

almeida restaurant and bar

M other's D ay M enu

To Start

Cappuccino of wild mushroom soup, sautéed mushrooms

Papillon Roquefort, chicory, red chicory and watercress salad,
toasted walnuts

Crayfish, avocado tian, confit tomato, lemon olive oil

Six large Maldon rock oysters, shallot and red wine vinegar
+ 2.50

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

Main course

Slow roast pork belly, pommes purée, sauce aux épices

Roast rib of beef, Yorkshire pudding, roast potatoes,
seasonal vegetables

Pan fried sea bream, crushed charlottes, champagne velouté

Steamed cod, cockles and smoked bacon chowder

Confit Guinea Fowl, dauphinoise potatoes, jus gras

Sides 2.85

Roast potatoes

Charlotte potatoes

French beans

Dauphinoise potatoes

Green salad

Creamed savoy cabbage

Dessert

Extra bitter chocolate fondant, caramelised banana ice cream (20mins)

Cape plum and almond tart, vanilla ice cream

Glazed passion fruit tart, passion fruit sorbet

Poached rhubarb in Moscato, yoghurt panna cotta

French Fermier cheese selected from the trolley
+ 4.50

Coffee

Espresso, Filter coffee, Macchiato, American Coffee 3.00

Double Espresso, Cappuccino, Latte 3.50

All coffees are available decaffeinated

Tea 2.75

English Breakfast, Earl Grey, Darjeeling,

Lapsang Souchong, Green Tea

Fresh mint, Camomile flower, Peppermint,

Lemon Verbena, Canarino

3 courses £27.50 including a glass of Champagne rhubarb Gin & Tonic for your mother.

Your bill will be left open for you to leave gratuity at your discretion.

For groups of 8 people or more a discretionary service charge
of 12.5% will be added.

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

Prices include VAT at prevailing rate.