



ALMOND FAMILY PUBS

Festive Fayre

Two courses (main & dessert) 23.50

Mains

The Bells & Whistles Burger

Traditional beef patty, crumbled blue cheese, rocket & pickled red onion, brioche style bun, topped with a pig in blanket & festive slaw

Roasted Pumpkin & Ricotta Ravioli (V)

Creamy red pesto sauce, toasted pine nuts & sage oil

Teriyaki Salmon Skewers

Basmati & wild rice, steamed kale, soy & ginger dressing, charred lime

Apple Cider & Ginger Braised Lamb Shank (NGI, +3.50)

Sweet potato mash, winter greens, rich gravy

Our Famous Festive Carvery

Choose from a selection of hand-carved, overnight slow-roasted joints and help yourself to an array of festive sides including:

Triple cooked roasties, Sprouts mash, Maple roasted parsnips

Braised red cabbage with apple & cinnamon, Caraway buttered carrots

Broccoli & cauliflower gratin

(NGI available)

Top it all off with a pig in blanket 1 for 1.95 | 2 for 3.50

Make it Vegan with a Plant-based 'turkey' breast

Festive sides, Vegan gravy

Desserts

Rocky Road Chocolate Cheesecake

Pouring cream

Mulled Apple & Blackberry Crumble

Honeycomb ice cream

Traditional Christmas Pudding

Brandy sauce

Lemon & Ginger Treacle Tart

Pouring cream





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Christmas Cheers

To complement your festivities

Spritz

Aperol

Aperol, prosecco, soda & an orange slice 9.50

Hugo

Elderflower liqueur, prosecco, soda & mint 9.75

Limoncello

Limoncello, prosecco, soda & a lemon wheel 9.00

Manchester Tart

Amaretto, prosecco, soda & a Maraschino cherry 9.50

Passionfruit Cooler 0%

Passionfruit martini house mix, pineapple juice & half a passionfruit 6.50

Margarita 0%

Margarita house mix, apple juice, soda & a wedge of lime 6.50

Cocktails

Espresso Martini

Vodka, Kahlua, fresh espresso & demerara 9.50

Paloma

Tequila, grapefruit soda, lemon juice & a grapefruit slice 9.25

Tom Collins

Gin, lemon juice, sugar syrup & soda 9.25

Bramble

Gin, crème de mûre, sugar & lemon 9.25

Passionfruit Martini

Vodka, Passoa, passionfruit puree, vanilla & pineapple juice 9.75

Negroni

Gin, Campari & vermouth 9.50

Old Fashioned

Bourbon, demerara & bitters 9.50

Allergies & Intolerances

Before ordering, please speak to the team about your requirements

V-Vegetarian | VE-Vegan | NGI-No Gluten Ingredients

Though we strive to accommodate all dietary restrictions, please note our kitchen appliances are shared, and we cannot guarantee our dishes are completely vegan.

Tips

A 10% discretionary service charge will be added to your bill. Our fantastic team receive 100% of tips. If you'd rather we take this off, please just ask, we're more than happy to remove it.

