



Snacks

Olives (vg)	2.5
Smoked Almonds (vg)	2.5
Classic English Sausage Roll with Onion Ketchup	6.5

Specials

Smoked Haddock Fishcake, Minted Peas & Mustard Sauce	14.5
Roasted Duck Leg, Braised Red Cabbage, Crushed Celeriac & Red Wine Sauce	17.5

Day Dishes

Soup with an Almonry Cheese Scone (v)	9
Fig, Feta & Radicchio Salad with Dukkah	10.5
Homemade Quiche served with House Salad (v)	12
Spiced Italian Sausages with Pepper, Aubergine & Winter Greens	14
Chicken & Apricot Tagine Couscous, Garlic Yoghurt & Almonds	14.5
Pumpkin & Prune Tagine Couscous, Garlic Yogurt & Almonds (vg)	12.5

Classic Sandwiches with Crisps

Manor Farm Egg Mayo & Cress in a Soft Granary Roll (v)	8
Hot Smoked Salmon Brioche Roll with Herb Cream Cheese	9.5
Home-roast Pork Belly Porchetta Ciabatta with Salsa Verde & Gravy Dip	13

Sides

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

Sweets

Treacle Tart with Pouring Cream (v)	8.5
Brioche Bread & Butter Pudding with Ice Cream or Custard	8.5
Toasted Tea Cake with Butter	4.5
Fruit or Cheese Scone with Butter	4.5
Fruit Scone with Jam & Clotted Cream	6.5
Millionaire Shortbread (GF)	4.5
Date & Walnut Loaf Cake with Butter	4.5
Lemon Drizzle Cake	4.5
Almonry Carrot Cake	4.5

Drinks

Selection of Birchall Teas	3.5
Americano	3.7
Cappuccino/Latte/Flat White	4.1
Hot Chocolate	4.5

Sparkling Water/Still Water (330ml/75cl)	2.5/5
Coke/Coke Zero	3.6
Folkingtons Elderflower or Ginger Beer	3.6
Cambridge Juice (Ask Server for Flavours)	4.5

House White/Red/Rose (175ml/70cl)	6.5/28
Peroni (330ml)/Wild Skye Pale Ale (440ml)/Becks Blue (200ml)	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 & 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.