



# 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



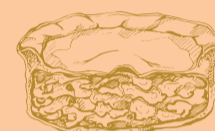
### ARTISAN HAND-RAISED PIES:

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

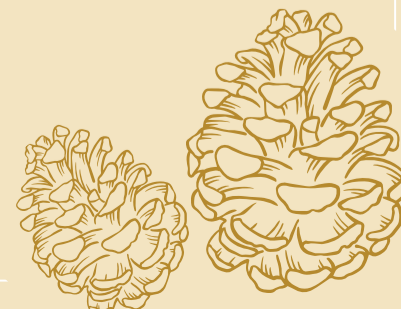
Rocket & pickled onion | spiced coriander & lime dressing | flatbread (VE) 12.00

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

*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

**REIGN OF TERROIR CHENIN BLANC, SWARTLAND, SOUTH AFRICA**

Aromatic, with good acidity & elegance

4.30 | 6.50 | 8.60 | 24.25

*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



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 Wine

*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

**ERRÁRURIZ CARMENÈRE, ACONCAGUA VALLEY, CHILE**

Full & flavoursome with a rich, spicy flavour

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, very 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 | 24.00

**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

*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

*Champagne*

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

Rich & dry with great depth

70.00



*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.