

AMALFI WHITE

MENU

SNACKS

- Garlic, rosemary, chilli marinated olives (V) (VE) (GF) 4.50
Smoked Catalan almonds with chilli cashews (V) (VE) (GF) 4.50
Sharing focaccia with aged balsamic and oils (V) (VEA) (GFA) 6.25
Crispy Parmesan polenta chips with pesto dip (V) (VEA) (GF) 6.25

STARTERS

- Soup of the day with focaccia (V) (VEA) (GFA) 6.95
Crispy Burrata ravioli with 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
Heritage tomatoes, pulled mozzarella, fresh basil, aged balsamic (V) (VEA) (GF) 8.25
Add crispy prosciutto +3.00
Mussels cooked in chilli and cider broth with focaccia (GFA) 7.50
Home smoked salmon tartare, lime, rye bread wafer, confit duck egg yolk (GFA) 11.75
Beef carpaccio, shaved horseradish, Parmesan, aged balsamic, Maldon salt (GF) 9.50
Sticky pig cheeks, celeriac, mandarin and grapefruit remoulade, pork quaver, apple (GF) 10.75

MAINS

- Confit shredded duck salad, cucumber, watermelon, spring onion, toasted sesame and chilli dressing (GFA) 17.00
Chinese leaf, bean sprouts, bok choy, pickled ginger, cashew, wasabi dressing (V) (VE) (GF) 15.25
Add crispy beef +4.50 Add halloumi +3.00
8oz wagyu beef burger, smoked applewood, beef tomato, pickled onion rings and hand cut chips (GFA) 16.95
Add maple glazed bacon +3.00
Lemon and herb chicken burger, mozzarella, paprika mayo and hand cut chips (GFA) 13.95
Add maple glazed bacon +3.00
Pan fried sea bass, warm niçoise, pimento purée, watercress oil (GF) 14.75
Charred cauliflower and root vegetables tagine with giant Israeli couscous (VE) 15.00
Add goat's cheese +3.00
28 day dry-aged 8oz Derbyshire fillet steak, confit garlic, hand cut chips, roasted balsamic tomatoes, rocket and Parmesan salad (GF) 32.75 *Choose one sauce*
16oz Chateaubriand for two - 28 day dry-aged, rocket and Parmesan salad (GF) 68.50
Choose two sides and one sauce (Please allow additional preparation time for this dish)

SIDES 4.50

- Hand cut chips ♦ Fries ♦ Paprika fries ♦ Dauphinoise potatoes ♦ Salt baked potatoes ♦
Honey glazed carrots ♦ Broccoli and buttered kale ♦ Beetroot and orange salad with whipped feta ♦
Slaw with lime and sriracha dressing

SAUCES 4.00

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

VE – Vegan, VEA – Vegan Option Available, GF – Gluten Free, GFA – Gluten Free Available. If you are concerned about food allergies please ask us for assistance. Prices include VAT. Optional 10% service charge will be added to your bill.