



ALMOND FAMILY PUBS

Starting With

SALMON & DILL FISHCAKE

Celeriac remoulade | rocket | charred lemon 8.25

CLASSIC CHICKEN LIVER PÂTÉ

Toasted brioche | apple & plum chutney pickled onion salad 7.75

CHEF'S SOUP

Bread & butter (V) 7.00

MAC 'N' CHEESE CROQUETTES

House salad | sriracha mayo (V) 7.50

AROMATIC HOISIN DUCK

Spring onion & cucumber salad (NGI) 8.25

SOUTHERN FRIED CHICKEN GOUJONS

House salad | maple & bourbon BBQ sauce 8.00

ONION BHAJIS

House salad | spiced coriander & lime dressing (VE/NGI) 7.50



The Main Event *Enjoy our favourite dishes*

PAPPARDELLE PASTA

Roasted butternut squash & creamy pesto | rocket toasted seeds (V) 14.75

SHAWARMA PULLED CHICKEN FLATBREAD

Pomegranate | sriracha | coriander & lime mayo 15.75

OVEN ROASTED SALMON FILLET

Lemon & dill cream | mangetout | gratin potatoes (NGI) 18.50

SRI LANKAN CHICKEN CURRY

Basmati rice | garlic & coriander naan | chutney 17.95

CLASSIC FISH 'N' CHIPS: WILD CAUGHT ATLANTIC COD

Triple cooked chips | mushy peas | tartare sauce | charred lemon **7oz** 16.50 | **11oz** 18.75

CLASSIC BEEF LASAGNE

Ciabatta garlic bread | house salad 16.25



ARTISAN HAND-RAISED PIES:

Generously filled, buttery short crust pastry
Creamy mash or triple cooked chips | roasted carrots | gravy | mushy peas

12H SLOW BRAISED STEAK 'N' CRAFT DARK ALE 17.25

CHICKEN & HAM IN WHITE WINE & TARRAGON CREAM 17.25

TASTY LANCASHIRE CHEESE & ONION (V) 16.25



ROASTED SWEET POTATO, CHESTNUT MUSHROOM & SPINACH IN A CREAMY COCONUT SAUCE (V) 16.75

Doug Almond's **FAMOUS LAMB HENRY**

Slow-cooked 1/4 lamb shoulder, falls off the bone | carrot & swede mash winter greens | minted gravy | toasted seeds (NGI) 20.50

Burgers & Grill

BUTCHER'S BURGER: STEAK & SHORT RIB PATTY

Smoked bacon & Cheddar | Cos lettuce | relish | winter slaw skin on fries 17.50



BUTTERMILK FRIED CHICKEN BURGER

Cos lettuce | Korean BBQ sauce | Asian slaw | skin on fries 17.00

CHENNAI SPICED LAMB BURGER

Pickled red onion | rocket | coriander & lime mayo skin on fries 17.50

10oz STEAKS: GRILLED TO YOUR PREFERENCE

Garlic & parsley butter | portobello mushroom & beef tomato triple cooked chunky chips (NGI)

RUMP 22.95

SIRLOIN 25.95

PORK RIB EYE 19.50



Indulge...

PEPPERCORN OR BERNAISE SAUCE 2.50

Sourdough Pizzas

12" Hand Stretched & Stonebaked

CLASSIC MARGHERITA

Rocket & basil pesto (V) 12.50

LOADED PEPPERONI

Fresh chillies (or without) 14.50

ROASTED MEDITERRANEAN VEGETABLES

Goat's cheese | chilli honey (V) 14.00

GRILLED CHICKEN & NDUJA

Roasted red peppers | spring onion 15.00



Salads

GRILLED CHICKEN CAESAR

Smoked bacon | anchovies | garlic roasted ciabatta croutes cos leaves | Caesar dressing | parmesan shavings 15.50

SALT & PEPPER BEEF WITH CRISPY RICE NOODLES

Soy, sesame & ginger marinated rump strips | dressed winter leaves spring onion | fresh chillies 15.25

ROASTED BUTTERNUT SQUASH & GOAT'S CHEESE

Dressed winter leaves | toasted seeds (V/NGI) 14.50



Sides *Add a little extra*

SEASONAL GREENS 4.00

TRIPLE COOKED CHUNKY CHIPS 4.50

SKIN ON FRIES 4.50

ROASTED SQUASH 4.50

Pesto mayo | toasted seeds

ONION RINGS 4.50

GARLIC CIABATTA 4.00

CHEESY GARLIC CIABATTA 4.50

GRILLED CHICKEN BLT

Grilled bacon | lettuce & tomato | pesto mayo toasted brioche 12.50

STEAK SANDWICH: 6oz FLATTENED RUMP

Rocket & parmesan | wholegrain mustard mayo toasted ciabatta 12.75

FRIED HALLOUMI

Roasted red pepper | rocket | tomato relish toasted brioche (V) 11.50

PLANT-BASED 'SHICKEN' TIKKA

Rocket & pickled onion | spiced coriander & lime dressing | flatbread (VE) 12.00

Served Monday to Saturday, until 5pm

V: VEGETARIAN | VE: VEGAN | NGI: NO GLUTEN INGREDIENTS
NGI & VEGAN MENUS AVAILABLE ON REQUEST
SEE BACK OF MENU FOR ALLERGEN & TIPS INFORMATION



Almond Seal of Approval



White Wine

Classic Whites

SANCERRE, LA GRAVELIÈRE,
JOSEPH MELLOTT, FRANCE

A classic, traditional Sancerre, packed with gooseberry fruit
7.50 | 11.30 | 15.00 | 43.50

