

# 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	Pizzas	Salads
<i>Monday to Saturday, until 5pm</i> All served with a side salad & coleslaw	<b>MARGHERITA (V)</b> <b>PLENTY OF PEPPERONI</b> <b>GOAT'S CHEESE (V)</b> Candied walnuts, pickled red onion & rocket <b>CHAR SUI PORK</b> Pickled red onion, cucumber ribbons, spring onion & Hoisin Extra Toppings: <b>PEPPERS</b> <b>EXTRA CHEESE</b> <b>GOAT'S CHEESE</b> <b>PEPPERONI</b> <b>CHAR SUI PORK</b>	<b>WINTER SALAD (VG)</b> Oak & radicchio leaf with candied walnuts, pickled red onion, sundried tomatoes, toasted croutons & a maple & mustard dressing With: <b>GOAT'S CHEESE (V)</b> <b>GRIDDLED CHICKEN BREAST</b> <b>PLANT-BASED 'CHICKEN' (VG)</b> <b>SALMON</b>
<b>FRANK'S SPICY BUFFALO SOUTHERN FRIED CHICKEN WRAP</b> With blue cheese sauce <b>GOAT'S CHEESE &amp; ROASTED PEPPER WRAP (V)</b> With rocket, pickled red onion & balsamic glaze <b>PESTO CHICKEN WRAP</b> With spinach & mozzarella <b>6oz STEAK CIABATTA</b> With caramelised onions, plus a few skinny fries <b>ADD CHEDDAR CHEESE</b>	<b>£9.75</b> <b>£9.75</b> <b>£12.50</b> <b>£0.75</b>	<b>£11.00</b> <b>£12.00</b> <b>£14.00</b> <b>£14.00</b>
	<b>£11.95</b> <b>£13.75</b> <b>£13.50</b> <b>£13.75</b> <b>£1.00</b> <b>£1.00</b> <b>£1.00</b> <b>£1.50</b> <b>£1.50</b>	<b>Sides</b> <b>HOMEMADE MASH</b> <b>TENDERSTEM BROCCOLI</b> <b>CHUNKY CHIPS</b> <b>SKINNY FRIES</b> <b>ONION RINGS</b> <b>GARLIC BREAD</b> <b>CHEESY GARLIC BREAD</b>
		<b>£3.75</b> <b>£4.25</b> <b>£4.40</b> <b>£4.40</b> <b>£4.40</b> <b>£4.25</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>FLAKED COD</b> <b>GRILLED CHICKEN BREAST</b> <b>PLANT-BASED 'CHICKEN' (VG)</b> <b>MEDITERRANEAN TART (V)</b> Peppers, Spanish onion & goat's cheese, with basil & pumpkin seeds, garlic ciabatta & side salad <b>GARLIC &amp; ROSEMARY BRAISED LAMB SHANK</b> With mash & tenderstem broccoli <b>7oz BATTERED COD &amp; CHIPS</b> With chunky chips & marrowfat peas <b>COLOSSAL COD &amp; CHIPS</b> 11oz battered cod, with chunky chips & marrowfat peas <b>BRITISH FISH PIE</b> Prawns, smoked haddock & chunky salmon in a creamy sauce, topped with cheesy potato gratin, with broccoli & garden peas <b>SLOW COOKED LAMB RAGU</b> Overnight braised lamb leg, shredded in a rich & warming herby tomato sauce, with pappardelle pasta & shavings of parmesan	<b>£14.25</b> <b>£17.25</b> <b>£17.25</b> <b>£17.25</b> <b>£13.95</b> <b>£17.50</b> <b>£14.75</b> <b>£16.75</b> <b>£15.50</b> <b>£14.50</b>	<b>PIE OF THE DAY</b> Ask the team for today's choice With either chunky chips or mash, marrowfat peas & gravy <b>CHEESE &amp; ONION PIE (V)</b> With either chunky chips or mash, marrowfat peas & gravy <b>TUSCAN SALMON</b> Grilled salmon in a creamy garlic & sundried tomato sauce, with basmati rice & tenderstem broccoli <b>CHOICE BEEF LASAGNE</b> With garlic bread & salad <b>VEGAN SHEPHERD'S PIE (VG)</b> Lentils, root vegetables & roasted tomatoes. With broccoli & potatoes	<b>£15.50</b> <b>£14.00</b> <b>£15.50</b> <b>£13.75</b> <b>£14.00</b>	<b>FROM THE CHARGRILL</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>CHICKEN TIKKA BURGER</b> Tikka seasoned chicken breast, with an onion bhaji on a flatbread, with mint raita, coleslaw & skinny fries <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>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>£15.95</b> <b>£15.95</b> <b>£15.95</b> <b>£15.50</b> <b>£21.95</b> <b>£26.75</b>
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### 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>Make it vegan with our plant-based 'chicken' breast</b>	<b>£15.75</b>
<b>UPGRADE - KING OR QUEEN'S</b> A grander portion, a bigger plate & an extra Yorkie	<b>£3.00</b>
<b>PROPER PIGS IN BLANKETS</b>	<b>1x £1.50</b> <b>2x£2.75</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)

