

The Alma

Snacks

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

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

Fried cauliflower, crispy chilli oil, sesame, peanuts & spring onion (V)	£8.5
Burrata, heirloom tomatoes & basil pesto V(gf)	£9.5
Kent asparagus, St. Ewe egg, king oyster mushroom & chipotle hollandaise V	£11.5
Citrus cured trout, beetroot, fennel, seaweed & dashi (gf)	£11.5
Korean gochujang chicken, sesame & spicy house kimchi	£10.5

Mains

Caramelised onion risotto, roast leek & dill V(gf) (V)-on request	£16.5
Miso aubergine, fennel seed yoghurt, spiced broccoli, coconut & sesame granola V	£17.5
Conwy mussels, white wine, garlic & grilled sourdough (gfo)	£18
Fillet of sea bream, Mediterranean vegetables, black olive crumb & romesco (gf)	£20
West Devon lamb rump, peas, courgettes, tomatoes & black olive	£22
Alma cheese burger & skin-on fries (Add bacon £1.5)	£17.5
Flat iron steak, skin-on fries & peppercorn sauce (gf)	£24.5

Sides

Skin-on fries (V)(gf)	£5	Garden salad (V)(gf)	£5
Tenderstem & parmesan (gf)	£5	New potatoes & pink peppercorn butter V(gf)	£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.