



AMY'S
RESTAURANT
& BAR

Starters

Soup of the day	£ 7.50
Deep fried goats cheese 🍷 tomato onion confit, baby spinach	£ 9.00
Seafood velouté with tomato & chilli jam	£10.00
Pan fried squid & chorizo lemon dressing	£10.50
Cured salmon tartare vodka lime jelly, focaccia tuile	£13.00
Why not try our Peppered Iced Belvedere Vodka shot	£ 6.00
Peppered venison carpaccio pickled red cabbage, smoked sea salt & truffle oil	£13.00
Whipped foie gras parfait date compote, warm brioche	£13.50
Tiger prawns red onion & cucumber salad with chilli & coriander tapenade	£14.00
Seared scallops spiced pepper confit, pancetta crisps, micro herb	£15.00

Mains

Potato gnocchi 🍷 with roasted butternut squash in watercress pesto with dolcelatte	£14.00
Mushroom & truffle ravioli 🍷 rocket pesto cream, Parmesan crisp	£16.00
Pan seared calves liver colcannon, sweet onion purée, bourbon sauce	£21.00
Teriyaki style salmon spring onion & ginger soba noodles, sesame crackle, sweet soy dressing	£21.00
Corn fed chicken supreme in smoked bacon root vegetable poêlé, saffron potato dauphinoise	£22.00
Pan fried seabass fillet caramelised olive risotto, fennel & orange compote, white wine butter sauce	£22.00
Pan fried duck breast vanilla mash, candied baby carrots, spiced mandarin emulsion	£23.00
Rosemary & pepper crusted lamb rump spinach purée, mint rosti, baby vegetables	£24.00

Grills

10 oz British Ribeye steak	£27.00
8 oz British Fillet steak	£34.00
Amys Mixed grill	£39.00
All served with hand cut chips, flat mushroom & balsamic roasted vine cherry tomatoes Your choice of Béarnaise, green peppercorn, garlic & herb butter or red wine jus	

Sides

Sautéed spinach	£ 4.00
Buttered seasonal vegetables	£ 4.00
Amy's mixed salad	£ 4.00
Caesar salad with croutons & parmesan shavings	£ 5.00
Truffle fries with parmesan crisps	£ 5.00
Dauphinoise potatoes	£ 5.00

Desserts

Baked orange custard tart cardamom stewed plums, Amaretto mascarpone	£ 8.00
Deconstructed cherry Kirsch cheesecake	£ 8.50
We recommend our Cherry Silk cocktail	£ 9.50
Apple pie doughnut goats' cheese parfait, cranberry thyme compote	£ 9.00
Carrot cake fondant maple walnut ice cream	£ 9.00
Mocha chocolate mille feuille iced coffee granite & macaroon	£ 9.00
Enjoy our Coffee Martini cocktail	£ 9.50
A selection of British cheeses fruit chutney, water biscuits & celery	£12.00
Pear tart tatin (for two) rosemary ice cream, butterscotch sauce, Our Peartini works fantastic with this dessert	£15.00
	£ 9.50

🍷 suitable for vegetarians

Should you have any special dietary requirements and would like to know more about the ingredients used, please ask for the Manager.

All prices include VAT at the current rate.

A discretionary service charge of 10% will be added to your bill.