

THE ALMA INN AND DINING ROOMS

STARTERS & SNACKS

Half dozen rock oysters grilled with tarragon & garlic butter **15**

Half dozen local rock oysters **13**

Smoked mackerel pâté, pickles & bread **8**

Homemade soup with crusty bread, see chalkboard. **6.50**

Sobrasada (hot chorizo pate) with charred baguette and honey **6.50**

Sea trout gravadlax, dill & horseradish crème fraiche, black bread **9.50**

Homemade soup with crusty bread, see chalkboard. **6.50**

SHARING PLATTERS

NACHOS **12**

Melted cheese, jalapenos, dips Add some chorizo **2**

CHEESE **10.50**

Walsingham cheddar, Binham blue & Barron Bigod Brie with crackers, bread, fruit & chutney

SEAFOOD from **45**

A wonderful selection of cold sharing seafood.

Contents and price will vary depending on what is caught locally.

Please see today's specials for full details.




All dishes are subject to availability

Food Allergies & Intolerances .

Before ordering, please speak to our staff about your requirements.

While every care is taken please be aware that we only have one kitchen all food is prepared by hand in the same environment and may contain traces of allergens.

MAIN COURSES

Alma spicy crab linguini with garlic bread **16** 

Whole Harwich lobster grilled with garlic butter chips & salad **35**

Fish & Chips -with chips, peas and Alma tartare sauce from **16.50**

Seaweed steeped banana blossom "fish" and chips with vegan tartare **16**

Steak, chips and some trimmings, see Lorraine for what's on the side.

35 oz T Bone for two or more? **90** / 10oz sirloin **30** / 8oz fillet **35**

Hand pressed 8oz Cheeseburger, chips & onion rings **15.50**

Home made veggie burger with melted cheese, chips, kimchi & onion rings **15**

Alma sausages with mash, greens and gravy **16.50**

Goat's cheese salad with roasted grapes, pickled carrots & nuts **14**

A BIT ON THE SIDE

Onion rings **5** / Alma Salad **5** / Stu's Kimchi **4** / Bread basket **3.50**

Garlic bread **5** / Cheesy garlic bread **6** / New potatoes with parsley butter **4**

Sharing chips **5** / Chips for not sharing **2.50** / Soggy cheesy chips **6**

Charred greens with gentleman's relish **4**

FEELING SAUCY?

Peppercorn Sauce **2.50** / Blue cheese sauce **2.50** / Gravy **2.50**

PUDDINGS

Maybe there's a treacle tart, probably a crumble, possibly a sticky toffee pudding, almost certainly a brownie. Our selection of homemade puddings change so often they have their own chalk board



ALMA INN
HARWICH



@ALMAINNKEEPER



#ALMAHARWICH

Alma Inn & Dining Rooms. 25 Kings Head Street, Harwich, Essex, CO12 3EE

Website www.almaharwich.co.uk Telephone 01255 318681

White Wines

El blanco de Lela del mar, Spain 12%

Our house white, very drinkable, if anything it goes down far too easily.
6.00 glass / 23½ bottle

Darling Cellars, Sauvignon Blanc, 2022, South Africa 12.5%

It's Sav, it's cold, its wet—you'll love it. Dull dull dull did I say that out loud? 6½ / 25½

Mont Rocher Viognier, 2021, France, 13%

Dry, whilst chucking some fruit about the mouth. Varietals beginning with
V are now on trend 7 / 27½

Te Quiero Field blend, 2020, Spain, 12%

Organically farmed, heritage grape varieties, a delicious treat from the heart of Spain 25

Adega Ponte de Lima, Vinho Verde DOC, 2020, Portugal, 11.5%

Crisp, refreshing and ever so slightly sparkling. Perfect for long leisurely lunches. 26

Kalfu Estate "Molu" Chardonnay, 2020 Chile, 13%

Tropical fruits and soft citrus notes. Nice story about starfish. 31

Mille 951 Gavi D.O.C.G. Italy, 2022, 12.5%

Harmonious and balanced, this is what Gavi is all about.

