



Starters

SEASONAL SOUP OF THE DAY
served with home-made sourdough
bread (VE) (GF AVAILABLE) - £5.95

HAM-HOCK TERRINE
served with home-made piccalilli
sauce and rocket salad (GF) - £8.95

FALAFEL BITES
served with tzatziki dip and
pomegranate (VE) - £6.95

HUMMUS AND FLATBREAD
served with sun-dried tomatoes
and olives, non-fat greek yoghurt and
smoked paprika garnish
(GF AVAILABLE) (VE) - £7.95

SMOKED SALMON AND DILL
CREME FRAICHE BILINIS
finished with pea-shoot - £8.45

WILD MUSHROOM, GARLIC, SPINACH
AND FETA CHEESE ARANCINI
served with garlic aioli sauce (V) - £7.95

Mains

HAKE FILLET
served with mussels and king prawn linguine
pasta, finished with lobster bisque, black olive
crumb and squid ink tuile - £17.95

PORK BELLY
served on cauliflower and parsnip puree,
finished with crispy cauliflower leaves, black
pudding, leek mash and caramelised apple
sauce (GF AVAILABLE) - £16.95

ROOT VEGETABLES BROTH
with pak choi, noodles, naga chilli, served
with toasted sourdough and seasonal root
vegetables (VE) (GF AVAILABLE) - £13.95

CHICKEN SUPREME
served on pomme puree, whiskey peppercorn
sauce, tender-stem broccoli and roasted
heritage carrots (GF) - £15.95

PAN FRIED DUCK BREAST
served with sweet potato mash, braised red
cabbage, poached cherries and blackberry
jus (GF) - £18.95

HUMMUS
served with heritage carrots, pickled
cucumber, olives, home-made flatbread,
deep fried pickle and garlic sauce
(GF AVAILABLE) (VE) - £11.95

ANTIPASTI PLATE
selection of cured meats, selection of local
cheeses, pickled chillis, baby silver skin
onions, pork crackling and garlic aioli
(suggested as a sharer platter for 2 people)
(GF AVAILABLE) - £24.95





A LA CARTE

Small Plates

3 Small Plates £25

3 Small Plates and Glass of Prosecco £30

BURGER SLIDERS

2oz beef burger, pork belly, salt and pepper chicken served on fresh home-made buns with cheese and lettuce - £10.95

SLOW COOKED OX CHEEK

served with braised banana shallot and jus (GF) - £6.95

FRESH MUSSELS

served in white wine sauce, accompanied by home made sourdough bread (GF AVAILABLE) - £6.95

HOME-MADE AUBERGINE AND COURGETTE CROQUETTES

served with salsa and pea-shoot (V) - £5.95

VEGAN SLIDERS

falafel, tofu, spiced beans burger served on fresh home-made buns with tzatziki, lettuce and pickle (VE) - £8.95

CHOICE OF TACOS:

Beef brisket - £6.99

Fish -£5.99

Falafel (VE) - £4.99

Sides

Fries (VE) (GF) - £3.50

Buttered Mash Potato (V) (GF) - £3.50

Grilled Fresh Green Beans And Seasonal Vegetables (VE) (GF) - £4.50

Home-Made Sourdough Bread, Olive Oil And Balsamic (VE) (GF AVAILABLE) - £3.50

Home-Made Sourdough Bread, Olives, Olive Oil And Balsamic (VE) (GF AVAILABLE) - £4.95

Gravy (GF) (VE) - £2.45

Peppercorn Sauce (GF) - £2.45

Desserts

VANILLA CHEESECAKE

served with home-made merengues and honey comb (V) - £6.45

STICKY TOFFEE PUDDING

served with white chocolate sauce and salted caramel ice cream (V) (VE AVAILABLE) (GF) £6.45

CLASSIC TIRAMISU

served with coffee ice cream (V) - £6.45

TRIO OF ICE CREAM

with chantilly cream and mixed berries (V) (GF) - £4.95

DESSERT SHARING BOARD

selection of ice cream, honey comp, compote, meringue, chocolate shards and selection of fresh fruit (V) - £7.95

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS

IF YOU HAVE AN ALLERGY, PLEASE STATE THIS TO A MEMBER OF STAFF



ALMA DE CUBA
RESTAURANT & BAR