

# The Alma Inn

Cottonstones

Two Courses £27.00 | Three Courses £32.00

## STARTERS

Leek & Potato Soup (v,gfa)

*Whipped butter, toasted bread*

Duck Spring Rolls

*Asian slaw, hoisin sauce*

Prawn & Avocado Salad (gfa)

*Greenland prawns, crevette, Marie rose sauce, avocado puree, buttered brown bread*

Halloumi Fries (v,gfa)

*Pomegranate, ranch dressing*

Dressed Crab

*Mixed crab, spring onion, garlic aioli, buttered brown bread*

Garlic Mushrooms (v,gfa)

*Creamy garlic mushrooms toasted sour dough*

Ham Hock Terrine (gfa)

*Toasted sourdough, piccalilli*

Bruschetta (ve)

*Toasted sourdough*

## MAINS

Roast Sirloin of Beef - *served pink or cooked through*

Pork Loin

Half Roasted Chicken

Slow Cooked Lamb Shank

*All the above served with steamed greens, roast potatoes, carrot & swede mash, gravy,  
Yorkshire Pudding*

*(All available gf no Yorkshire Pudding)*

Extras

Slice of meat £3.50 | Yorkshire Pudding £1.00 | Roast Potatoes £3.00

Cauliflower Cheese £3.50

Vegetarian Nut Roast (ve)

*Served with steamed greens, roast potatoes, gravy*

Chargrilled Swordfish (gfa)

*Hassleback potatoes, roasted mediterranean vegetables, herb oil dressing*

10oz Rump Steak (gfa)

*Chargrilled, seasoned fries, tenderstem broccoli, peppercorn sauce*

King Prawn Scampi

*Skin on fries, house salad, crayfish tartare*

Steak & Craft Ale Pie

*Creamy mash potato, mushy peas, red onion jam, gravy*

Steakless Pie (ve)

*Creamy mash potato, jackfruit, craft ale, hand cut chips, mushy peas, gravy*

## DESSERTS

Chocolate Brownie - *Vanilla ice cream (gf)*

Sticky Toffee Pudding - *Vanilla ice cream & butterscotch sauce (gf)*

Bakewell Tart - *Clotted cream*

Eton Mess - *Fresh fruit, chantilly cream, crushed meringue (gf)*

Manchego Cheese - *Hot honey & figs*