parfait, Madeira jelly, brioche  
Almeida charcuterie plate, home made piccalilli  
East Anglia fillet beef tartare, Malva toast

## Main Course

Pan fried hake, crushed potatoes, Champagne veloute  
Braised pork cheek, Shitake mushrooms, white beans, grain mustard  
Poached South coast day boat fish, potage of oyster, fettuccine of aromatic  
vegetables  
Pot roast pheasant, 'Koffin an' cabbage, fondant potato, parsnips, Madeira sauce  
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, Château de Jau 100 ml 16.75*

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

Star anis and muscovado parfait, Clementine cream, confit and jelly  
*Tokaji Aszu 5 Puttonyos, Château Derezszi, Hungary 100ml 16.50*

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

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

Selection of home made ice creams and sorbets