You can almost taste the fortress views that these grapes enjoyed while growing. 42

Reserve Delsol, Picpoul de Pinet, 2022, France 13%

Bloomin lovely, goes great with seafood.

Something about Elephants on the label, could be a job for google lens. 34

FUNKSTILLE Gruner veltliner, 2022, Austria 12.5%

Trust the innkeeper RADIOSILENCE will not be maintained for long on this little number. 32

Pierre Marchand & Fils Pouilly Fume, 2021, France 14%

Stop looking for NZ Sav and drink the good stuff. You will not regret it. Utterly divine. 42

Kirrihill Clare Valley Riesling Australia, 2022. 12.5%

Bright and refreshing with flavours of lemon, pineapple and lime zest.

Great paired with seafood or food with a bit of spice and zing. 38

Domaine De Bonserine Cordrieu A.C.C France, 2021, 13%

Laden with pear, peach and grape with hints of parsley and herbs, creamy and rich, zippy & memorable. A very special wine for a special occasion or the best Tuesday ever. 95

Fizzy Wine

Biscardo Millesimato Prosecco, 2021, Italy, 11.5%

A second bottle is probably inevitable. 5.75 glass / 33 bottle

Champagne Pierre Mignon Premier Cru Grande Reserve Brut, NV, France 12%

Tiny producer making wonderful, handcrafted Champagne 50

Biscardo Millesimato Prosecco Rose, Italy, 11.%

This is elegant, smooth and velvety on the palate with a harmonious dry finish.
A delicious aperitif. 35

Pink Wines

Pinot Grigio Rose, 2021, Italy. 12%

Its dry, pink and Pinot Grigio, Nick wouldn't drink it 6½ glass / 25½ bottle

Rosa de Azafran, 2019, Spain, 13%

Aromatic Tempranillo Rosé, utterly delicious, perfect for enjoying all day, every day.
Bottle will look great on the 'gram. 31

Red Wines

Casa del Arco Tinto, Spain 13%

Supple, round and fruity (not unlike myself) 6 glass / 23½ bottle

Los Espinos Merlot, 2021, Chile 13.5%

Stunning wine from a small producer, packed with fruit. 6.75 / 26½

Cinco Finca Malbec, 2022, Mendoza, Argentina 13.5%

A very quaffable. Blackberry, plum and cherry flavours, this is super juicy, bright
and fresh, Maria will fight you for the last bottle 7 / 27½

Murphy Vineyard Big Rivers Shiraz, 2020, Australia 14.5%

Great with red meat, stews or cheese 6.75 / 26½

Glenelly Estate Cabernet Franc, 2019, South Africa, 14.5%

It's delicious, we could drink it by the bucket. 33

Luis Cañas Rioja Reserva, 2016, Spain, 14.5%

A truly legendary wine from a legendary producer, could well blow your socks off. 45

Smiling Donkey, 2021, Portugal, 14%

Tastes like a summer holiday and it helps a donkey sanctuary, winner winner! 31

Calusari Pinot Noir NV Romania 12.5%

If this were from Burgundy you'd not get change out of a nifty,
very cherry, touch of tobacco! 29½

Neropasso Originale Rosso Corvinone – Corvina – Cabernet, 2020, Italy, 13.5%

Like a mini Amarone. Air-dried grapes concentrate the flavours and allow
the sugar content to rise. 34

Capel Vale Debut Cabernet – Merlot, 2019, Western Australia, 14%

Great with any food, ballsy enough for red meat dishes or award-winning sausage. Nice duck on
the label. 32

Fuedo Antico 'Altopiano' Montepulciano d'Abruzzo, 2021, Italy. 13%

At the forefront of the most advanced project for sustainability in Italy 29½

Chateau Garraud, Grand Vin de Bordeaux France, 2015, 14.5%

The Garraud vineyard was created by the Count of Kermartin in the 1850's.
While the Count was unable to try this vintage we're certain he would have enjoyed it with a
juicy steak or venison pie. 70