ALMOND FAMILY PUBS

Small Plates

Roasted carrot & maple glazed parsnip soup, toasted pumpkin seeds, crispy sage, bread & Netherend Farm butter (V) 7.50
Garlic king prawns & nduja, garlic butter, grilled ciabatta, charred lemon 10.95
Grilled goat's cheese, harissa roasted squash, red pepper houmous, flatbread, rocket & pickled red onion (V) 8.75
Southern fried chicken fillets, garlic aioli 8.75
Wild mushroom rarebit, rocket, pickled red onion, roasted shallot dressing (V) 8.75
Red wine braised chorizo, garlic aioli, grilled ciabatta 9.50
Plant based 'lamb' koftas, red pepper houmous, rocket, pickled red onion (VE) 8.50
Sharing honey & rosemary Camembert, pickled pear salad, garlic ciabatta, cranberry sauce 15.50

Sandwiches

All served with winter mix salad & skin on fries, Monday to Saturday, until 5pm
6oz flattened rump steak, balsamic onion confit, rocket & Parmesan, served pink or well done on toasted ciabatta 14.75
Proper fish butty, battered cod, rocket, dill pickles, tartare sauce, on a toasted brioche style bun 13.50
Grilled chicken Caesar BLT, streaky bacon, lettuce, tomato, Caesar dressing, on toasted ciabatta 12.95
Vegan 'chicken' BLT, plant based 'chicken', smoked 'bacon', lettuce & tomato, pesto mayo, on toasted ciabatta (VE) 12.50

Salads

Panko fried chicken Caesar, cos leaves, streaky bacon, garlic & herb croutons, anchovies, Parmesan, Caesar dressing 16.75
Grilled goat's cheese & harissa roasted squash, house salad, candy beetroot, pickled pear, toasted pumpkin seeds, white balsamic & fig dressing (V) 15.95

Mains

Traditional fish & chips: wild caught Atlantic cod, chunky chips, mushy peas, tartare sauce, charred lemon **8oz** 18.25 **12oz** 21.50
Add chip shop curry sauce 1.50
Chef's slow cooked lasagne, garlic ciabatta, house salad 17.75
Sri Lankan chicken curry, basmati & wild rice, flatbread, spiced coriander dip, charred lime 18.95
Red wine & rosemary braised lamb shank, carrot & swede mash, winter greens, rich gravy 23.75
Parma ham wrapped cod loin, new potatoes, samphire, white wine & tarragon sauce 21.95
Beetroot & goat's cheese tortelloni, spinach & pesto cream, garlic ciabatta (V) 17.25
Pork, black pudding & haggis sausages, creamy mash, grain mustard gravy, winter greens, crispy sage 16.25
Garlic & Parmesan buttermilk fried chicken burger, brioche style bun, skin on fries, hot honey 17.95
Butcher's beef burger, brioche style bun, streaky bacon, smoked Cheddar, lettuce, dill pickles, relish, skin on fries 18.50
Upgrade to garlic & Parmesan skin on fries 1.50
Classic margherita, stone baked sourdough pizza, rocket, Parmesan (V) 13.25
Sweet & spicy, stone baked sourdough pizza, pepperoni, nduja, hot honey 14.75
Extra toppings: pepperoni, chorizo, bacon, goat's cheese, portobello mushrooms, Halkidiki & Kalamata olives 3.00
Black Angus 10oz sirloin, chunky chips, roasted mushroom, vine tomatoes, homemade onion rings, peppercorn sauce 29.50
Full rack of Louisiana BBQ baby back ribs, skin on fries, house salad 26.75
12 hour braised steak bourguignon pie, creamy mash, roasted carrots, rich gravy 17.95
Tasty Lancashire cheese, onion & potato pie, creamy mash, roasted carrots, rich gravy (V) 16.95

Sides

Triple cooked chunky chips | Skin on fries | Homemade onion rings | Winter mix salad
Garlic ciabatta | Garlic buttered winter greens 4.50

Garlic & Parmesan skin on fries | Spicy nduja & mozzarella skin on fries | Caesar salad with anchovies
Harissa roasted squash & hot honey | Patatas bravas | Garlic buttered tenderstem broccoli 6.00

V: Vegetarian | VE: Vegan. Please ask to see our NGI & Vegetarian/Vegan menus

Download Our Loyalty App
Earn points while you spend

Our Famous Carvery

We're famous around Stockport for our carveries & for good reason...
For over 20 years, our family have been fine tuning our craft to deliver you a roast to rival your family's favourite home cooking. We work with handpicked, local suppliers to source the freshest produce and best quality joints.
Our well trained chefs are passionate about serving you a wholesome roast. We really do take great pride in every step.

Hand carved, tender, overnight roasted joints:

Turkey Crown, Corner Cut Beef Topside, Honey Glazed Gammon, Chinese Char Siu Marinated Pork

Served with an array of seasonal vegetables:

Cauliflower Cheese, Wilted Greens, Maple Glazed Parsnips, Buttery Mash Potato, Steamed Broccoli Florets, Creamed Leeks, Roasted Carrots, Triple Cooked Roasties, Hand Rolled Sage & Onion Stuffing Balls

Complete your feast:

Rich homemade gravies & accompaniments. Ask your carver for as many freshly baked Yorkshire puddings as you like!

Monday to Saturday carvery 15.75
Monday to Saturday carvery, plant based 'turkey' joint (VE) 15.25
Sunday carvery 18.50
Sunday carvery, plant based 'turkey' joint (VE) 17.50
The Royal Upgrade, an extra meat choice & a bigger plate 3.50
Proper pigs in blankets, huge & hand wrapped in streaky bacon 1x 1.95 2x 3.50

To Finish

Desserts

Chocolate fudge cake, indulgent chocolate cake with milk & white chocolate chunks, cream or vanilla ice cream 8.25
Sticky toffee pudding, butterscotch sauce, vanilla ice cream 8.50
Cinnamon swirl cheesecake, pouring cream 8.50
Chocolate truffle cake with rich mousse & brownie pieces, pouring cream 8.50
Hot cookie dough with Belgian chocolate chunks, vanilla ice cream & chocolate sauce 8.00
Lemon, rose & pistachio cake, pouring cream 8.25
Spiced apple & blackberry crumble, hot custard 8.00
Includes 50p donation to the Licensed Trade Charity, who have supported hospitality workers since 1793

Ice Cream

Grandpa Greene's Ice Cream - Award winning & locally made
Vanilla pod | Mint choc chip | Wild strawberry | Lotus biscuit | Luxury chocolate | Cookies & cream
Two scoops 4.00 | Four scoops 6.50

Vegan Vanilla Ice Cream
Two scoops 4.00 | Four scoops 6.50

Barista Drinks

Americano 3.45, **Macchiato** 3.45, **Cappuccino** 3.90, **Flat white** 3.70, **Latte** 3.90, **Mocha** 3.90, **Espresso** 3.45,
Jameson Irish whiskey coffee 5.75
Pot of tea 3.00, **Herbal tea** 3.00
Hot chocolate 4.25, **Hot chocolate deluxe,** cream & marshmallows 4.75

Seasonal

Pumpkin spiced latte 4.40, **Terry's Chocolate Orange hot chocolate,** cream & marshmallows 5.25,
Gingerbread cappuccino 4.40

Upgrades

Extra coffee shot 0.50, **Swap to oat milk** 0.50, **Syrups** Vanilla, Caramel, Hazelnut, Pistachio 0.50
Ask a member of the team for our full range

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.