

SPECIALS

In addition to our main menu, our chefs create a range of daily specials using fresh seasonal ingredients - to find out what's on today, give us a call or pop in!

DINNER
5.30PM - 9PM

TO START

Ham Hock Croquettes <i>Celeriac remoulade, burnt apple</i>	7.5
Smoked Potted Mackerel Pate GFO <i>Pickles, house focaccia</i>	8.5
Panisse Chips GF/VGO <i>Smokey aubergine, parmesan, lemon</i>	7.5

Hot Honey Chicken Wings GFO <i>Sesame, crispy onions</i>	7.5
Homemade Focaccia VG <i>Balsamic vinegar, extra virgin olive oil</i>	6

MAINS

Steak Special <i>See board for details of tonight's dish</i>	
Market Fish <i>See our specials board for today's catch and price</i>	
Beer-Battered Fish & Chips <i>Tartare sauce, mushy peas</i>	15.75
Pan Fried Gnocchi V/VGO <i>Burrata, fermented tomato, crispy capers, chard, pangritata, basil oil</i>	18

PIZZA

Margherita V <i>Confit tomatoes, basil</i>	13
Pepperoni	14.5
Gorgonzola & Garlic Mushroom <i>Caramelised onion</i>	14.5
Anchovy & Olives <i>Capers, rocket</i>	14.5

SIDES

Tenderstem Broccoli GF/VG <i>Salsa verde, toasted seeds</i>	6
Baby New Potatoes GF/V/VGO <i>Confit garlic herb butter</i>	6
Fries GF/VG <i>Add cheese</i>	4 2

DIPS

Hot honey Aioli	2
Add Burrata	3

BURGERS

<i>Served with fries and red cabbage & apple slaw + Jalapeños 1 + Bacon 1.5</i>	
Alma Smash Burger GFO <i>Double 3oz patties, Monterey Jack cheese, fried onions, pickles, gem lettuce</i>	16.5
Oyster Mushroom Burger VG/GFO <i>Sesame & kohlrabi slaw, crispy chilli oil, aioli served with red cabbage and apple slaw, fries</i>	14.5

DESSERTS

Please see our dessert board for today's selection

Please note our GF buns contain egg



V vegetarian | VG vegan | GF gluten free
VO vegetarian option | VGO vegan option | GFO gluten free option

Our kitchen contains allergens. Please inform a member of staff before ordering of any allergies and we will do our best to accommodate you.
Please be aware that tables of 6 or more will incur a discretionary service charge of 12.5%