

The Alma

Snacks

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

Cocktails

Tommy's Margarita / Paloma	£10
Old Fashioned / Banana Peel	£11.5
Porto e Pera	£9.5
Negroni / Boulevardier	£10.5
Spritz: Aperol/Campari/Select/Limoncello	£9.75
lyre's non-alcoholic	£7.5

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
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Desserts

Chocolate brownie, honeycomb & salted caramel ice cream (gf)	£8
Lemon cake, raspberry compote & coconut ice cream (V)	£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.