CHABLIS GLOIRE DE CHABLIS,

J. MOREAU ET FILS, FRANCE
Distinctive, dry, flinty elegance - aristocrat of the wine world
43.50

Zesty & Aromatic

TEKENA SAUVIGNON BLANC,

CENTRAL VALLEY, CHILE
Refreshing & crisp citrus with tropical fruit flavours
4.60 | 6.90 | 9.20 | 26.00

PETAL & STEM SAUVIGNON BLANC,

MARLBOROUGH, NEW ZEALAND
Zesty & refreshing fruit flavours of guava & passionfruit, with underlying notes of grapefruit & blackcurrant leaf
5.30 | 7.90 | 10.50 | 30.00

Juicy, Fruit-driven, Ripe

FAMILIA ZUCCARDI BRAZOS
CHARDONNAY,

MENDOZA, ARGENTINA
Bright & zingy, with white nectarine & flinty notes on the balanced, mineral palate
5.50 | 8.10 | 10.90 | 31.00



CASTILLO DE MUREVA ORGANIC
VERDEJO,

CASTILLA, SPAIN
Fennel, herbs & citrus fruits with melon & peach
4.30 | 6.30 | 8.50 | 23.75

BERRI ESTATES, UNOAKED CHARDONNAY,

SOUTH EASTERN AUSTRALIA
Fresh & ripe crisp lemons
4.60 | 6.80 | 9.10 | 25.75

FLAGSTONE CHENIN BLANC,

TRIBUTARY, SOUTH AFRICA
Enticing aromas of layered tropical & stone fruit, with a hint of spice
28.25

Dry, Refreshing, Delicate

ERRÁZURIZ PINOT GRIGIO,

ACONCAGUA VALLEY, CHILE
Classy! Pear, apple & citrus
30.00

ANTONIO RUBINI PINOT GRIGIO IGT,
PAVIA, ITALY

Apple & pear with hints of white peach
4.50 | 6.60 | 8.90 | 25.00



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!
5.00 | 7.40 | 9.90 | 28.00

VIEUX CHEVALIER CHATEAUNEUF DU

PAPE,
ROUGE, FRANCE
Aromas of redcurrants, red cherries & black berries, with herbal flavours
41.00

Spicy, Peppery, Warming

LUNARIS BY CALLIA MALBEC,

SAN JUAN ARGENTINA
Cherry, plum with warming spice
29.00

BERRI ESTATES, SHIRAZ,

SOUTH EASTERN AUSTRALIA
Blackberry & cherry with light vanilla
4.80 | 7.10 | 9.50 | 27.00

NEDERBURG THE MANOR SHIRAZ,

WESTERN CAPE, SOUTH AFRICA
Ripe plums & spiced cherries
28.25

Full, Rich & Warming

FAMILIA ZUCCARDI BRAZOS MALBEC,

UCO VALLEY, MENDOZA, ARGENTINA
Cherry, plum & blackberry flavours gives a fruity & spicy finish
5.90 | 8.80 | 11.70 | 33.50



DRIFTING OLD VINE ZINFANDEL,

LODI, USA
Cherry, blueberry & black pepper lead to a full & silky finish
30.50

ERRÁZURIZ CARMENÉRE,

ACONCAGUA VALLEY, CHILE
Full & flavoursome, rich, spicy
31.50

Juicy & Fruity

TEKENA MERLOT,

CENTRAL VALLEY, CHILE
Warming raspberry & blueberry fruit
4.30 | 6.40 | 8.50 | 24.00

LUIS FELIPE EDWARDS LOT 40 CABERNET

SAUVIGNON,
RAPEL VALLEY, CHILE
Blackcurrants, pepper & mint, well rounded
4.30 | 6.40 | 8.50 | 24.00

Light, Bright & Fresh

CASTILLO DE MUREVA ORGANIC

TEMPRANILLO,
CASTILLA, SPAIN
Deep cherry, with aromas of strawberries & fruits of the forest
4.30 | 6.30 | 8.50 | 23.75

RARE VINEYARDS PINOT NOIR,

VIN DE FRANCE
Ruby, blueberries & spice - very quaffable!
4.50 | 6.80 | 9.00 | 25.50

Rosé Wine

Dry & Elegant

ANTONIO RUBINI PINOT GRIGIO,

ROSATO IGT PAVIA, ITALY
Aromas of wild flowers, raspberry & strawberry
4.60 | 6.90 | 9.20 | 26.00

CÔTES DE PROVENCE ROUMERY ROSÉ,

CHATEAU DES FERRAGES FRANCE
Fresh & fruity with strawberry, grapefruit, citrus & peach
5.50 | 8.10 | 10.90 | 31.00

CHATEAU D'ESCLANS WHISPERING ANGEL

ROSE,
FRANCE
Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes
53.75

Rich & Fruity

WICKED LADY WHITE ZINFANDEL,

CALIFORNIA USA
Medium-sweet, strawberry scented rosé
4.30 | 6.30 | 8.50 | 23.75

Champagne & Sparkling

Sparkling

FANTINEL PROSECCO EXTRA DRY,

ITALY
Ever popular, fresh, dry & fruity
7.45 | 30.75

FANTINEL 'ONE & ONLY' ROSATO BRUT,

ITALY
Citrusy strawberry & redcurrant
32.00

VILLA CONCHI BRUT RESERVA CAVA,

SPAIN
Refreshing, lime & green apples with an elegant finish
36.00

Champagne

VEUVE CLICQUOT YELLOW LABEL BRUT,

NV, FRANCE
Rich & dry with great depth
70.00

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% of 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 | (VE)-Vegan Please ask our team for an NGI menu (No Gluten Ingredients)

Please note our kitchen appliances are shared so we cannot guarantee our dishes are completely vegan/ allergen free. All meats are weighed raw. Fish may contain bones.

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