

# Small Plates to Start or Share

<b>HOMEMADE SOUP (V)</b> With a toasted ciabatta	<b>£6.50</b>	<b>JAPANESE GYOZAS (VG)</b> Five vegetable filled spinach dumplings, with sweet chilli & teriyaki	<b>£7.25</b>	<b>SATAY CHICKEN SKEWERS</b> With a peanut dipping sauce	<b>£7.95</b>
<b>TOASTED HALLOUMI (V)</b> With sweet chilli dip	<b>£7.50</b>	<b>GAMBAS &amp; CHORIZO</b> King prawns & roasted chorizo, simmered in olive oil, garlic & chilli, with toasted ciabatta	<b>£9.50</b>	<b>OVEN BAKED CAMEMBERT ENOUGH TO SHARE (V)</b> With rosemary & a drizzle of honey, toasted garlic ciabatta & cranberry sauce	<b>£9.50</b>
<b>BREADED CHICKEN GOUJONS</b> With smoky BBQ sauce	<b>£7.50</b>				

## Light Lunch

*Monday to Saturday, until 5pm*

All served with a side salad & coleslaw

<b>FRANK'S SPICY BUFFALO</b> <b>SOUTHERN FRIED CHICKEN WRAP</b> With blue cheese sauce	<b>£9.75</b>
<b>GOAT'S CHEESE &amp; ROASTED PEPPER WRAP (V)</b> With rocket, pickled red onion & balsamic glaze	<b>£9.75</b>
<b>PESTO CHICKEN WRAP</b> With spinach & mozzarella	<b>£9.75</b>
<b>6oz STEAK CIABATTA</b> With caramelised onions, plus a few skinny fries	<b>£12.50</b>
<b>ADD CHEDDAR CHEESE</b>	<b>£0.75</b>

## Pizzas

<b>MARGHERITA (V)</b>	<b>£11.95</b>
<b>PLENTY OF PEPPERONI</b>	<b>£13.75</b>
<b>GOAT'S CHEESE (V)</b> Candied walnuts, pickled red onion & rocket	<b>£13.50</b>
<b>CHAR SUI PORK</b> Pickled red onion, cucumber ribbons, spring onion & Hoisin	<b>£13.75</b>
Extra Toppings:	
<b>PEPPERS</b>	<b>£1.00</b>
<b>EXTRA CHEESE</b>	<b>£1.00</b>
<b>GOAT'S CHEESE</b>	<b>£1.00</b>
<b>PEPPERONI</b>	<b>£1.50</b>
<b>CHAR SUI PORK</b>	<b>£1.50</b>

## Salads

<b>WINTER SALAD (VG)</b> Oak & radicchio leaf with candied walnuts, pickled red onion, sundried tomatoes & toasted croutons & a maple & mustard dressing With:	<b>£11.00</b>
<b>GOAT'S CHEESE (V)</b>	<b>£12.00</b>
<b>GRIDDLED CHICKEN BREAST</b>	<b>£14.00</b>
<b>PLANT-BASED 'CHICKEN' (VG)</b>	<b>£14.00</b>
<b>SALMON</b>	<b>£14.00</b>

## Sides

<b>HOMEMADE MASH (V)</b>	<b>£3.75</b>
<b>TENDERSTEM BROCCOLI (VG)</b>	<b>£4.25</b>
<b>CHUNKY CHIPS (VG)</b>	<b>£4.40</b>
<b>SKINNY FRIES (VG)</b>	<b>£4.40</b>
<b>ONION RINGS (V)</b>	<b>£4.40</b>
<b>GARLIC BREAD (V)</b>	<b>£4.25</b>
<b>CHEESY GARLIC BREAD (V)</b>	<b>£4.50</b>

