



Snacks

Olives (vg)	4.0
Smoked Almonds (vg)	4.0
Classic English Sausage Roll with Onion Ketchup	6.5
Cumberland Scotch Egg with Curry Sauce	8.0

Specials

Crab Cakes, Green Bean Salad with Caper Berries & Cocktail Sauce	15.5
Bacon Chop, Manor Farm Fried Egg, Pineapple & Chunky Chips	18

Day Dishes

Soup with an Almonry Cheese Scone (v)	9
Goats Cheese, Beetroot, Walnut & Rocket Salad (v)	11.5
Homemade Quiche with House Salad (v)	13
Dingley Dell Pork & Leek Sausage & Mash, Greens, Cider Gravy & Crackling	15
Chicken Kiev with Herb & Garlic Butter, Creamed Spinach & Leeks	15
Pumpkin & Prune Tagine, Couscous, Garlic Yogurt & Almonds (vg)	13.5

Classic Sandwiches with Crisps

Manor Farm Egg Mayo & Cress in a Soft Granary Roll (v)	8
Hot Smoked Salmon, Herb Cream Cheese & Brioche Open Sandwich	9.5
Slow-roasted 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

Sweets

Almond & Cherry Jam Roly-Poly with Ice Cream or Custard	8.5
Warm Apple & Cinnamon Pie with Ice Cream or Custard	9
Toasted Tea Cake with Butter	4.5
Fruit or Cheese Scone with Butter	4.5
Fruit Scone with Jam & Clotted Cream	7.0
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.