

The Alma Inn

Laneshawbridge

sample menu

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 chilli jam v £4.95
- Baby back ribs with orange, rosemary and chilli £7.95
- Crispy duck spring rolls with fried kale and hoi sin dip £6.95
- Devilled crab, salmon and shrimp pate with sea salt croutes £6.95
- Tempura battered squid with Asian salad and coriander salsa £7.50
- Butterflied king prawns, with rocket salad, mango and chilli salsa £8.50
- Beetroot and goats cheese tart with sticky red onion and watercress salad £7.50
- Grilled bury black pudding with smoked bacon crisp, crispy egg and grain mustard mayo £7.50

- Steak and Guinness suet pudding with braised red cabbage and gravy £7.50
- 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, caramelised onions and a few fries £9.50

PLATTER £19.45

- Baby back ribs with orange, rosemary and chilli, deep fried brie with smoked chilli jam,
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 chilli 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

MAINS

- Haddock and chips with mushy peas and tartare sauce £12.50
Whole-tail scampi with house salad, chips and tartare sauce £14.50
Saltimbocca chicken with sautéed new potatoes, kale and marsala sauce £14.95
Crispy chilli beef with crunchy Asian veg, egg fried rice and chilli cashews £15.50
Burger; 8oz Lancashire beef burger, fries and onion ring, with or without cheese £13.25
Smoked haddock fillet with bubble and squeak, poached egg and grain mustard sauce £14.50
Chicken and king prawn Thai red curry with sweet potato, Thai basil and coconut rice £16.95
Monkfish with clams, roast beetroot, red onion, chive croquette potatoes and vierge sauce £21.50
Grain mustard and maple bacon chop with fried egg, garlic and parsley fries, grain mustard mayo £14.50
Iman Byaldi; slow roasted aubergine, fragrant spices, roast almonds, citrus cous-cous and fattoush salad £11.95
Wild mushroom and leek open lasagna 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

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- 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 chilli prawns £4.95

SIDES £3.50

Sea salt fries Proper Chips Seasonal greens Green salad

DESSERTS

- Raspberry jam roly-poly with proper custard £5.95
Vanilla crème brûlée with white chocolate cookies £5.95
Five cheese selection with chutney, grapes and crackers £8.95
Ice cream selection with marshmallows and chocolate sauce £5.95
Sticky toffee pudding with rich toffee sauce and vanilla ice cream £5.50
Apple and blackberry crumble pie with proper custard and vanilla ice cream £6.50
Alma mess sundae, soft berries, meringue, toffee sauce, whipped cream and ice cream £6.50
Vanilla rice pudding with mango jam, white chocolate cream and freshly grated nutmeg £5.95

-Sharing platter-

Sticky toffee pudding, apple and blackberry crumble pie, mini Alma mess sundae,
salted caramel ice cream and proper custard £12

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.