



Snacks

Olives	2.5
Smoked Almonds	2.5
Classic English Sausage Roll, Onion Ketchup	5.5

Day Dishes

Soup, Almonry Cheese Scone (v)	9
Roasted Tomato, Focaccia, Salsa, Savoury Muesli & Avocado (vg)	9.5
Homemade Quiche, House Salad (v)	10
Shredded Duck Salad, Watermelon, Pomegranate, Coriander & Lime Dressing	12
Roast Pork Belly Porchetta in Ciabatta, Salsa Verde & Gravy Dip	12.5
Grilled Lamb Kofte, Warm Cous Cous & Feta Salad, Tzatziki	14

Classic Sandwiches with Crisps

King Prawn Brioche Roll, Lemon Creme Fraiche, Baby Gem & Chives	9
Manor Farm Egg Mayo & Cress, Soft Granary Roll (v)	7.5
Herb Marinated Chicken & Smoked Bacon Focaccia, Caesar Dressing	8.5

Specials

Smoked Haddock Fishcake, Spring Onion, Minted Peas & Mustard Sauce	14
Panko Chicken <u>or</u> Grilled Halloumi (v) with Heritage	12.5
Tomato Salad, Balsamic, Herb Garlic Butter	

Sides

Bread, Butter, Oil & Vinegar	3.5
Chips, Rosemary Salt (v)	4.5
House Dressed Salad (v)	4.5

Tea Cakes - Cakes - Desserts - Scones

Treacle Tart with Pouring Cream (v)	8.5
Toasted Tea Cake, Butter	4.5
Scone (Fruit/Cheese), Butter	4.5
Scone, Jam, Clotted Cream	6.5
Lemon Meringue Pie with Pouring Cream (v)	8.5
Millionaire Shortbread (GF)	4.5
Date & Walnut Loaf, Butter	4.5
Lemon Drizzle	4.5
Almonry Carrot Cake	4.5
Shortbread Rounds	4
Selection of Pastries (please ask server)	4

Drinks

Cappuccino/Latte/Flat White	3.9
Americano	3.5
Espresso	2.5
Hot Chocolate	3.9
Tea	3.5
Coke/Coke Zero	3.5
Folkingtons Elderflower <u>or</u> Ginger Beer	3.5
Juices	4.5
Sparkling Water/Still Water (330ml/75cl)	2.3/5
House White/Red/Rose (125ml/70cl)	6.5/28
Peroni (330ml)/Wild Skye Pale Ale (440ml)/Becks Blue (330ml)	6.5
Prosecco (200ml/70cl)	10/42

Please be aware that we operate an open kitchen. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur. Please let a team member know of any allergies or dietary requests.

Gluten free alternatives are available on most dishes, please ask your server.
10% Service charge will be added to groups of 6 or more.

The Almonry Kitchen is operated by The Cambridge Dining Co. www.cdc.events on behalf of Ely Cathedral
Please note we are cashless.