



AMALFI BLACK

7 COURSE TASTING MENU

Smoked salmon and caviar cone

Lobster bisque

Asparagus gremolata with duck egg hollandaise



Cucumber granita in scallop shells

Scallops with roasted cauliflower and pimento oil

Chateaubriand for two



Mandarin sorbet

Amalfi's rhubarb and custard

Truffle with Mozart dark chocolate cup

Espresso Martini

£105 per person

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.