

# Small Plates to Share or Start

## OVEN BAKED CAMEMBERT ENOUGH TO SHARE (V)

With rosemary & a drizzle of honey. Served with toasted garlic ciabatta & cranberry dipping sauce. 9.75

## HOMEMADE SOUP OF THE DAY (V)

With a toasted ciabatta. 6.75

## TOASTED HALLOUMI (V)

Salty Cypriot cheese, with harissa jam. 7.75

## Mains

### TUSCAN SALMON

Grilled salmon fillet in a creamy garlic & sundried tomato sauce, with basmati rice & tenderstem broccoli. 16.00

### GREEK SALAD (V)

Mixed baby leaf, red onion, diced cucumber & tomato, marinated olives & feta. 12.00

#### WITH ADDED:

**HERBY CHICKEN BREAST** 14.50

**PLANT-BASED 'CHICKEN' (VG)** 14.50

(Without feta)

### PEPPER, BEAN & AUBERGINE CHILLI (VG)

Served with tortilla, basmati rice & spicy salsa. 15.00

## Sides

### PROPER PIGS IN BLANKETS

Huge & hand-wrapped in streaky bacon. 1x 1.75, 2x 3.00

**HOMEMADE MASH** 3.75

**TENDERSTEM BROCCOLI** 4.25

**CHUNKY CHIPS** 4.40

**SKINNY FRIES** 4.40

**ONION RINGS** 4.40

**GARLIC CIABATTA** 4.25

**CHEESY GARLIC BREAD CIABATTA** 4.50

## 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% off 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 | (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, for example the fryers, are shared, and we cannot guarantee our dishes are completely vegan.

### KING PRAWN BAO BUN

Four king prawns, skewered. Served on a steamed Chinese bao bun, topped with spring onion, sesame & chilli. With a sweet chilli dip pot on the side. 8.00

### HOISIN MUSHROOM BAO BUN (VG)

Sliced portobello mushrooms, toasted in hoisin on a steamed Chinese bao bun. With cool cucumber, spring onion, chilli & crispy onions. 7.75

## CUSTOMER FAVOURITES

### BĀLTĪ (VG)

Rich & intense curry with a unique blend of spices, onions, peppers & a tomato base. With rice, flat bread & raita. 14.75

#### WITH ADDED:

**TIKKA CHICKEN BREAST** 17.25

**PLANT-BASED 'CHICKEN' (VG)** 17.25

### HANDMADE PIE OF THE DAY

Ask your server for today's choice. With either chunky chips or mash, marrowfat peas & gravy. 16.00

### HANDMADE CHEESE & ONION PIE (V)

Buttery pastry stuffed with a gooey cheese, potato & onion filling. With either chunky chips or mash, marrowfat peas & gravy. 14.50

### BRITISH FISH PIE

Prawns, smoked haddock & chunky salmon in a creamy sauce, topped with cheesy potato gratin.

Served with tenderstem broccoli

& garden peas. 15.75

### WILD ATLANTIC COD & CHIPS

With chunky chips, marrowfat peas & tartar sauce.

**7oz** 15.25

**11oz** 17.25

### BRITISH BEEF LASAGNE

With garlic bread & salad. 14.50

## WRAPS & SANDWICHES

*Monday to Saturday, until 5pm*

### FRANK'S SPICY BUFFALO SOUTHERN FRIED CHICKEN WRAP

With blue cheese sauce. Served with coleslaw & a side salad. 10.00

### FETA WRAP

Feta, olives, red onion & spinach.

With coleslaw & a side salad. 10.00

### PESTO CHICKEN WRAP

With spinach & mozzarella. Served with coleslaw & a side salad. 10.00

### 6oz STEAK CIABATTA

With caramelised onions, coleslaw & a side salad, plus a few skinny fries. 12.75

**ADD CHEDDAR CHEESE.** 1.00

### OREGANO LAMB KOFTAS

Greek-seasoned lamb mince, skewered & grilled, served with tzatziki. 8.25

### BREADED CHICKEN GOUJONS

Fried chicken strips with a hint of Cajun, served with smoky BBQ sauce. 8.00

## FROM THE CHARGRILL

### 10oz CHOICE RUMP STEAK

Griddled to your liking with a knob of creamy garlic butter. Served with chunky chips, tomato, mushroom & peppercorn sauce. 22.50

**WITH ADDED KING PRAWNS** 27.25

### BUTCHER'S ½ lb BURGER

Hand pressed by our Master Butcher exclusively for Almond Pubs, using beef shin & tasty brisket. With bacon, Cheddar, tomato, skinny fries, relish & coleslaw. 16.50

### LAMB & FETA BURGER

Thick & juicy lamb burger with crumbled feta & caramelised red onion. A Greek side salad, skinny fries & tzatziki. 16.75

