

AMALFI WHITE

WEEKEND DINNER

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
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
Hand dived king scallops with cauliflower textures and pimento oil (GF) 13.75
Home smoked salmon tartare, lime, rye bread wafer, confit duck egg yolk (GFA) 11.75
Sticky pig cheeks, celeriac, mandarin and grapefruit remoulade, pork quaver, apple (GF) 10.75
Beef carpaccio, shaved horseradish, Parmesan, aged balsamic, Maldon salt (GF) 9.50

MAINS

- Fresh catch of the day, please ask your server for more information
6oz lamb rump, tender stem broccoli, burnt shallot purée, salsa verde,
lamb shoulder croquette, onion petals (GFA) 26.50
Chicken wrapped in Serrano ham, roast romanesco and wild garlic purée with carrot textures (GF) 21.00
Charred cauliflower and root vegetables tagine with giant Israeli couscous (VE) 15.00
Add goat's cheese +3.00
Bok choy, chilli, garlic, ginger, vermicelli noodles, pickled radish,
charred spring onion (V) (VE) (GFA) 18.00
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.*