## Mains

<b>THAI RED CURRY (VG)</b> Roasted butternut squash in a fragrant Thai sauce made with coconut milk & spices. With basmati rice & green beans With:	<b>£14.25</b>
<b>FLAKED COD</b>	<b>£17.25</b>
<b>GRILLED CHICKEN BREAST</b>	<b>£17.25</b>
<b>PLANT-BASED 'CHICKEN' (VG)</b>	<b>£17.25</b>
<b>MEDITERRANEAN TART (V)</b> Peppers, Spanish onion & goat's cheese with basil & pumpkin seeds, garlic ciabatta & side salad	<b>£13.95</b>
<b>GARLIC &amp; ROSEMARY BRAISED LAMB SHANK</b> With mash & tenderstem broccoli	<b>£17.50</b>
<b>7oz BATTERED COD &amp; CHIPS</b> With chunky chips & marrowfat peas	<b>£14.75</b>
<b>COLOSSAL COD &amp; CHIPS</b> 11oz battered cod, with chunky chips & marrowfat peas	<b>£16.75</b>
<b>BRITISH FISH PIE</b> Prawns, smoked haddock & chunky salmon in a creamy sauce, topped with cheesy potato gratin, with broccoli & garden peas	<b>£15.25</b>
<b>SLOW COOKED LAMB RAGU</b> Braised lamb shank in a rich & warming herby tomato sauce, with pappardelle pasta & shavings of parmesan	<b>£14.50</b>

### OUR FAMOUS CARVERY

Choose from our choice of roast meats, the full selection of our fresh vegetables, stuffing, Yorkshire pudding & gravies

<b>MON-SAT CARVERY</b>	<b>£12.75</b>
<b>Make it vegan with our plant-based 'chicken' breast</b>	
<b>SUNDAY CARVERY</b>	<b>£15.75</b>
<b>PLANT-BASED SUNDAY CARVERY (VG)</b>	<b>£14.75</b>
<b>UPGRADE - KING OR QUEEN'S</b>	<b>£3.00</b>
A grander portion, a bigger plate & an extra Yorkie	
<b>PROPER PIGS IN BLANKETS</b>	<b>1x £1.50</b> <b>2x £2.75</b>

<b>PIE OF THE DAY</b> Ask the team for today's choice With either chunky chips or mash, marrowfat peas & gravy	<b>£15.50</b>
<b>CHEESE &amp; ONION PIE (V)</b> With either chunky chips or mash, marrowfat peas & gravy	<b>£14.00</b>
<b>TUSCAN SALMON</b> Grilled salmon in a creamy garlic & sundried tomato sauce, with basmati rice & tenderstem broccoli	<b>£15.75</b>
<b>CHOICE BEEF LASAGNE</b> With garlic bread & salad	<b>£13.95</b>
<b>VEGAN SHEPHERD'S PIE (VG)</b> Lentils, root vegetables & roasted tomatoes. With broccoli & potatoes	<b>£14.50</b>

<b>BUTCHER'S ½ lb BURGER</b> Hand pressed by our Master Butcher exclusively for Almond Pubs, using beef shin & tasty brisket. With bacon, Cheddar, tomato, skinny fries, relish & coleslaw	<b>£15.95</b>
<b>CHICKEN TIKKA BURGER</b> Tikka seasoned chicken breast, with an onion bhaji on a flatbread, with mint raita, coleslaw & skinny fries	<b>£15.95</b>
<b>CHICKEN BREAST BURGER</b> On a toasted pretzel bun, with bacon & tomato, skinny fries & coleslaw <b>Make it vegan with our plant-based 'chicken' breast</b>	<b>£15.25</b>
<b>10oz RUMP STEAK</b> Griddled to your liking with a dab of creamy garlic butter With chunky chips, tomato, mushroom & peppercorn sauce <b>ADD KING PRAWNS</b>	<b>£21.95</b> <b>£26.75</b>

#### TIPS

As most of us use cards over cash these days, we've taken the step to add a discretionary 10% service charge to your bill  
Our fantastic team receive 100% of tips  
We're more than happy to take this off, please just let us know

#### FOOD ALLERGIES & INTOLERANCES

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

# Red

## ROUGE, LA PICOUTINE

France  
Soft, fruity & light bodied  
£3.80 | £5.60 | £7.50 | £21.00

## SHIRAZ, ODYSSEY (VG)

South Africa  
Full & rich with dark fruits & spice  
£5.80 | £7.70 | £21.50

## MERLOT, SANTA RITA LA CAVANZA

Chili  
Light bodied & soft with juicy red cherries & spice  
£5.70 | £7.60 | £21.25

## MALBEC, EL CUYO SELECCION (VG)

Argentina  
Soft, aromatic & rounded with black stone fruit  
£6.50 | £8.70 | £24.50

