

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)

CHARGRILLED CHICKEN SKEWER

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

CHARGRILLED HALLOUMI SKEWER (V)

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

PEPPER, BEAN & AUBERGINE CHILLI (VG)

Served with tortilla, basmati rice & spicy salsa. 15.00

WRAPS & SANDWICHES

Monday to Saturday, until 5pm

FRANK'S SPICY BUFFALO SOUTHERN FRIED CHICKEN WRAP

With a 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

CRISP CHICKEN BITES

Choose from: BBQ glaze & sesame seeds or hot sauce & blue cheese dressing. 8.00

SALT & PEPPER CHICKEN

With onion, green pepper, fresh chillies & curried dipping 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

BBQ CHEESE STACKER

8oz hand-pressed steak burger, crispy bacon, BBQ glazed chicken strips, halloumi sticks, onion rings. With skinny fries & coleslaw. 18.75

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 topped with crumbled feta & caramelised red onion. A Greek side salad, skinny fries & tzatziki on the side. 16.75

CHICKEN TIKKA BURGER

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



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

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

REIGN OF TERROIR CHENIN BLANC, SWARTLAND, SOUTH AFRICA

Aromatic, with good acidity & elegance
Flavours of a summer fruit salad

6.20 | 8.30 | 23.25

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

Red Wine

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 with a rich, spicy flavour

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, very 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

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

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL BRUT NV, FRANCE

Rich & dry with great depth

69.00



*Celebrating family
run wineries*

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

