



Small Plates

HARISSA ROASTED HALLOUMI
Red pepper houmous, sweet drop peppers, flatbread (V) 8.25

GARLIC KING PRAWNS & CHORIZO
Toasted ciabatta, charred lemon 9.75

GARLIC & PARMESAN CHICKEN GOUJONS
Hot honey dip 8.25

SALT & PEPPER PORK BELLY BITES
Asian slaw in soy & sesame dressing, lime wedge 8.50

WILD MUSHROOM ARANCINI
Truffle mayo, house salad (VE) 7.75

SOUTHERN FRIED CHICKEN GOUJONS
Bourbon BBQ sauce 8.00

WINTER VEGETABLE SOUP
Toasted ciabatta, salted butter (V) 7.25

Sharing board
HONEY & ROSEMARY BAKED CAMEMBERT
Cranberry sauce, toasted ciabatta (V) 14.25

Mains

Pub classics

TRADITIONAL FISH ‘N’ CHIPS: WILD CAUGHT ATLANTIC COD
Triple cooked chunky chips, mushy peas, tartare sauce, charred lemon **7oz** 16.75 **11oz** 19.75

HOMEMADE BEEF LASAGNE
Garlic bread, house salad 16.25

PORK, HAGGIS & BLACK PUDDING SAUSAGES
Buttery mash, winter greens, caramelised red onion gravy, crispy onions 15.75

ARTISAN HAND-RAISED PIES
Generously filled, buttery short crust pastry
12H SLOW BRAISED STEAK ‘N’ CRAFT DARK ALE 17.25
TASTY LANCASHIRE CHEESE & ONION (V) 16.25
Both served with buttery mash or triple cooked chunky chips, roasted carrots, mushy peas & gravy
SPICED CAULIFLOWER & SPINACH BALTI (VE) 16.75
Triple cooked chips, winter greens, rich vegan gravy



Burgers & steaks

All burgers served on a toasted bun with house salad & skin on fries
BUTCHER’S BEEF BURGER
Cheddar, streaky bacon, Cos lettuce, tomato & relish 17.50

BUTTERMILK FRIED CHICKEN BURGER
Cos lettuce & tomato
Choose from
Plain & crispy, bourbon BBQ sauce 17.00
Coated in garlic & parmesan, hot honey dip 17.25

GOURMET PLANT-BASED BURGER
Rocket, crispy onion, tomato & relish (VE) 16.50

10oz SIRLOIN STEAK
Triple cooked chunky chips, blistered cherry tomatoes, roasted mushroom, homemade peppercorn sauce 27.95

10oz RUMP STEAK
Triple cooked chunky chips, blistered cherry tomatoes, roasted mushroom, homemade peppercorn sauce 24.95

Winter warmers

OVEN ROASTED SALMON FILLET
Mediterranean vegetable risotto, rocket & parmesan, charred lemon 19.75

SHAWARMA PULLED CHICKEN FLATBREAD
Cucumber ribbons, sweet drop peppers, sriracha, mint yogurt 16.50

SRI LANKAN CHICKEN CURRY
Basmati & wild rice, flatbread, lime pickle 18.25

RED WINE & ROSEMARY BRAISED LAMB SHANK
Buttery mash, winter greens, minted gravy, crispy onions 22.75

GARLIC KING PRAWN & CHORIZO LINGUINE
Roasted tomato sauce, rocket & parmesan, charred lemon 18.50

Salads

GRILLED CHICKEN CAESAR
Streaky bacon, anchovies, garlic roasted croutes, Cos leaves, Caesar dressing, parmesan shavings 15.50

GRILLED GOAT’S CHEESE SALAD
House salad, harissa butternut squash, sweet drop peppers, toasted seeds, pear, fig & white balsamic dressing (V) 14.50
Add grilled chicken breast 3.50

Sourdough pizzas
12" hand stretched, stone baked
CLASSIC MARGHERITA
Rocket (V) 12.75

LOADED PEPPERONI
Fresh chillies (or without) 14.50

GOAT’S CHEESE & HARISSA ROASTED BUTTERNUT SQUASH
Rocket & parmesan (V) 14.25

SOUTHERN FRIED CHICKEN & CHORIZO
Sriracha mayo 14.75



Sides *Add a little extra*

GARLIC BUTTERED BROCCOLI (V) 4.50
TRIPLE COOKED CHUNKY CHIPS (V) 4.50
SKIN ON FRIES (V) 4.50
PAPRIKA DUSTED CORN RIBS (VE) 4.50
BUTTERY MASH (V) 4.00
ONION RINGS (V) 4.50
GARLIC BREAD (V) 4.00
CHEESY GARLIC BREAD (V) 4.50
HOUSE SALAD (VE) 4.00

Sandwiches

All served on toasted ciabatta, with house salad & skin on fries

6OZ FLATTENED RUMP STEAK
Cooked pink or well, balsamic onion confit, rocket & parmesan 14.25

VEGAN GRILLED ‘CHICKEN’ BLT
Plant based ‘chicken’, smoked ‘bacon’ lettuce & tomato, pesto mayo (VE) 12.50

ROASTED HALLOUMI
Red pepper houmous, tangy tomato relish & rocket (V) 11.50

GRILLED CHICKEN BLT
Streaky bacon, lettuce & tomato, pesto mayo 12.75

Served Mon – Sat, until 5pm





ALMOND FAMILY PUBS

Our Famous Sunday Carvery

We're famous around Stockport for our carveries & for good reason...

