



AMALFI WHITE

WEEKEND DINNER

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

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

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Amalfi White Bottomless Lunches 17.95
Add Bottomless Fizz or Red Wine for 90 minutes
Thursday - Sunday

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STARTERS

Soup of the Day, homemade bread (V) (VEA) (GFA) 7.50

Asparagus, Peas, tarragon mousse, toasted almonds, crispy soft boiled egg (V) (VEA) (GFA) 8.75
Add serrano crisps +2.50

Crispy Burrata Ravioli, sweet tomato and chilli jam, micro herbs (V) 8.50

Braised Beef Arancini, horseradish, pickled shallots, watercress 9.50

Home Smoked Duck Breast, balsamic blackberry sauce, rocket salad, toasted pecans, apricot gel (GF) 10.75

Hand-Dived King Scallops, pea purée, broad beans, crispy leeks, pimento oil 13.75 (GF)

Beetroot cured Salmon, pickled baby vegetables, caviar, rosemary crisp breads (GFA)

MAINS

Cucumber, Za'atar and Chopped Lemon Salad, mint, lambs leaf, green chilli (GFA) 13.50
Add corn-fed chicken +4.00 • Add feta (V) +3.00

Tarte Tartin, caramelised onion, walnut, apple and goat's cheese salad (V) (VEA) 16.25

Roasted Broccoli, Courgette, Cashew, pappardelle, roasted cherry tomatoes (V) (VE) (GFA) 15.95

Catch of the Day; please speak to server for details

Lamb Rump, Potato Fondant, roasted Romanesco, soused red cabbage purée, red wine purée (GF) 26.50

Thyme Chicken, Potato Terrine, charred corn, chilli and garlic greens, white wine and chive sauce (GF) 23.75

28 day dry-aged 8oz Derbyshire Fillet Steak, confit garlic, roasted balsamic tomatoes, rocket and Parmesan salad, hand cut chips (GF) 35.00
Choose one sauce

28 day dry-aged Côte de Boeuf for Two, roasted balsamic tomatoes, rocket and parmesan salad (GF) 72.25
Choose two sides and one sauce **(Please allow additional preparation time for this dish)**

If no starters are ordered please allow at least 30 minutes for your mains

SIDES 4.25

Hand cut chips • Fries • Rosemary sea salt fries • Salt baked potatoes • Dauphinoise potatoes • Honey glazed carrots
Seasonal greens • Rocket and Parmesan salad • Peas, pancetta, baby onions

SAUCES 4.25

Peppercorn • Blue cheese • Garlic butter • Red wine jus



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