

AMALFI WHITE

MENU

SNACKS

- Garlic, rosemary, chilli marinated olives (V) (VE) (GF) 4.50
Crispy kale with chilli flakes and Maldon sea salt (V) (VE) (GF) 4.50
Sharing focaccia, aged balsamic, oils (V) (VEA) (GFA) 6.25
Crispy Parmesan polenta chips, pesto dip (V) (VEA) (GF) 6.25

STARTERS

- Soup of the day with focaccia (V) (VEA) (GFA) 6.95
Crispy Burrata ravioli, sweet tomato and chilli jam, micro herbs (V) 8.50
Wild mushroom arancini, blue cheese ice cream, basil, Stilton crumb, pickled girolles (V) (GFA) 8.75
Goat's cheese and truffle mousse, beetroot textures, toasted pine nuts and rosemary crisp breads (V) (GFA) 9.25
Harissa spiced pulled lamb shoulder, hummus, pomegranate, tzatziki with flatbread (GFA) (VEA) 10.75
Cured meat antipasti, Iberico ham, Salame di Felino, chorizo, Manchego, pickles with focaccia (GFA) 11.25
Black tiger gambas pil pil served with homemade focaccia (GFA) 9.50

MAINS

- Confit shredded duck salad, cucumber, watermelon, spring onion, toasted sesame and chilli dressing (GFA) 17.00
Caesar salad, smoked garlic fine beans, romaine lettuce, shaved Parmesan, croutons, anchovies, crispy soft boiled egg (GFA) 13.50
Add corn-fed chicken +4.00 Add grilled halloumi (V) +3.00
Line caught sea trout, caponata, courgette ribbons, crispy capers, saffron aioli (GF) 16.95
Charred cauliflower and root vegetable tagine with giant Israeli couscous (VE) 16.95
Add goat's cheese +2.00
28 day dry-aged 8oz Derbyshire fillet steak, confit garlic, roasted balsamic tomatoes, rocket and Parmesan salad, hand cut chips (GF) 34.25 *Choose one sauce*
16oz Chateaubriand for two - 28 day dry-aged, rocket and Parmesan salad (GF) 71.25
Choose two sides and one sauce (Please allow additional preparation time for this dish)
6oz wagyu beef burger, smoked applewood, beef tomato, pickled onion rings, hand cut chips (GFA) 17.95
Longhorn 6oz beef burger, smoked applewood, pickled onion, baby gem served with hand cut chips, red cabbage and kale slaw (GFA) 14.95
Lemon and herb chicken burger, mozzarella, hand cut chips (GFA) 14.95
Add maple glazed bacon to any of our burgers +3.00

SIDES 4.50

- Hand cut chips ♦ Fries ♦ Rosemary sea salt fries ♦ Salt baked potatoes ♦ Honey glazed carrots ♦
Seasonal greens ♦ Beetroot and orange salad with whipped feta and toasted almonds ♦
Red cabbage and kale slaw ♦ Rocket and Parmesan salad

SAUCES 4.00

- Peppercorn ♦ Blue cheese ♦ Red wine jus ♦ Garlic butter

VE - Vegan, VEA - Vegan Option Available, GF - Gluten Free, GFA - Gluten Free Available If you are concerned about food allergies or require more dietary alternatives, please ask us for assistance. Prices include VAT. Optional 12.5% service charge will be added to your bill.