

# The Alma

## Snacks

Mixed nuts	£4.5
Focaccia, oil & balsamic (V)	£4.5
Nocellara olives (V)	£5
Padron peppers & cayenne (V)	£7.5
White anchovies (gf)	£6

## Cocktails

Aperol spritz	£9.75	Old Fashioned	£11.5
Paloma	£10	Banana peel	£11.5
Tommy's Margarita	£10	Espresso martini	£11.5
Negroni	£10.5	Porto e Pera	£9
Boulevardier	£10.5	Venetian spritz	£9.75

## Starters

Red pepper hummus, dukkah & grilled flatbread (V)(gfo)	£7.5
Fried cauliflower, crispy chilli oil, sesame, peanuts & spring onion (V)	£8.5
Burrata, heirloom tomatoes & basil pesto V(gf)	£9.5
Citrus cured trout, beetroot, fennel, seaweed & dashi	£11.5
Korean gochujang chicken, sesame & spicy house kimchi	£10.5

## **Roasts** - *Our roasts are served with seasonal vegetables, potatoes, Yorkshire pudding & gravy*

Vegetarian haggis V- (V) on request	£18.5
Free-range chicken breast (gfo)	£19.5
Free-range pork belly (gfo)	£21
21-day aged Sirloin (gfo)	£22
West Devon leg of lamb (gfo)	£23

## Sides


Skin-on fries (V)(gf)	£5	Cauliflower cheese V	£6
Braised red cabbage (V)(gf)	£5	Pigs in blankets	£5

## Desserts

Chocolate brownie, honeycomb & salted caramel ice cream (gf)	£8
Lemon posset, raspberry compote & almond shortbread crumble (gf)	£8
Sticky toffee pudding & vanilla ice cream V	£8
Affogato, Frangelico & almonds (gf) (V)-on request	£6

(V) = Vegan    V = Vegetarian    (gf) = Gluten Free    (gfo) = Gluten Free on **request**

**Food allergies & intolerances** please speak to a member of the team

 Instagram @thealmacp

A discretionary 12.5% will be added to your bill. All service goes to the staff.