

# 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 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>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>FLAKED COD</b>	<b>£17.25</b>	<b>CHEESE &amp; ONION PIE (V)</b> With either chunky chips or mash, marrowfat peas & gravy	<b>£14.00</b>
<b>GRILLED CHICKEN BREAST</b>	<b>£17.25</b>	<b>TUSCAN SALMON</b> Grilled salmon in a creamy garlic & sundried tomato sauce, with basmati rice & tenderstem broccoli	<b>£15.50</b>
<b>PLANT-BASED 'CHICKEN' (VG)</b>	<b>£17.25</b>	<b>CHOICE BEEF LASAGNE</b> With garlic bread & salad	<b>£13.75</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>VEGAN SHEPHERD'S PIE (VG)</b> Lentils, root vegetables & roasted tomatoes. With broccoli & potatoes	<b>£14.00</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>£15.50</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>		

### Sunday Carvery

Available every Sunday, always until 7.30pm, sometimes later  
Choose from our selection of roast meats, fresh vegetables, stuffing, Yorkshire pudding & gravies

<b>SUNDAY CARVERY</b>	<b>£15.75</b>
<b>Make it vegan with our plant-based 'chicken' breast</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>

### FROM THE CHARGRILL

<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>£15.50</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>£21.95</b>
<b>ADD KING PRAWNS</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)

# White Wine

DRY, REFRESHING, DELICATE,  
LIGHT WHITES

## **ANTONIO RUBINI PINOT GRIGIO IGT, PAVIA, ITALY**

Apple and pear with hints of white peach  
£6.20 | £8.30 | £23.25

## **ERRÁZURIZ PINOT GRIGIO ACONCAGUA VALLEY, CHILE**

Classy! Pear, apple and citrus  
£28.00

*Family run winery*



ZESTY, HERBACEOUS,  
AROMATIC WHITES

## **TEKENA SAUVIGNON BLANC CENTRAL VALLEY, CHILE**

Refreshing and crisp citrus and tropical fruit  
flavours

£6.40 | £8.50 | £24.00

## **WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

Grassy, melon and fresh grapefruit - a  
proper

New Zealand Sauvignon Blanc

£7.10 | £9.50 | £27.00

CLASSIC WHITES

## **SANCERRE, LA GRAVELIÈRE, JOSEPH MELLOT, FRANCE**

A classic, traditional Sancerre, packed with  
gooseberry fruit

£10.30 | £13.70 | £39.50

## **CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS, FRANCE**

Distinctive, dry, flinty elegance - aristocrat  
of the wine world

£41.25

JUICY, FRUIT-DRIVEN, RIPE WHITES

## **LA VIVIENDA VERDEJO LA MANCHA, SPAIN**

A zesty wine with lemon and lime flavours  
and a soft finish

£5.90 | £7.90 | £22.00

## **BERRI ESTATES, UNOAKED CHARDONNAY, SOUTH EASTERN AUSTRALIA**

Fresh and ripe crisp lemons

£6.40 | £8.50 | £24.00

## **FLAGSTONE CHENIN BLANC, TRIBUTARY, SOUTH AFRICA**

Enticing aromas of layered tropical and  
stone fruit, with a hint of spice

£26.50

## **FAMILIA ZUCCARDI BRAZOS CHARDONNAY, MENDOZA, ARGENTINA**

Bright and zingy, with white nectarine  
and flinty notes on the balanced,  
mineral palate