## FLOR DE LISBOA TINTO

Portugal  
Spiced Vanilla & wild fruits  
£6.40 | £8.50 | £24.00

## PRIMITIVO, VILLA DEI FIORI

Italy  
Fresh ripe berries with a hint of liquorice  
£26.00

## RIOJA CRIANZA, CASTILLO VIENTO (VG)

Spain  
Light bodied & bright. Juicy berries & spice  
£6.90 | £9.20 | £26.00

# Rosé

## ZINFANDEL ROSÉ, ODYSSEY

USA  
Red fruits with a hint of sweetness  
£4.00 | £5.90 | £7.90 | £22.00

## PINOT GRIGIO BLUSH, PAULINO (VG)

Italy  
Light, fresh & easy drinking  
£6.00 | £8.00 | £22.50

## ASTROS ROSÉ COTES DE PROVENCE

France  
Subtle Berries & Zesty Citrus  
£30.00

# White

## BLANC, LA PICOUTINE

France  
Crisp, dry, fresh lemons  
£3.80 | £5.60 | £7.50 | £21.00

## CHARDONNAY, ODYSSEY

South Africa  
Refreshingly crisp, ripe citrus fruits  
£5.80 | £7.70 | £21.50

## PINOT GRIGIO, PAULINO (VG)

Italy  
Light & fresh with crisp apples & pears  
£6.00 | £8.00 | £22.50

## SAUVIGNON BLANC, SANTA RITA GRAN HACIENDA (VG)

Chile  
Aromatic with crisp & fruity lemon zest & grapefruit  
£6.10 | £8.20 | £23.00

## SAUVIGNON BLANC, SATELLITE

New Zealand  
Vibrant, aromatic & fresh with passionfruit  
£7.50 | £10.00 | £28.50

## PETIT CHABLIS, LA CHABLISIENNE VIBRANT (VG)

France  
Rich, intense, complex & fuller bodied  
£31.00

## REBELAND CHENIN BLANC (VG)

South Africa  
Full, rich, passionfruit  
£26.00

# Fizz

## BELSTAR PROSECCO (VG)

Italy  
Elegant, floral & citrus  
£7.25 | £27.00

## BELLINI PINK PROSECCO

Italy  
Soft, fruity with flavours of raspberry  
£7.25 | £27.00

## PALMER & CO BRUT RESERVE

France  
Rich hazelnuts & baked apples  
£51.50

# Cocktails

## PASSIONFRUIT MARTINI £8.50

Vanilla vodka with passionfruit & citrus

## ESPRESSO MARTINI £8.50

Rich espresso cold brew with vodka & vanilla creates this creamy & indulgent cocktail. The coffee lovers tipple

## SOLERO COLADA £8.00

Rich coconut, pineapple & vanilla vodka

## MOJITO £8.00

Citrus & mint with rum & sugar

## APPLE OF MY EYE £8.00

Premium gins, raspberry, apple & lemon

# Spritzers

## MEXICAN LIME SPRITZ £8.50

Mexican lime soda, Bacardi & prosecco

## BLOOD ORANGE SPRITZ £8.50

Blood orange soda, Smirnoff & prosecco

## RASPBERRY & ORANGE BLOSSOM £8.50

Raspberry & orange soda, Smirnoff raspberry vodka & prosecco

## APEROL SPRITZ £8.50

Aperol, prosecco, soda, ice & fresh orange

# Low & Non Alcohol

## TANQUERAY GIN 0%

25ML £3.90  
50ML £6.40

## WILDLIFE BOTANICALS £7.25

NUDE WINE

WILDLIFE BOTANICALS £7.25  
BLUSH WINE

*Infused with an uplifting elixir of vitamins, minerals & botanicals, with an ABV of 0.5% & less than 35 calories per glass, Wild Life Botanicals is big on benefits yet low in alcohol*

VELTINS PILSNER 0.0% £4.25

OLD MOUT £4.50

BERRIES & CHERRIES 0.05%

**BUY TWO LARGE GLASSES OF WINE  
And get the rest of the bottle free!  
On selected wine**

Most wines are served  
175ml / 250ml / bottle  
Selected wines available 125ml