

# The Alma Inn

Laneshawbridge

## SNACKS

- Marinated olives (v) £3.50  
Little sausage rolls with brown sauce £4.50  
Three or six oysters with tabasco and shallot vinegar £6.50/£12.00  
Crusty bread with salted butter £3.95

## STARTERS

- Haddock goujons with tartare sauce £5.95  
Seasonal soup with crusty bread and butter £5.50  
Devilled crab, salmon, and brown shrimp pate with sea salt croutes £7.50  
Steamed Shetland mussels with white wine, garlic, cream and crusty bread £8.95  
Smoked salmon with traditional garnish, brown bread and butter £7.95  
Korean fried king prawns with sesame, ginger and lime £8.50  
Vietnamese beef skewers, lime and chilli dipping sauce £7.95  
Lancashire cheese fritters with piccalilli (v) £5.50  
Chargrilled asparagus with crispy egg (v) £6.95  
Flambeed chicken livers on toast £7.50

## LUNCH MENU

(Monday to Saturday 12 - 5pm)

- Smoked salmon omelette with sea salt fries and salad £8.50  
Grilled haddock with Lancashire cheese crumb and creamed spinach £10.50  
Fillet steak and onion ciabatta with blue cheese and sea salt fries £11.50  
Steamed Shetland mussels, white wine, garlic, cream and fries £10.95  
Chargrilled asparagus, broad bean and Jersey Royal salad (ve) £9.50

*Please inform us if anyone in your party has a food allergy before ordering. (v) – vegetarian. (ve) – vegan*

*All our dishes are cooked to order, please be patient during busy periods*

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## SEAFOOD SPECIALS

We speak to Chris Neve early every morning about the fish for our specials. You'll find the best of the day's catch on our chalkboards. We buy a few portions of each, work our magic, and when it's gone... it's gone.

Ask your server what's available today

Special request? Pre order 48hrs in advance and if it's in season we will provide it for you

FRUIT DE MER *from £60 for two to share*

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels (Requires 48 hours notice)

## MAINS

Battered haddock and hand cut chips with mushy peas and tartare sauce £13.50

Goosnargh chicken supreme, with Jersey Royal salad, salsa verde, and pickled shallots £15.50

Fish pie; haddock, salmon and prawns, parsley sauce and smoked cheese mash with French peas £14.50

Lamb shank Massaman curry with lemongrass and coriander potatoes, chilli cucumber relish £18.95

Steak burger with bacon, gouda cheese and onions, sesame brioche bun, fries and pickle £14.50

Lancashire cheese and onion pie with hand cut chips and seasonal vegetables (v) £12.50

Crispy katsu tofu, peanut curry sauce, shredded veggies, coconut rice (ve) £13.50

Goosnargh chicken and ham pot pie, green beans and hand cut chips £15.50

Fisherman's stew; seasonal fish, croutes, gruyere and ailo £16.95

28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

12oz Rib-eye £24.50      8oz Fillet £25.95

Extras; Pepper sauce £1.95, Blue cheese sauce £1.95 Onion rings £1.95, Garlic and chilli prawns £4.95

## SIDES £3.95

Hand cut chips

Sea salt fries

Garden salad

Seasonal vegetables

Creamed spinach

## DESSERTS

Chocolate and caramel truffles £3.50

Steamed syrup sponge with proper custard £5.95

Raspberry and Pendle Gin trifle with toasted almonds £6.50

Dark chocolate fondant with crème anglaise and raspberries £6.95

Praline profiteroles with chocolate caramel sauce £6.95

Lemon curd and gingernut cheesecake £5.95

Ice cream and sorbet selection £5.50

Three or five cheese selection, with chutney, grapes, and crackers £7.50 or £9.50

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