

AMALFI WHITE

dinner

Marinated Sicilian olives, fresh chilli, garlic, rosemary (VEA) (GF) 4.25

Homemade breads, pomace olive oil, Il Borgo aged balsamic, Himalayan salt butter (V) (GFA) 4.50

Trio of dips with rosemary croccante crisps, homemade salsa, nduja hummus, salsa verde (V) 5.25

STARTERS

Chicken liver parfait, blackberry reduction, berry jelly, watercress and rocket salad, mini brioche and Himalayan salt butter (GFA) 9.25

Butternut squash and spiced carrot velouté, carrot tops, toasted pumpkin seeds and homemade rosemary focaccia 6.95

Roasted rainbow vegetable terrine, parsnip crisps, pickled cauliflower, sweet potato purée and garden herbs (VE) (GF) 7.50

Goat's cheese crottin, courgette, pickled shallots, courgette ribbons, pimento pepper purée (GFA) 8.75

'Amalfi Cocktail' King Tiger prawns, crayfish tails, chicory leaf, smoked paprika, sun blushed tomato, baby gem, pea shoots (GFA) 10.25 *Add smoked salmon and a caviar cone 2.50*

MAINS

Longhorn 8oz beef burger, pulled pigs cheek, Roquefort cheese, crispy onions, gherkin, pretzel bun and hand cut chips (GFA) 16.25 (Double Longhorn beef burger and pig's cheek 19.95)

Prestbury Duck breast, five spice seasoning, roasted Asian pears, salted baked roots, Parisienne swede, bok choy leaf and puffed Asian rice (GFA) 28.25

Grilled Sea bream fillet, Yukon sautéed potatoes, fine beans, caper and red pepper salsa, purple potato crisps and sea purslane (GF) 23.95

Chargrilled leek cannelloni filled with borlotti and smoked paprika cannellini beans, chervil crushed new potatoes and red onion jus (VEA) (GF) 15.25

Roasted cornfed chicken breast, nduja and mascarpone gnocchi, purple sprouting broccoli and navé crisp (GFA) 24.75

Roasted pork medallions, glazed fondant potato, romanesco florets, compressed apples, crispy belly, pork popcorn and cider reduction (GFA) 27.50

28 day dry-aged 8oz Derbyshire fillet steak, champ and parmesan pomme purée, glazed rainbow carrots, braised shallot and purée, red wine jus (GF) 30.50

SIDE ORDERS 4.00

Champ and parmesan pomme purée ♦ Autumn salad ♦ Julienne fries ♦ Hand cut chips ♦ Autumn greens ♦ Peppercorn sauce ♦ Garlic butter ♦ Truffle butter ♦ Blue cheese sauce ♦ Smoked pancetta and horseradish butter ♦

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. Service not included