



**THE ALMA**  
BAR & RESTAURANT

## DESSERTS

<b>CHOCOLATE TORTE, CREAM</b>	<b>£5.50</b>
<b>PINA COLADA CREME BRULEE ,PINEAPPLE SMOOTHIE</b>	<b>£5.75</b>
<b>LEMON AND LIME CHEESECAKE, ICE CREAM</b>	<b>£5.75</b>
<b>PIMMS JELLY AND SHORTBREAD STACK, CHANTILLY CREAM</b>	<b>£5.50</b>
<b>FRUITS OF THE FOREST SUMMER PUDDING, ICE CREAM</b>	<b>£5.50</b>
<b>SELECTION OF ICECREAM</b>	<b>£4.25</b>
<b>CHEESE AND BISCUITS, GRAPES, APPLE AND CELERY</b>	<b>£6.50</b>

### DESSERT WINES

	100ML	500ML
<b>GRAHAM BECK, RHONA MUSCADEL, SOUTH AFRICA</b> GRAPE AROMAS AND SWEET, FLORAL FRUIT WITH PEACH AND ORANGE BARLEY SUGAR NOTES	<b>3.95</b>	<b>16.95</b>
<b>ETIM VEREMA TARDANA NEGREM, SPAIN</b> AMBER HINTS, FRUIT JAM AROMAS WITH NOTES OF DRIED FIGS, COCOA TOO. PLUM PUDDING, SPICE, BLACKBERRY AND CHOCOLATE FLAVOURS.	<b>4.50</b>	<b>17.50</b>
<b>CASA DE LA ERMITA DULCE VIOGNIER, SPAIN</b> TROPICAL FRUITS SUCH AS APRICOT, PINEAPPLE AND MANGO JUMP OUT OF THE GLASS WITH SUBTLE FLORAL NOTES BEHIND. THE PALETE IS SWEET BUT JUICY AND RIPE WITH BAGS OF PEACHY FRUIT AND ENOUGH ACIDITY TO LEAVE YOU REACHING FOR MORE.	<b>4.50</b>	<b>17.50</b>

### COFFEE & CHOCOLATE

FILTER COFFEE	<b>1.70</b>
ESPRESSO	<b>1.70</b>
DOUBLE ESPRESSO	<b>2.70</b>
CAPPUCCINO	<b>2.20</b>
LATTE	<b>2.20</b>
MOCHA	<b>2.20</b>
HOT CHOCOLATE	<b>2.20</b>

### TEAS

ENGLISH BREAKFAST	<b>1.70</b>
EARL GREY	<b>1.70</b>
PEPPERMINT	<b>1.70</b>
CAMOMILE	<b>1.70</b>

### LIQUEUR COFFEES

JAMAICAN	<b>3.40</b>
IRISH	<b>3.40</b>
FRENCH	<b>3.40</b>