

AMALFI WHITE

A LA CARTE NOVEMBER



NIBBLES

Marinated Nocellara olives with lemon, garlic and rosemary (VE)(GF) 4.50
Homemade bread, red pepper butter, balsamic and oils (V)(VEA)(GFA) 6.50

STARTERS

Classic french onion soup (V) (VEA) (GFA) 9.50
Pressed ham hock terrine, burnt apple gel, fennel salad, lime (GF) 12.00
Cured salmon, salt baked beetroot, candied walnuts (GF) 14.00
Hand picked crab, taramasalata, dill creme fraiche (GF) 10.00
Fresh burrata, tomato essence, compressed celery (V)(VEA)(GF) 11.00

MAINS

Fish of the Day - *please ask us for today's special* POA
Roasted pumpkin risotto, parmesan crisps, pumpkin seeds (V)(VEA)(GF) 14.50
add chicken £5.00
Steamed Scottish mussels, white wine, cream, garlic bread, skinny fries (GFA) 23.50
Duck a l'orange cassoulet with vegetables, chorizo, green beans 28.50
Mushroom pithivier, confit celeriac, truffle sauce (VE) 26.50
Smoked halibut, sautéed squid, crushed new potato cake, beurre blanc caviar sauce (GF) 30.00
Pan fried 8oz fillet of 28 day dry-aged Derbyshire beef, pomme puree, balsamic glaze, shallots, Chantenay carrots, bordelaise sauce 34.99

FROM THE GRILL

- Amalfi Beef Burger: Two smashed 28 day dry-aged beef patties, beef tomato, Monterey jack cheese, baby gem lettuce, coleslaw, fries 15.50
add bacon 2.00 (GFA)
- 10 oz sirloin of Derbyshire beef, hand cut chips, rocket and parmesan salad 28.95
- 10 oz rib eye of Derbyshire beef, hand cut chips, rocket and parmesan salad 30.95

Sauces - Peppercorn, red wine jus, garlic butter 4.00 ea

SIDES

Skinny fries (V)(VEA)(GFA) 4.75	Pomme puree (GF) 5.00
Hand cut chips (V)(VEA)(GFA) 5.00	Caesar salad 5.50
Pomme boulanger 8.50	Steamed seasonal greens (VEA)(GF) 5.50