

# THE ALMA INN AND DINING ROOMS

5

## PUDDINGS 7.50

Homemade fruit crumble & custard

Sticky toffee pudding

Chocolate Brownie

Spanish almond tart & ice cream

Vegan caramel chocolate cake



## ULTIMATE SHEEP'S CHEESE PLATTER 30

8 British cheeses served with bread, crackers, butter, local medlar jam, homemade quince paste & dates.

## ALMA CLASSIC CHEESE PLATTER 10.50

Walsingham cheddar, Binham blue & Norfolk white lady Brie with crackers, bread, fruit & chutney



### FEUERHEERS'S ANCHOR PORT

Late Bottle Vintage, Ripe fruit, smooth finish, punches way above its weight. 3.50 50ml or 35 a bottle

10 Year old Tawny, Impressions of apple syrup, raisins, prunes and fresh baked pie. 4 50ml or 40 a bottle

2003 Colheita, Notes of smoked oak, honey.

Lovely taste of Demerara sugar, raisins, honey with a deep complexity. 7.50 50ml or 75 a bottle

Americano / Espresso / Macchiato—single 2.00

Cappuccino / Latte / Espresso / Macchiato—double 3.00

Irish Coffee (25ml Jameson) 6.00

Espresso Martini (25ml Vodka, 25ml Kahlua) 8.00

COFFEE