



ALMOND FAMILY PUBS

Starting With

SALMON & DILL FISHCAKES

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) 7.75

AROMATIC CRISPY DUCK

Spring onion & cucumber salad 7.75

SOUTHERN FRIED CHICKEN GOUJONS

House salad | maple & bourbon BBQ sauce 8.00

ONION BHAJIS

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



The Main Event *Enjoy our favourite dishes*

PAPPARDELLE PASTA

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

SHAWARMA PULLED CHICKEN FLATBREAD

Pomegranate | sriracha | coriander & lime mayo 15.75

OVEN ROASTED SALMON FILLET

Dill cream | mangetout | gratin potatoes 18.50

SRI LANKAN CHICKEN CURRY

Basmati rice | garlic & coriander naan | chutney 17.95

CLASSIC FISH 'N' CHIPS: WILD CAUGHT ATLANTIC COD

Chunky 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 | 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

SPICED SWEET POTATO, CHESTNUT MUSHROOM
& SPINACH (VE / NGI) 16.75

DOUG ALMOND'S FAMOUS BRAISED LAMB HENRY

Slow roasted lamb shoulder | carrot & swede mash
winter greens | minted gravy | toasted seeds 20.50



Burgers & Grill

BUTCHER'S BURGER: STEAK & SHORT RIB PATTY

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



BUTTERMILK FRIED CHICKEN

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

100Z STEAKS: GRILLED TO YOUR PREFERENCE

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

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 peppers | spring onion 15.00



Salads

GRILLED CHICKEN CAESAR

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



CANTONESE CRISPY BEEF

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

ROASTED BUTTERNUT SQUASH & GOAT'S CHEESE

Dressed winter leaves | toasted seeds (V) 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

Sandwiches

Served with house salad & skin on fries

GRILLED CHICKEN BLT

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

FRIED HALLOUMI

Roasted red pepper | rocket | harissa jam
toasted brioche (V) 11.50

STEAK SANDWICH: 6OZ FLATTEND RUMP

Rocket & parmesan | mustard mayo | toasted
ciabatta 12.75

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



White

Zesty & Aromatic

SAUVIGNON BLANC, HOLE IN THE WATER

New Zealand, Marlborough
Zesty flavours of grapefruit & lush tropical fruits
5.30 | 7.90 | 10.50 | 30.00

SAUVIGNON BLANC, SANTA RITA GRAN HACIENDA (VE)

Chile, Central Valley
Aromatic with crisp & fruity lemon zest & grapefruit
4.50 | 6.60 | 8.90 | 25.00

GAVI, VOLTOLINO

Italy, Puglia
Gloriously fresh, peaches, blossom
30.50

Dry, Refreshing, Delicate

BLANC, LA PICOUTINE

France, Languedoc-Roussillon
Crisp, dry, fresh lemons
4.10 | 6.10 | 8.10 | 22.75

PINOT GRIGIO, PAULINO (VE)

Italy, Sicily
Light & fresh with crisp apples & pears
4.40 | 6.60 | 8.80 | 24.70



Juicy, Fruit-driven, Ripe

CHARDONNAY, ODYSSEY

South Africa
Refreshingly crisp, ripe citrus fruits
4.30 | 6.30 | 8.50 | 23.75



PETIT CHABLIS, LA CHABLISIENNE VIBRANT (VE)

France
Rich, intense, complex & fuller bodied
33.50



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

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.

Red

Juicy & Fruity

MERLOT, SANTA RITA LA CAVANZA

Chile, Central Valley
Light bodied & soft with juicy red cherries & spice
4.10 | 6.10 | 8.20 | 23.00

PRIMITIVO, VILLA DEI FIORI

Italy, Puglia
Fresh ripe berries with a hint of liquorice
29.00

RIOJA CRIANZA, CASTILLO VIENTO (VE)

Spain, Rioja
Light bodied & bright. Juicy berries & spice
5.00 | 7.40 | 9.90 | 28.00

Spicy, Peppery, Warming

SHIRAZ, ODYSSEY (VE)

South Africa, Western Cape
Full & rich with dark fruits & spice
4.10 | 6.10 | 8.40 | 23.50



MALBEC, EL CUYO SELECCION (VE)

Argentina, Mendoza
Soft, aromatic & rounded with black stone fruit
4.70 | 7.00 | 9.40 | 26.50

Light, Bright & Fresh

ROUGE, LA PICOUTINE

France, Languedoc-Roussillon
Soft, fruity & rounded
4.10 | 6.10 | 8.10 | 22.75

PINOT NOIR, SANTA RITA GRAN HACIENDA

Chile, Central Valley
Fresh cherry & raspberry flavours, with soft spicy notes of cinnamon, mocha & bright red fruits.
4.60 | 6.80 | 9.10 | 25.75

Rosé

Dry & Elegant

PINOT GRIGIO BLUSH, PAULINO (VE)

Italy, Veneto
Light, fresh & easy drinking
4.40 | 6.60 | 8.80 | 24.75



ROSÉ MEDITERRANEE, ESPRIT DE BERNE

France, Provence
Fruity, fresh, strawberry
33.00

Rich & Fruity

ZINFANDEL ROSÉ, ODYSSEY

USA, California
Red fruits with a hint of sweetness
4.30 | 6.30 | 8.50 | 23.75

Fizz

BELSTAR PROSECCO (VE)

Italy, Veneto
Elegant, floral & citrus
7.45 | 29.75



BELLINI PINK PROSECCO

Italy, Veneto
Soft, fruity with flavours of raspberry
7.45 | 29.75



PALMER & CO BRUT RESERVE

France, Champagne
Rich hazelnuts & baked apples
56.00

Wild Life

BOTANICALS®

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

NUDE WINE. 7.25

BLUSH WINE. 7.25



*Celebrating
Family Run
Wineries*

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)

OUR KITCHEN & APPLIANCES

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.