For over 20 years, our family have been fine tuning our craft to deliver a roast to rival your favourite home cooking.

We work with handpicked, local suppliers to source the freshest produce and best quality joints. Our well-trained chefs are passionate about serving you a wholesome roast. We really do take great pride at every step.

Indulge in hand carved, tender, overnight roasted joints

Turkey crown, corner cut beef topside, honey-glazed ham, Chinese Char Siu marinated pork

Served with an array of seasonal vegetables

Cauliflower cheese, wilted greens, maple-glazed parsnips, buttery mash potato, steamed broccoli florets, creamed leeks roasted carrots, triple-cooked roasties, hand rolled sage & onion stuffing balls

Complete your feast

Rich, homemade gravies, accompaniments

Ask your carver for as many freshly baked Yorkie Puds as you like!

SUNDAY CARVERY 17.95

PLANT-BASED SUNDAY CARVERY (VE) 16.95

UPGRADE - KING'S OR QUEEN'S

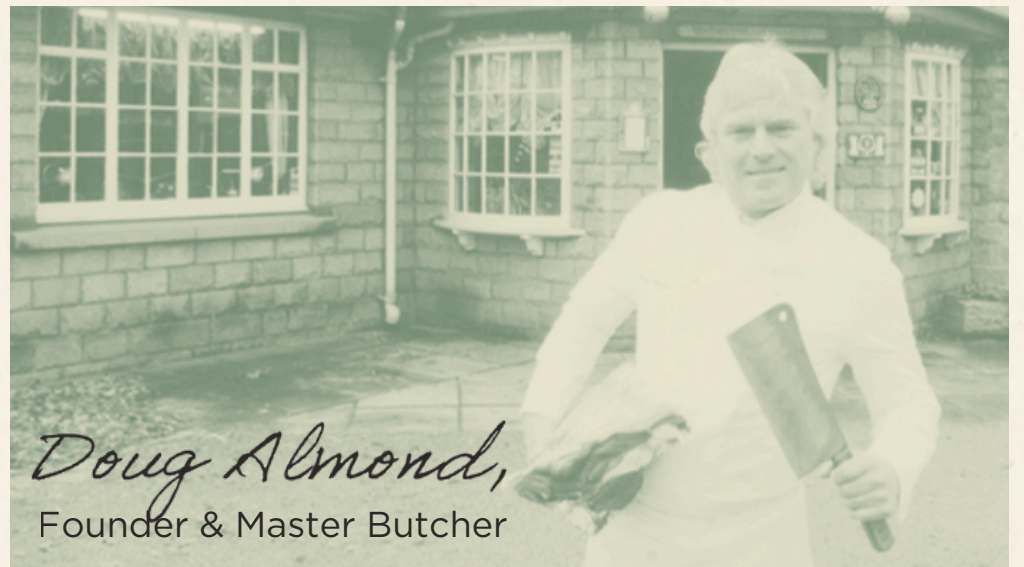
An extra meat choice & a bigger plate 3.00

PROPER PIGS IN BLANKETS

Huge & hand-wrapped in streaky bacon

1x 1.75

2x 3.00



Doug Almond,
Founder & Master Butcher

Desserts

CHOCOLATE FUDGE CAKE

Indulgent chocolate cake with milk & white chocolate chunks

Pouring cream or vanilla ice cream 8.25

DUBAI CHOCOLATE CHEESECAKE

Pouring cream 8.50

APPLE & BLACKBERRY CRUMBLE

Pouring cream or hot vanilla custard 7.75

CHOCOLATE ORANGE MOUSSE SLICE

Vanilla ice cream 7.75

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream 8.25

SPICED PEAR, TOFFEE & CRANBERRY CAKE

Pouring cream 8.00

HOT COOKIE DOUGH PUDDING

Ice cream, chocolate sauce 8.00

GRANDPA GREENE'S ICE CREAM

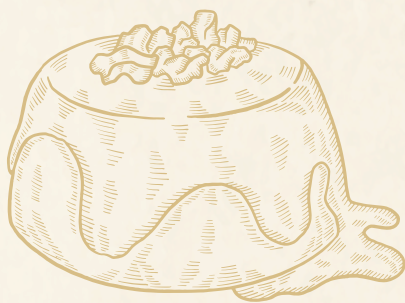
Award winning & locally made

Vanilla pod, pistachio, wild strawberry, Lotus biscuit, luxury chocolate, butterscotch

Small 4.00 | Large 6.50

VEGAN VANILLA ICE CREAM

Small 4.00 | Large 6.50



Hot Drinks

AMERICANO 3.45 | BIANCO 3.45 | CAPPUCCINO 3.90 | FLAT WHITE 3.70 | LATTE 3.90 | ESPRESSO 3.45

POT OF TEA 3.00 | HERBAL TEA 3.00 | MOCHA 3.90 | HOT CHOCOLATE 4.25 | DELUXE HOT CHOCOLATE (Whipped cream & marshmallows) 4.75

TIPS

We add a discretionary 10% service charge to your bill as most of us now use cards over cash. Our fantastic team receive 100% of tips. We're more than happy to take this off, just let us know.

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to the team about your requirements
(V)-Vegetarian | (VE)-Vegan | Please ask our team for an NGI menu (No Gluten Ingredients)

Please note our kitchen appliances are shared so we cannot guarantee our dishes are completely vegan/allergen free

