



THE ALMA INN AND DINING ROOMS

**SAMPLE MENU - WILL CHANGE DAY TO DAY SUBJECT TO
WHAT IS CAUGHT / SHOT OR FORAGED LOCALLY**

STARTERS &
SNACKS

Half a dozen Mersea Island rock oysters	12.50
Half a dozen Mersea Island rock oysters grilled with tarragon & garlic butter	13.50
Serrano ham with caperberries	8.00
Soup of the day Mushroom & tarragon, served with rustic bread	5.00
Smoked mackerel pâté , caperberries	7.50
Marinated artichokes , piquillio peppers, olives , caperberries, aioli & bread	8.50/12.00
Grilled Sobrasada on crusty bread with honey	6.00
Smoked haddock & crab fishcake with poached egg & hollandaise	7.50
Tempura tender stem broccoli with herb honey dressing & toasted almonds	7.50
Bang bang chicken with warm mouli salad	7.50

SHARING
PLATTERS

SEAFOOD 32.00
Harwich crab, Oysters, Roll
 Mop, North Atlantic Prawns
Cockles, Home cured
Gravadlax, Smoked
 Mackerel pate, bread, butter
Sauce

CHEESE 10.00
 Norfolk Mardler, Binham Blue
 & Walsingham Cheddar,
 crackers, bread, pickle & fruit

NACHOS 10.00
 Melted cheese, chillies, dips
 Add some **chorizo** 2.00

SPANISH 27.50
Jamon Serrano, Chorizo
Salchichon Iberico, lomo,
 Chorizo Artisan, **Manchego**
membrillio, olives, **tortilla**
caperberries, olive oil, **aioli**,
 bread.

MAIN COURSES

Beer Battered Fish & Chips – Haddock with chips & peas	15.00
Hand pressed 8oz Cheeseburger , chips & onion rings	15.00
Broccoli, honey roast carrot, butternut squash & cheddar tart , chips & salad	14.00
Spiced veggie bean burger with cheddar, chips & onion rings	14.00
Our homemade Award-winning Sausages , mash, vegetables, homemade gravy	15.00
Harwich crab Dressed with chips & salad £15.00 Whole Crab £12.50	
Oven roasted Hake fillet, spinach & olive oil mash, curried mussel veloute	17.00
Chicken, bacon and sweetcorn pie with mash peas & gravy	15.00
Sweet potato , spinach curry with fragrant rice, poppadum and mango chutney	14.00
Prawn & scallop linguine with saffron and thyme sauce	18.00

Today's catch
Turbot for 4 £100

Flounder 15.00. skate 15.00. Dover sole 20.00 Turbot 25.00 with samphire & caper butter
 Served with your choice of chips and salad or new potatoes and vegetables.
Harwich lobster with garlic butter 25.00 **thermidore** 28.00 served with chips & salad

Steaks 8oz Fillet £25 / 12oz Sirloin £25

Add peppercorn sauce for 2.50

PUDDINGS

Chocolate Brownie w/ salted caramel ice cream	6.00
Apple & raspberry crumble with custard	5.00
Ice cream vanilla /mint choc chip/ strawberry/ choc	5.00
Cookie dough with ice cream	5.00
Almond & honey cheesecake	5.00
Tarta de Santiago	5.00
Sticky toffee pudding & salted caramel ice cream	5.00

www.almaharwich.co.uk
01255 318681
 THE ALMA INN HARWICH
 @ALMAINNKEEPER
 #ALMAHARWICH


Food Allergies. Before ordering please speak to our staff about your requirements

White Wines

El blanco de Lela del mar, Spain 12 %	4.65/18.50
Our new house white; fresh & delicious	
Darling Cellars, Sauvignon Blanc, South Africa 12.5%	4.95/20.00
It's Sauvignon Blanc, it's cold, its wet—you'll love it.	
Mont Rocher Viognier, 2018, France, 13%	5.75/23.00
Dry, tangy and refreshing, delicious with seafood or in the garden on a Tuesday.	
Wyebrook Estate "Row 1" Marlborough Sauvignon Blanc, New Zealand, 13%	25.00
Familiar Marlborough zest, bright & fresh with tropical aromatics.	
Kalfu Estate "Molu" Chardonnay, 2017 Chile, 13%	27.00
Tropical fruits and soft citrus notes. Nice story about starfish—buy the bottle and read the story.	
Cuvee Caroline Morin, Picpoul de Pinet, 2018, France 13.5%	28.00
Only ever grows around lake Pinet in the south of France. Perfect with mussels, oysters and langoustines	
Charles & Charles Single Vineyard Riesling, 2016, USA, 12%	30.00
Outstanding Riesling from the Yakima Valley. A balance of exotic fruit, richness & acidity.	

Pink Wines

Pinot Grigio Rose, 2018, Italy. 12%	4.95/20.00
Its dry, pink and pinot grigio I would drink it if you paid me but you will. Perfect for sunny days in the garden.	
Felicette Rose, 2018, France 12.5%	24.00
Dedicated to Felicette, the first cat in space. Also amongst the first cats to enjoy wine.	

Red Wines

Castillo del Moro Tempranillo Syrah 2018, Spain 13%	4.65/18.50
Soft and succulent, ample red fruits and a hint of spice. Red, wet and with alcohol.	
Los Espinos Merlot, 2018, Chile 13.5%	5.25/21.00
Stunning wine from a small producer, soft and generous, packed with fruit.	
Sierra Alta Malbec, 2018, Argentina, 13.5%	5.75/23.00
Bright, bold & lush with black cherry and plum notes. Great with red meat, stews or cheese	
Murphy Vineyard Big Rivers Shiraz, 2017, Australia 14.5%	21.00
Bright, bold & lush with black cherry and spice notes. Great with red meat, stews or cheese	
Piantaffero Primitivo, 2017, Puglia, Italy 13%	22.00
Big, heady and fully ripe. Burger or something from the smoker? Then this is right up your strada.	
Glenelly Estate Cabernet Franc, 2016, South Africa, 14.5%	27.00
The Glenelly estate makes fab reds & champions the lesser known but very drinkable Cabernet Franc.	
Luis Cañas Rioja Reserva, 2013, Spain, 14.5%	39.00
A truly legendary producer and from Rioja Alavesa in the Basqueland. As good as it gets.	
Fuedo Antico 'Altopiano' Montepulciano d'Abruzzo, 2017, Italy. 13.5%	23.00
At the forefront of the most advanced project for sustainability in Italy. Drink with Sunday Roast, Lamb Shank and most anything slow cooked.	
Poderi Colla Barolo Bussia, 2011, Italy, 14.5%	65.00
I've tasted a few Barolos and believe me this is a prince among them. Meaty yet floral, fruity and tannic. Roast beef and Yorkshire puddings with lashings of good gravy eaten in a rose garden.	

Fizzy Wine

Biscardo Millesimato Vintage Prosecco, 2016, Italy 11.5%	5.00/28.00
A real smooth operator and a real find for us. A second bottle is probably inevitable.	
Champagne Pierre Mignon Premier Cru Grande Reserve Brut, NV, France 12%	39.00
Tiny producer making wonderful handcrafted Champagne. Will make any occasion special.	

Any Port in a storm Also available by the bottle.

Anchor Port, Late Bottle Vintage	3.50
Feuerheerd's Anchor Port, 10 Year old Tawny	4.00
Feuerheerd's Anchor Port, 1999 Colheita	7.50