

# Amba

bar & grill

## Starters

Creamed parsnip and heather honey soup, cacao dust and wild mushroom ravioli	£7.00
Seared Scottish scallops, celeriac and vanilla purée, capers and confit grapes	£12.50
Juniper roasted venison fillet, turnip mash, caramelised damson plum chutney	£12.50
Wild game terrine, mouli sauerkraut, Cox orange apple compote and pistachio	£9.50
Celtic langoustine and sweet-sour pork ribs, cauliflower and crispy black cabbage	£10.50
Autumn beetroot variation, goat's cheese and toasted walnuts	£8.50

## Autumn salads

Poached brown trout and broiled king crab legs beetroot and fennel salad, cockle vinaigrette	£24.50
Classic Caesar salad	£10.50
...with grilled chicken supreme	£14.00
...with king prawns	£17.00
Artichoke, wild boar bacon and wood pigeon rocket, runner beans, radish and herb shallot dressing	£19.50

## Mains

Pan-fried fillet of cod sweet potato, creamy curly kale and cumin oil	£22.50
Glazed fillet of British beef with a bone marrow crust hand-cut chips, new forest mushrooms, sautéed snails and red wine jus	£26.50
Steamed lemon sole with native lobster mousse polenta, baby spinach and lemon butter sauce	£20.50
Slow cooked pheasant supreme pickled red cabbage, bubble and squeak, roasted chestnuts, thyme jus	£21.50
Lancashire hot pot served with sweet peas, carrots and baby leeks	£18.50
Grilled fillet of sea bass shellfish risotto, baby fennel and red pepper oil	£20.50
Rare breed middle white pork chop chipolata, belly and black pudding with shallot mash and pommery grain mustard sauce	£19.50
Cepes tortellini creamed autumn vegetables and mature Cheddar	£14.50

**Sides** £3.00

- Shallot mash
- Slow honey roasted swede, kohlrabi and pumpkin
- Sweet potato mash with cumin oil
- Creamy curly kale with roasted almond flakes
- Steamed baby spinach

**Desserts**

- Lemon marshmallow with lemon curd, baked meringue and candied lemon sorbet £7.50
- Eton mess £7.50
- Chocolate cake with mandarin fool and coconut sorbet £7.50
- Bramly apple crumble with vanilla ice-cream £7.50
- Caramelised Kent cob nut parfait with pineapple granite and pistachio Madeleine £7.50
- Carpaccio of pineapple with passion fruit sorbet and raspberry tuille £7.50

**Cheese selection** £8.50

- Organic blue Stilton
- Jersey Sharpham
- Cornish nettle yarg cheese
- Swaledale
- Stinking bishop

<b>Dessert wines</b>	<b>by glass 175ml</b>	<b>by glass 250ml</b>
Torres Moscatel Oro, Penedes, Spain NV	£9.50	£11.50
Chateau du Seuil, Cerons, Bordeaux, France 1999	£14.00	£17.50
Tokaji Aszú 5 Puttonyos	£18.00	£22.50

<b>Fortified wine</b>	<b>by glass 100ml</b>
Graham 1999 LBV	£7.50
Warre's Otima, 10 years old tawny NV	£6.00