



To start

Spiced butternut squash velouté, sautéed chestnuts
Ham hock, foie gras and peppercorn terrine, home made piccalilli
Chicory, blue cheese and walnut salad

Main course

Braised suckling Pig, Chantenay carrot puree, sautéed spinach
Steamed sea trout, crushed charlotte potatoes, crab velouté
Truffle and wild mushroom risotto

Desserts

Crème brûlée à la vanille, warm madeleine
Pont l'Évêque, grapes and water crackers
Selection of home made ice cream and sorbets

Sides 2.95

French beans	Sautéed spinach
Charlotte potatoes	Pommes Pont Neuf
Vine tomato and basil salad	Seasonal mixed baby leaf salad
Creamed English leeks	

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.