Though we strive to accommodate all dietary restrictions, please note our kitchen appliances are shared, and we cannot guarantee our dishes are completely vegan

# White Wine

DRY, REFRESHING, DELICATE,  
LIGHT WHITES  
**ANTONIO RUBINI PINOT GRIGIO IGT,  
PAVIA, ITALY**  
Apple & pear with hints of white peach  
£6.20 | £8.30 | £23.25

**ERRÁZURIZ PINOT GRIGIO ACONCAGUA VALLEY, CHILE**  
Classy! Pear, apple & citrus  
£28.00

*Family run winery*

ZESTY, HERBACEOUS,  
AROMATIC WHITES  
**TEKENA SAUVIGNON BLANC CENTRAL VALLEY, CHILE**  
Refreshing & crisp citrus with tropical fruit flavours  
£6.40 | £8.50 | £24.00

**WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**  
Grassy, melon & 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 & lime flavours, with a soft finish  
£5.90 | £7.90 | £22.00

**BERRI ESTATES, UNOAKED CHARDONNAY, SOUTH EASTERN AUSTRALIA**  
Fresh & ripe crisp lemons  
£6.40 | £8.50 | £24.00

**FLAGSTONE CHENIN BLANC, TRIBUTARY, SOUTH AFRICA**  
Enticing aromas of layered tropical & stone fruit, with a hint of spice  
£26.50

**FAMILIA ZUCCARDI BRAZOS CHARDONNAY, MENDOZA, ARGENTINA**  
Bright & zingy, with white nectarine & 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 & spice  
£5.90 | £7.90 | £22.00

**RARE VINEYARDS PINOT NOIR, VIN DE FRANCE**  
Ruby, blueberries & spice - very quaffable!  
£6.30 | £8.50 | £23.75

JUICY, MEDIUM-BODIED, FRUIT-LED REDS  
**TEKENA MERLOT, CENTRAL VALLEY, CHILE**  
Warming raspberry & blueberry fruit  
£6.00 | £8.00 | £22.25

**LUIS FELIPE EDWARDS LOT 40 CABERNET SAUVIGNON, RAPEL VALLEY, CHILE**  
Blackcurrants, pepper & mint, well rounded  
£6.00 | £8.00 | £22.25

SPICY, PEPPERY, WARMING REDS  
**BERRI ESTATES SHIRAZ SOUTH EASTERN AUSTRALIA**  
Blackberry & 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 & spiced cherries  
£26.50

FULL, RICH & WARMING REDS  
**DRIFTING OLD VINE ZINFANDEL, LODI, USA**  
Cherry, blueberry & black pepper lead to a full & silky finish  
£28.75

**ERRÁRURIZ CARMENÉRE, ACONCAGUA VALLEY, CHILE**  
Full & flavoursome, rich, spicy  
£29.50  
**FAMILIA ZUCCARDI BRAZOS MALBEC UCO VALLEY, MENDOZA, ARGENTINA**  
Cherry, plum & blackberry flavours gives a fruity & spicy finish  
£8.20 | £11.00 | £31.25

*Family run winery*

CLASSIC REDS  
**DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN**  
Silky & smooth with raspberries & 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 & 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 & strawberry  
£6.50 | £8.60 | £24.25

**CÔTES DE PROVENCE ROUMERY ROSÉ, CHATEAU DES FERRAGES FRANCE**  
Fresh & fruity with strawberry, grapefruit, citrus & 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 & fruity  
£7.25 | £28.50

**FANTINEL 'ONE & ONLY' ROSATO BRUT, ITALY**  
Citrusy strawberry & redcurrant  
£29.00

**VILLA CONCHI BRUT RESERVA CAVA, SPAIN**  
Refreshing, lime & green apples with an elegant finish  
£33.50

CHAMPAGNE  
**VEUVE CLICQUOT YELLOW LABEL BRUT NV, FRANCE**  
Rich & dry with great depth  
£65.00

# Cocktails

PASSIONFRUIT 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

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