### CHICKEN TIKKA BURGER

Tikka seasoned chicken breast & an onion bhaji on a flat bread, with mint raita, coleslaw & skinny fries. 16.25

### CHICKEN SKEWER\*

Succulent garlic & paprika seasoned chicken breast, red onion wedges, chunky courgette & peppers. With flat bread & harissa jam. 15.00

### HALLOUMI SKEWER\* (V)

Garlic & paprika halloumi, red onion wedges, chunky courgette & peppers. With flat bread & harissa jam. 15.00

*\*Skewers unavailable on Sundays*

## 10" ARTISAN PIZZAS

### MARGHERITA (V)

Classic mozzarella & tomato. 12.50

### VEGGIE (V)

Red onion, peppers, black olives & fresh spinach. 14.00

### PEPPERONI

And plenty of it on a classic margherita. 14.50

### PESTO CHICKEN

Pesto chicken, mozzarella, red onion & spinach. 14.50

Extra Toppings:

**PEPPERS** 1.50 | **SPINACH** 1.50

**RED ONION** 1.50 | **BLACK OLIVES** 1.50

**EXTRA CHEESE** 1.50 | **MUSHROOMS** 1.50

**PEPPERONI** 2.00 | **PESTO CHICKEN** 2.00

# White Wine

## CLASSIC WHITES

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

A classic, traditional Sancerre, packed with gooseberry fruit

10.60 | 14.20 | 41.00

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

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

42.50

## ZESTY, HERBACEOUS, AROMATIC WHITES

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

Refreshing & crisp citrus with tropical fruit flavours

6.60 | 8.90 | 25.00

### **PETAL & STEM SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

Zesty & refreshing fruit flavours of guava & passionfruit, with underlying notes of grapefruit and blackcurrant leaf

7.60 | 10.20 | 29.00

## JUICY, FRUIT-DRIVEN, RIPE WHITES

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

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

7.90 | 10.50 | 30.00



### **CASTILLO DE MUREVA ORGANIC VERDEJO, CASTILLA, SPAIN**

Fennel, herbs & citrus fruits with melon & peach

6.10 | 8.10 | 22.75

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

Fresh & ripe crisp lemons

6.60 | 8.80 | 24.75

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

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

27.25

## DRY, REFRESHING, DELICATE, LIGHT WHITES

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

Classy! Pear, apple & citrus

29.00



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

Apple & pear with hints of white peach

6.40 | 8.50 | 24.00

Most wines are served  
175ml / 250ml / bottle

Selected wines available 125ml

# Red Wine

## CLASSIC REDS

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

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

7.10 | 9.50 | 27.00

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

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

40.00

## SPICY, PEPPERY, WARMING REDS

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

Cherry, plum with warming spice

28.00

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

Blackberry & cherry with light vanilla

6.90 | 9.20 | 26.00

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

Ripe plums & spiced cherries

27.25

## FULL, RICH & WARMING REDS

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

Cherry, plum & blackberry flavours gives a fruity & spicy finish

8.50 | 11.40 | 32.50



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

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

29.50

### **ERRÁRURIZ CARMENÉRE, ACONCAGUA VALLEY, CHILE**

Full & flavoursome, rich, spicy

30.50

## JUICY, MEDIUM-BODIED, FRUIT-LED REDS

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

Warming raspberry & blueberry fruit

6.10 | 8.20 | 23.00

### **LUIS FELIPE EDWARDS LOT 40 CABERNET SAUVIGNON, RAPEL VALLEY, CHILE**

Blackcurrants, pepper & mint, well rounded

6.10 | 8.20 | 23.00

## LIGHT, BRIGHT, FRESH REDS

### **CASTILLO DE MUREVA ORGANIC TEMPRANILLO, CASTILLA, SPAIN**

Deep cherry, with aromas of strawberries & fruits of the forest

6.10 | 8.10 | 22.75

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

Ruby, blueberries & spice - very quaffable!

6.50 | 8.70 | 24.50

# Rosé Wine

## DRY, ELEGANT ROSÉS

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

Aromas of wild flowers, raspberry & strawberry

6.60 | 8.90 | 25.00

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

Fresh & fruity with strawberry, grapefruit, citrus & peach

7.90 | 10.50 | 30.00

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

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

52.75

## RICH, FRUITY ROSÉS

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

Medium-sweet, strawberry scented rosé

6.10 | 8.10 | 22.75

# Champagne & Sparkling

## SPARKLING WINE

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

Ever popular, fresh, dry & fruity

7.50 | 29.75

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

Citrusy strawberry & redcurrant

31.00

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

Refreshing, lime & green apples with an elegant finish

35.00

## CHAMPAGNE

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

Rich & dry with great depth

69.00



*Celebrating family  
run wineries*