£7.60 | £10.20 | £29.00



*Family run winery*

# Red Wine

LIGHT, BRIGHT, FRESH REDS

## **LA VIVIENDA TEMPRANILLO, LA MANCHA, SPAIN**

Medium intensity of dark fruits and spice  
£5.90 | £7.90 | £22.00

## **RARE VINEYARDS PINOT NOIR, VIN DE FRANCE**

Ruby, blueberries and spice - very quaffable!  
£6.30 | £8.50 | £23.75

JUICY, MEDIUM-BODIED, FRUIT-LED  
REDS

## **TEKENA MERLOT, CENTRAL VALLEY, CHILE**

Warming raspberry and blueberry fruit  
£6.00 | £8.00 | £22.25

## **LUIS FELIPE EDWARDS LOT 40**

## **CABERNET SAUVIGNON, RAPEL VALLEY, CHILE**

Blackcurrants, pepper and mint, well  
rounded

£6.00 | £8.00 | £22.25

## **SPICY, PEPPERY, WARMING REDS**

## **BERRI ESTATES SHIRAZ SOUTH EASTERN AUSTRALIA**

Blackberry and cherry with light vanilla  
£6.70 | £9.00 | £25.25

## **LUNARIS BY CALLIA MALBEC, SAN JUAN ARGENTINA**

Cherry, plum with warming spice  
£27.25

## **NEDERBURG THE MANOR SHIRAZ WESTERN CAPE, SOUTH AFRICA**

Ripe plums and spiced cherries  
£26.50

## **FULL, RICH & WARMING REDS**

## **DRIFTING OLD VINE ZINFANDEL, LODI, USA**

Cherry, blueberry and black pepper lead to  
a full and silky finish

£28.75

## **ERRÁRURIZ CARMENÈRE, ACONCAGUA VALLEY, CHILE**

Full and flavoursome, rich, spicy  
£29.50

## **FAMILIA ZUCCARDI BRAZOS MALBEC UCO VALLEY, MENDOZA, ARGENTINA**

Cherry, plum and blackberry flavours  
gives a fruity and spicy finish  
£8.20 | £11.00 | £31.25



*Family run winery*

## **CLASSIC REDS**

## **DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN**

Silky and smooth with raspberries and  
creamy oak - listed in Almond Family Pubs  
for over 20 years!

£7.00 | £9.40 | £26.50

## **VIEUX CHEVALIER CHATEAUNEUF DU PAPE ROUGE, FRANCE**

Aromas of redcurrants, red cherries and  
black berries, with herbal flavours

£37.00

# Rosé Wine

DRY, ELEGANT ROSÉS

## **ANTONIO RUBINI PINOT GRIGIO ROSATO IGT PAVIA, ITALY**

Aromas of wild flowers, raspberry and  
strawberry

£6.50 | £8.60 | £24.25

## **CÔTES DE PROVENCE ROUMERY ROSÉ, CHATEAU DES FERRAGES FRANCE**

Fresh and fruity with strawberry, grapefruit,  
citrus and peach

£7.60 | £10.10 | £28.75

## **CHATEAU D'ESCLANS WHISPERING ANGEL ROSE, FRANCE**

Dry, with bitter red fruit flavours, it has a  
firm finish with lingering herbal notes

£51.50

## **RICH, FRUITY ROSÉS**

## **WICKED LADY WHITE ZINFANDEL CALIFORNIA USA**

Medium-sweet, strawberry scented rosé  
£5.90 | £7.90 | £22.00

# Champagne & Sparkling

## **SPARKLING WINE**

## **FANTINEL PROSECCO EXTRA DRY, ITALY**

Ever popular, fresh, dry and fruity  
£7.25 | £28.50

## **FANTINEL 'ONE & ONLY' ROSATO BRUT, ITALY**

Citrusy strawberry and redcurrant  
£29.00

## **VILLA CONCHI BRUT RESERVA CAVA, SPAIN**

Refreshing, lime and green apples with an  
elegant finish

£33.50

## **CHAMPAGNE**

## **VEUVE CLICQUOT YELLOW LABEL BRUT NV, FRANCE**

Rich and dry with great depth  
£65.00

# Cocktails

PASSION FRUIT MARTINI	£8.75
ESPRESSO MARTINI	£8.75
COSMOPOLITAN	£8.25
ZOMBIE	£8.25
SOLERO COLADA	£8.25
MOJITO	£8.25
APPLE OF MY EYE	£8.25
APEROL SPRITZ	£8.50



*Celebrating family  
run wineries*