

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 Friday, until 3pm

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

CHAR SUI WRAP

Our famous Chinese sticky pork. With hoisin, cucumber, spring onion & an Asian slaw. 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 GRIDDLE

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. Mint raita dip, 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

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

CHAR SUI

Deliciously sticky Chinese pork with cucumber ribbons, spring onion & rich hoisin. 14.50

Extra Toppings:

PEPPERS 1.50 | **SPINACH** 1.50

MUSHROOMS 1.50 | **RED ONION** 1.50

BLACK OLIVES 1.50 | **EXTRA CHEESE** 1.50

PEPPERONI 2.00 | **CHAR SUI PORK** 2.00

White

ZESTY, HERBACIOUS, AROMATIC

SAUVIGNON BLANC, HOLE IN THE WATER

New Zealand, Marlborough
Zesty flavours of grapefruit and lush
tropical fruits
7.60 | 10.20 | 29.00

SAUVIGNON BLANC, SANTA RITA GRAN HACIENDA (VG)

Chile, Central Valley
Aromatic with crisp & fruity lemon
zest & grapefruit
6.40 | 8.50 | 24.00

GAVI, VOLTOLINO

Italy, Puglia
Gloriously fresh, peaches, blossom
29.50

DRY, REFRESHING, DELICATE

BLANC, LA PICOUTINE


France, Languedoc-Roussillon
Crisp, dry, fresh lemons
3.90 | 5.80 | 7.80 | 21.75

PINOT GRIGIO, PAULINO (VG)

Italy, Sicily 
Light & fresh with crisp apples & pears
6.30 | 8.50 | 23.70

JUICY, FRUIT-DRIVEN, RIPE

CHARDONNAY, ODYSSEY

South Africa 
Refreshingly crisp, ripe citrus fruits
6.10 | 8.10 | 22.75

PETIT CHABLIS, LA CHABLISIENNE VIBRANT (VG)

France
Rich, intense, complex & fuller bodied
32.50

Red

JUICY, MEDIUM-MODIFIED, FRUIT LED

MERLOT, SANTA RITA LA CAVANZA

Chile, Central Valley
Light bodied & soft with juicy red
cherries & spice
5.90 | 7.90 | 22.00

PRIMITIVO, VILLA DEI FIORI


Italy, Puglia
Fresh ripe berries with a hint of
licorice
28.00

RIOJA CRIANZA, CASTILLO VIENTO (VG)

Spain, Rioja
Light bodied & bright. Juicy berries &
spice
7.10 | 9.50 | 27.00

SPICY, PEPPERY, WARMING

SHIRAZ, ODYSSEY (VG)

South Africa, Western Cape 
Full & rich with dark fruits & spice
6.00 | 8.00 | 22.25

MALBEC, EL CUYO SELECCION (VG)

Argentina, Mendoza
Soft, aromatic & rounded with black
stone fruit
6.80 | 9.00 | 25.50

LIGHT, BRIGHT & FRESH

ROUGE, LA PICOUTINE

France, Languedoc-Roussillon
Soft, fruity & rounded
3.90 | 5.80 | 7.80 | 21.75

PINOT NOIR, SANTA RITA GRAN HACIENDA

Chile, Central Valley
Fresh cherry and raspberry flavours,
with soft spicy notes of cinnamon,
mocha and bright red fruits.
6.60 | 8.80 | 24.75

Rosé

DRY & ELEGANT

PINOT GRIGIO BLUSH, PAULINO (VG)

Italy, Veneto
Light, fresh & easy drinking
6.30 | 8.50 | 23.75

ROSÉ MEDITERRANEE, ESPRIT DE BERNE

France, Provence
Fruity, Fresh, strawberry
32.00


RICH & FRUITY

ZINFANDEL ROSÉ, ODYSSEY

USA, California
Red fruits with a hint of sweetness
4.10 | 6.10 | 8.10 | 22.75

Fizz

BELSTAR PROSECCO (VG)

Italy, Veneto 
Elegant, floral & citrus
7.25 | 28.75

BELLINI PINK PROSECCO

Italy, Veneto
Soft, fruity with flavours of raspberry
7.25 | 28.75

PALMER & CO BRUT RESERVE

France, Champagne
Rich hazelnuts & baked apples
55.00

Non Alcohol 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

WILDLIFE BOTANICALS

NUDE WINE. 7.25

WILDLIFE BOTANICALS

BLUSH WINE. 7.25

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

