

The Alma Inn

Laneshawbridge

WHILE YOU WAIT

Olives v £3.25
Mixed cheese straws with tomato relish v £2.95
Haddock goujons with tartare sauce £3.75
Little sausage rolls with brown sauce £3.95

STARTERS AND LIGHTER DISHES

Seasonal soup with bread and butter V £5.25
Deep fried brie with smoked chili jam V £4.95
Baby back ribs with orange, rosemary and chili £7.95
Duck spring rolls with crispy kale and hoi sin dip £7.50
Beer battered monkfish scampi with garlic mayonnaise £8.50
Shredded shin of beef and horseradish fritters with veal jus £6.95
Deville crab, salmon and shrimp pate with sea salt croutes £6.95
Butterflied king prawns, with rocket salad, mango and chili salsa £8.50
Beetroot, goat's cheese and sticky onion tartlet with pear and watercress salad £7.50
Roast wood pigeon breast with black pudding fritters, baby beetroot and balsamic £7.95

Mini game suet pie with braised red cabbage and gravy £8.95
Mussels in classic marinere sauce with crusty garlic ciabatta £8.50
Chris Neve's smoked salmon with buttered brown bread £7.95
Goosnargh chicken club sandwich, on toasted sour dough with a few fries £8.95
Steak and melting cheese sandwich with sweet peppers, caramelized onions and a few fries £9.50

PLATTER £19.45

Baby back ribs with orange, rosemary and chili, Duck spring rolls with hoi sin dip, Chris Neve's smoked salmon, Devilled crab, salmon and brown shrimps with sea salt croutes, Haddock goujons with tartare sauce, Fattoush salad and Butterflied king prawns with mango and chili salsa

PIES

- Lancashire cheese and onion with mashed potato and seasonal greens V£12.50
Haddock, salmon and prawns in parsley sauce, smoked cheese mash with French peas £13.25
Minced steak and onion short crust pastry pie with mushy peas, braised red cabbage, chips and gravy £13.50
Beef fillet steak sat on a field mushroom with confit onion, in short crust pastry. Served with buttered cabbage, horseradish mashed potato and red wine sauce £19.50

MAINS

- Battered haddock and chips with mushy peas and tartare sauce £12.50
Smoked haddock with bubble and squeak, poached egg and grain mustard sauce £15.50
Saltimbocca chicken with sautéed new potatoes, kale and marsala sauce £14.95
Chicken and king prawn Thai red curry with sweet potato, Thai basil and coconut rice £16.95
Toad in the hole, Cumberland sausages with bubble and squeak and onion gravy £14.50
Crispy chili beef with crunchy Asian veggies, egg fried rice and chili cashews £15.50
Pan roast seabass with fresh herb risotto, roast vine tomatoes and chive pesto £16.50
Alma Burger; 8oz Lancashire beef, fries and onion rings, with or without cheese £13.25
Pan roast duck breast with neeps and tatties rosti, celeriac puree, fig and wine sauce £17.50
Iman Byaldi; roasted aubergine, fragrant spices, roast almonds, citrus cous cous and fattoush salad V £11.95
Wild mushroom and leek open lasagne with truffle and walnut pesto, parmesan shavings and rocket salad V £14.50
Trio of beef; Minced steak and onion pie with buttered green beans. Little beef and Guinness suet pudding on braised red cabbage. Fillet Rossini served pink with mashed potato and red wine gravy £19.95

- 28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips
10oz Rump £17.95 10oz Rib-eye £23.50 8oz Fillet £24.95

- Sauces - Pepper £1.95, Blue cheese £1.95
Extras - Onion rings £1.95 Garlic and chili prawns £4.95

SIDES £3.50

- Sea salt fries Proper chips Seasonal greens Green salad

DESSERTS

- Alma mess sundae, soft berries, meringue, toffee sauce, whipped cream and ice cream £6.50
Sticky toffee chocolate pudding with toffee chocolate sauce and vanilla ice cream £6.50
Apple and blackberry crumble pie with proper custard and vanilla ice cream £6.50
Raspberry jam roly poly with proper custard £5.95
Vanilla rice pudding with mango jam, white chocolate cream and freshly grated nutmeg £5.95
Crème brûlée of the week £6.50
Five cheese selection with chutney, grapes and crackers £8.95
Ice cream selection with marshmallows and chocolate sauce £5.95

SHARING DESSERT £12

- Toffee chocolate pudding, apple and blackberry crumble, Alma mess, salted caramel ice cream and proper custard

If you suffer from an allergy, please inform a member of our team as our menus may not list every individual ingredient.
All our dishes are cooked to order, please be patient during busy periods