



AMALFI WHITE

SUNDAY SET MENU

ABOUT US

Amalfi white is passionate about sourcing the highest quality local ingredients.
All our food is lovingly cooked to order by our talented chefs (including our red wine jus which takes 4 days to create).
All elements of your meal are made from scratch to provide a taste experience.
Please ask our team for their recommendations, they are happy to help.

NIBBLES

Garlic, Rosemary, Chilli marinated Olives (V) (VE) (GF) 4.50

Crispy Kale, Chilli Flakes, Maldon Sea Salt (V) (VE) (GF) 3.75

Homemade Breads to share, aged balsamic, infused butter (V) (VEA) (GFA) 6.25

Aubergine Fries, maple drizzle, pistachio aioli (V) (VEA) (GF) 4.50

AMALFI APERITIF RECOMMENDATIONS

Aperol Spritz Aperol Prosecco Soda	8.95
Negroni Plymouth Gin Campari Sweet Vermouth	8.50
Italicus Spritz Italicus Prosecco Olives	9.95
Three Sunsets Campari Dry Vermouth Sage Rosé Prosecco	8.50
Cucumber Martini Citrus Vodka Dry Vermouth Cucumber Tonic	8.50
Amalfi White Bottomless Lunches Add Bottomless Fizz or Red Wine for 90 minutes Thursday - Sunday	17.95

Please speak to a member of our team about wine recommendations or pairings.

SUNDAY SET MENU

TWO COURSES 29.50 • THREE COURSES 38.50

STARTERS

Soup of the Day, homemade bread (V) (VEA) (GFA)

Salt and Pepper Squid, aioli

Home Smoked Duck Breast, balsamic blackberry sauce, rocket salad, toasted pecans, apricot gel (GFA)

Crispy Burrata Ravioli, sweet tomato and chilli jam, micro herbs (V)

Braised Beef Arancini, horseradish, pickled shallots, watercress

Hand-dived King Scallops, pea purée, broad beans, crispy leeks, pimento oil (Subject to availability) +2.50

MAINS

Roast Striploin of Derbyshire Beef (GFA) • Lamb Rump (GFA) +3.00 • Corn-fed Chicken (GFA)
All served with goose fat potatoes, parsnips, honey glazed carrots, seasonal greens and red wine jus

Tarte Tartin, caramelised onion, walnut, apple and goat's cheese salad (V) (VEA)

Roasted Broccoli, Courgette, Cashew, pappardelle, roasted cherry tomatoes (V) (VE) (GFA)

Fresh Catch of the Day; please ask your server for more information

28 day dry-aged Côte de Boeuf for Two, roasted balsamic tomatoes, rocket and parmesan salad (GF) (Subject to availability)
+15.00 per head

SIDES 4.95

Red cabbage • Cauliflower cheese • Honey glazed pigs in blankets • Fries • Hand cut chips • Rosemary sea salt fries
Dauphinoise potatoes (subject to availability) • Salt baked potatoes • Peas, pancetta, baby onions

DESSERTS

Amalfi Signature Chocolate Fondant, Madagascar Vanilla ice cream (V)

Lemon Sabayon Tart, torched meringue, raspberry crumb (V)

Rhubarb Crumble, Madagascar Vanilla ice cream (V) (VEA)

Selection of Ice creams or Sorbets (V) (VEA) (GF)

Cheeseboard – A selection of cheeses served with red onion chutney, celery sticks, muscat grapes and crisp breads (V) (GFA) +3.00

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.



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