

THE ALMA INN AND DINING ROOMS



STARTERS & SNACKS

Half dozen rock oysters grilled with tarragon & garlic butter **16**

Half dozen local rock oysters **15**

Smoked mackerel pâté, pickles & crackers **9**

Homemade soup with crusty bread, see chalkboard, from **7**

Sea trout gravadlax, dill & horseradish crème fraîche & bread **9.50**

Chicken Wings—BBQ or Korean. **3for 7.50 / 6 for 10.50**

SHARING PLATTERS

NACHOS **14**

Melted cheese, jalapenos, 4 dips Add some chorizo **2**

CHEESE **12.50**

Suffolk blue, Norfolk Pinkfoot, Barron Bigod Brie with crackers, bread, fruit & chutney



SEAFOOD from **50**

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.

A discretionary service charge of 12.5% will be added to your bill for parties of 6 or more. All tips go directly to staff, thank you.

MAIN COURSES

Hand pressed 8oz Cheeseburger, fries & onion rings **16.50**

Alma spicy crab linguini with garlic bread **17.50**



Fish & Chips -with beef dripping chips, peas and Alma tartare sauce from **17.50**

Seaweed steeped banana blossom “fish” and chips with vegan tartare **17.50**

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

Monster steaks for sharing (or not) listed on the chalk board

10oz sirloin **30** / 8oz fillet **38**

Veggie bean burger with melted cheese, fries & onion rings **16**

Alma sausages with mustard mash, greens and gravy **17.50**

Goat's cheese salad with roasted grapes, pickled carrots & nuts **15.50**

A BIT ON THE SIDE

Onion rings **5** / Alma Salad **5** / New potatoes with parsley butter **4**

Garlic bread **7.5** / Cheesy garlic bread **10** / Bread basket **3.50**

Sharing dripping 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 cheesecake, 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%

So dangerously drinkable, you might forget to sip slowly. **6.25 glass / 25 bottle**

Darling Cellars, Sauvignon Blanc, 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? **7.00 / 28**

Mont Rocher Viognier, France, 13%

Like a fruit salad with attitude—dry but full of personality. . **7.75 / 31**

Campo Flores Organico, Spain, 12%

Organically farmed, heritage grape varieties, a treat from the heart of Spain **26**

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

Crisp, refreshing and ever so slightly sparkling. Perfect for long leisurely lunches. **28**

Monstable Chardonnay, France, 12.5%

Pale gold and quite racy with notes of apricot, white peach and citrus. **33**

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

As crisp and refined as an Italian in a tailored suit. . **43**

Finca Manzanos Rioja Blanco, Spain, 12.5%

The grapes are picked early, then fermented in oak casks. Too good to share. **35**

Reserve Delsol, Picpoul de Pinet, France 13%

Fresh, zesty, and made for seafood—just like a sea breeze in a bottle. . **37**

FUNKSTILLE Gruner veltliner, Austria 12.5%

So good, we couldn't keep quiet about it (despite the name). . **35**

Kirrihill Clare Valley Riesling Australia, 12.5%

Bright and refreshing, great with seafood **41**

Pierre Marchand & Fils Pouilly Fume, France 14%

Forget New Zealand, this is Sauvignon Blanc at its finest! . **43**

Fizzy Wine

Beppe Morchetta Brut Vino Spumante, Italy, 10.5%

A second bottle is probably inevitable. **5.5 glass / 27 bottle**

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

Tiny producer making wonderful, handcrafted Champagne **75**

Biscardo Millesimato Prosecco Rose, Italy, 11.%

Smooth, elegant, and just a little bit flirty. **35**

Pink Wines

Pinot Grigio Rose, Italy. 12%

Its dry, pink and Pinot Grigio, Nick wouldn't drink it **6.75 glass / 27 bottle**

Biscardo Rosapasso, Italy, 12%

This rose selects Pinot Nero grapes from mineral-rich soils, frankly it's lush. **36**

Red Wines

El Tinto de Lela del mar, Spain 13%

Soft and rounded, easy drinking red **6.25 glass / 25 bottle**

Los Espinos Merlot, Chile 13.5%

Jam-packed with juicy fruit—Merlot at its most charming. . **7.25 / 29**

Cinco Fincas Malbec, 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 **7.50 / 30**

Murphy Vineyard Big Rivers Shiraz, Australia 14.5%

Great with red meat, stews or cheese **7.50 / 30**

Glenelly Estate Cabernet Franc, South Africa, 14.5%

We could drink this by the bucket... but we'll try to be civilised. . **38**

Muga Tinto Reserva , 14.5%

A classic Rioja Reserva, layers of ripe red fruit, subtle spice, with an elegant finish. **45**

Smiling Donkey, Portugal, 14%

Tastes like a holiday and helps donkeys—what's not to love? **35**

Calusari Pinot Noir, Romania 12.5%

If this came from Burgundy, you'd be paying double—what a steal! **32**

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

Like a mini Amarone. Air-dried grapes concentrate the flavours and allow the sugar content to rise. **37**

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

Great with any food, ballsy enough for red meat dishes or award-winning sausage. Nice duck on the label. **37**

Chateau Garraud, Grand Vin de Bordeaux France, 14.5%

Fit for a count, but also perfect with steak. **70**