



AMY'S
RESTAURANT
& BAR

Beginning

Pressed rabbit and wild mushroom terrine with herb leaf salad	£8.95
Tomato and red onion tarte tatin  with roquette and basil salad, balsamic reduction	£7.95
Salad of langoustines with lemon sabayon	£9.50
Pan roasted quail with beetroot puree and apple salad	£8.95
Ostrich carpaccio with spiced red pepper foam	£8.95
Ginger and coriander infused prawn broth with fried rice noodles	£7.25
Seared scallops marinated in cumin and lime with crisp parmesan, red pepper and tomato jam	£9.75

Middle


Pan fried seabass with colcannon potatoes, buttered kale and lobster oil	£19.95
Braised belly of pork with savoy cabbage and pancetta, apple puree and calvados jus	£18.50
Rump of lamb niçoise with confit garlic and rosemary jus	£23.95
Roast corn-fed breast of chicken stuffed with garlic and herb mousse, fondant potato and red wine jus	£18.95
Ricotta and basil ravioli  with roquette essence and roasted pepper salad	£16.95
Supreme of salmon with cod brandade, shallot and red wine sauce	£19.50
8oz rib eye steak with stilton mash and roasted yellow tomatoes	£24.00

On the side £3.95 each

Buttered panache of vegetables
Colcannon potatoes
Sautéed green beans with tomato and shallots
Savoy cabbage with pancetta
Hand cut chips
Wilted spinach with roasted garlic oil

Ending £7.95 each

Citrus plate warm lemon pudding, orange meringue tart, pink grapefruit sherbert
Apple tarte tatin with Stilton ice cream
Pineapple and date pudding (n)
Mandarin and raspberry cheesecake encased in a chocolate box
Pear and red wine jelly with buttermilk pannacotta
White, milk and dark chocolate tower
Plate of local cheeses with chutney and biscuits

 suitable for vegetarians (n) contains nuts, seeds or nut oils

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.