

The Alma Inn

Laneshawbridge

WHILE YOU WAIT

- Olives (v) £3.25
- Crusty bread with oils and balsamic (v) £2.95
- Little sausage rolls with brown sauce £3.95
- Haddock goujons with tartare sauce £4.95

STARTERS AND LIGHTER DISHES

- Seasonal soup with bread and butter (v) £5.25
- Bury black pudding with crispy egg, bacon crisp, and apple £6.95
- Deville crab, salmon and shrimp pate with sea salt croutes £6.95
- Butterflied king prawns with mango and chili salsa, micro coriander £8.50
- Chicken liver pate with grape chutney, sea salt croutes and watercress salad £6.50
- Steamed Shetland mussels, white wine, garlic, cream, and crusty bread £8.95
- Duck and spring onion croquettes with spiced plum chutney £6.50
- Deep fried brie with smoked chili jam (v) £4.95

SUNDAY ROASTS

Served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy

- Beef Sirloin £16.95
- Pork Loin £14.95
- Chicken Supreme £13.95
- Pigs in blankets £3.50

PLATTER £19.45

Duck and spring onion croquettes, Deep fried brie, Chris Neve's smoked salmon, Devilled crab, salmon and brown shrimps, Haddock goujons and Butterflied king prawns with mango and chilli salsa

*Please inform us if anyone in your party has a food allergy before ordering.
(v) – Vegetarian. (ve) – Vegan. Please ask to see the gluten free menu.*

PIES

Lancashire cheese and onion with mashed potato and seasonal vegetables (v) £12.50
Haddock, salmon and prawns in parsley sauce, smoked cheese mash with French peas £13.95
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 £12.95
Crispy chili beef with crunchy Asian veg, egg fried rice and chili cashews £15.50
Chicken supreme with chestnut mashed potato, kale and bourguignon sauce £15.50
Wild mushroom and leek lasagne with rocket salad, truffle and walnut pesto (v) £13.50
Burger; 8oz Lancashire beef burger, fries and onion rings, with or without cheese £13.25
Duck breast with fondant potato, burnt leek puree, hazelnut granola and blackberry jus £16.95
Sea bream with butternut squash, smoked almonds, stem broccoli, crispy squid and aioli £15.50
Venison haunch with beetroot dauphinoise, celeriac puree, broccoli, red wine and juniper sauce £17.50
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 chili prawns £4.95

SIDES £3.95

Sea salt fries Proper Chips Seasonal Greens Green Salad

DESSERTS

Apple and blackberry pie with clotted cream £6.50
Steamed raspberry jam roly poly with proper custard £6.50
Ice cream selection with marshmallows and chocolate sauce £5.95
Sticky toffee pudding with rich toffee sauce 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 and white chocolate cream £6.50
Five cheese selection with chutney, grapes and crackers £8.95

SHARING DESSERT

Sticky toffee pudding, mini Alma mess sundae, jam roly poly, ice cream selection and proper custard £12

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