



AMALFI
WHITE

FESTIVE MENU

HELLO

Welcome to Amalfi White. Thank you for visiting our lovely restaurant and beautiful garden.

We pride ourselves on our superb service and delicious food.

We hope you enjoy your Amalfi experience.

Amalfi White xx

VENUE HIRE

Are you celebrating something special? We have a number of stunning private event spaces to hire for your special occasion.

Please contact one of our team for a tour of our venue.

We also have a private dining room.

AMALFI APERITIF FAVOURITES

We love our spirits here at Amalfi White, try a recommended aperitif to begin your meal.

Below are some of our favourites but the world is your oyster - we have over 100 gins, one of the most well stocked bars in the county and our team are very knowledgeable in finding that perfect start to your Amalfi weekend.

Aperol Spritz Aperol Prosecco Soda	8.95
Negroni Plymouth Gin Campari Sweet Vermouth	8.95
Italicus Spritz Italicus Prosecco Olives	10.50
Three Sunsets Campari Dry Vermouth Sage Rosé Prosecco	8.50
Cucumber Martini Citrus Vodka Dry Vermouth Cucumber Tonic	8.50
Blood Orange & Elderflower Fizz (Alcohol Free) Alcohol Free Aperitif Pear Elderflower Tonic	7.95

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



NIBBLES

Marinated olives (VE)(GF) 4.50 • Breads to share, balsamic & oil, selection of butters (V)(VEA)(GFA) 7.25 • Aubergine fries, maple glaze, pistachio aioli (V)(VEA)(GF) 7.25 • Pigs in blankets 7.50

STARTERS

Soup of the day, handmade bread (V)(VEA)(GFA) 7.75

Crispy Burrata ravioli, sweet tomato and chilli jam, micro herbs (V) 8.75

Wild mushroom arancini, blue cheese ice cream, pickled shallots, curly endive, parmesan crumble (V) 9.45

Hand dived scallops, burnt cauliflower puree, cauliflower crisps, watercress oil (GF) 15.25

Ham hock & smoked chicken terrine, apricot gel, crisp bread, piccalilli, (GFA) 10.25

MAINS

Crispy Duck salad, cucumber, chinese leaf, coriander, spring onion, fresh chilli, hoisin dressing 16.95

Amalfi Wagyu beef burger, caramelised onion, Monterey jack cheese, maple glazed bacon, beef tomato, baby gem, spicy gherkin, pretzel bun, hand cut chips (GFA) 16.95

Roast turkey, chestnut stuffing, pig in blanket, roast potatoes, pan gravy (GFA, VEA) 17.95

Pan fried sea bass, saffron potatoes, baby leeks, citrus and chive veloute, red pepper crisp (GF) 18.95

Lamb rump, salt baked roots, roast broccoli, red wine jus (GF) 25.75

Butternut squash, rosemary and chilli risotto, toasted seeds (GF, VEA) 16.25

28 day dry-aged 8oz Derbyshire fillet steak, roasted balsamic tomatoes, rocket & Parmesan salad, hand cut chips (GF) 36.25 *Choose one sauce*

28 day dry-aged 16oz Chateaubriand for two to share, roasted balsamic tomatoes, rocket & Parmesan salad, choose two sides & one sauce and smoked maldon salt (GF) 78.25
(Add King scallops for 15.00)
(Please allow additional preparation time for this dish)

SIDES

Hand cut chips • Fries • Rocket and parmesan salad (GF) 4.95 each

• Peas, baby onions & pancetta • Thyme & garlic chestnut mushrooms • Dauphinoise potatoes

• Tenderstem broccoli, chilli butter toasted almonds (GF,VEA) 7.50 each

SAUCES

Peppercorn • Blue cheese • Garlic butter • Red wine jus 4.50 ea

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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