

Café Alma

Signature Luncheon

A two-course fixed lunch menu celebrating the best seasonal British ingredients.

Choose one main, one side, and one dessert priced at 65 per person.

main course

Select one

LOBSTER ROLL, lobster, celeriac rémoulade, celery & kohlrabi

CHICKEN CAESAR SALAD, roasted chicken, romaine lettuce, aged Parmesan Caesar dressing, boiled egg & Monogram Parmesan tuile

SPRING TOMATO CARPACCIO, marinated British tomatoes, compressed melon, olive tapenade, courgette ribbons, wild garlic capers & lovage oil

In addition

BREAD & BUTTER, sourdough with British Monogram salted butter

8

side

Select one

WHITE ASPARAGUS, poached white asparagus with lovage

FRIES, topped with Parmesan and truffle

dessert

Select one

EARL GREY & PLUM, vanilla sablé, finished with a plum coulis

APPLE & HAZELNUT, hazelnut praline, brown butter salted caramel, finished with a Granny Smith apple sauce

takeaway

MONOGRAM RASPBERRY BISCUITS, box of 4 pieces

26

Drinks

champagne by the bottle	R DE RUINART , Brut, France, Pinot Noir/Chardonnay/Pinot Meunier	160
	RUINART BLANC DE BLANCS , Brut, France, Chardonnay	250
	RUINART ROSÉ , Brut rosé, France, Pinot Noir/Chardonnay	250
	DOM PERIGNON VINTAGE 2015 , Brut, France, Chardonnay/Pinot Noir	440
	For more exceptional bottles of Champagne, please speak to our team	
champagne by the glass	R DE RUINART , Brut, France, Pinot Noir/Chardonnay/Pinot Meunier	29
	RUINART BLANC DE BLANCS , Brut, France, Chardonnay	48
	RUINART ROSÉ , Brut rosé, France, Pinot Noir/Chardonnay	48
cocktail	BELLINI 1885 , R de Ruinart Champagne with Morello cherry purée	28
coffee	ESPRESSO	5
	DOUBLE ESPRESSO	6
	AMERICANO	7
	FLAT WHITE	8
	CAFÉ LATTE	8
	CAPPUCINO	8
	ICED LATTE , with hazelnut & praline infused milk	10
tea	ENGLISH BREAKFAST TEA	7
	EARL GREY	7
	AFTERNOON TEA	7
	PEPPERMINT TEA	7
soft drinks	FRESH ORANGE JUICE	8
	GREEN JUICE	8
	ELDERFLOWER & RHUBARB FIZZ	12
	COKE	7
	DIET COKE	7
	SPRITE	7
	STILL & SPARKLING WATER , 750 ml	8