

Starters

Seared Scottish diver scallops mustard mash and Cumbria air-dried ham	£13.50
Roasted Highland venison red wine poached pear and salted pistachio	£12.00
Dublin bay prawns warm cauliflower shot and roasted almonds	£11.50
Foie gras and smoked duck terrine apple Muscat jelly and toasted sour dough bread	£11.00
Confit of wild rabbit sautéed snails, pickled chanterelles and chestnut shavings	£10.50
Goat's cheese and fig tart, olives and merlot dressing	£9.50
Pumpkin risotto, rocket leaves and parmesan crisp	£8.50
Leek and potato soup with oyster fritter	£7.00

Autumn salads

Slow cooked parsnip, pumpkin, swede, chicory and wood pigeon	£16.50
Soft poached egg, crumbled stilton, black pudding, mixed leaves and pear vinaigrette	£14.50

Mains

16oz grilled whole Dover sole parsley new potatoes, capers and lemon butter sauce	£28.00
Glazed Angus fillet of beef bone marrow crust, horseradish mash and red wine jus	£24.50
Herb crusted best end of Kent salt marsh lamb spiced aubergine purée, sweet potato and minted broad beans	£23.50
Seared Cornish turbot cockle and mussel broth, salsify and saffron potato fondant	£22.50
Braised pheasant pie turnip, seared foie gras and lemon thyme sauce	£22.50
Pork belly and trotters filled with chicken mousse bubble and squeak, morel cream and cider apple	£18.50
Poached organic fillet of salmon braised baby artichoke, lime pickle purée and coriander crisp	£17.50
New forest mushroom ravioli garlic asparagus, sweet corn cream, beetroot and truffle oil	£14.50

Amba

bar & grill

Side orders £3.00

- Steamed green vegetables
- Rocket, Parmesan and green asparagus
- Baked rosemary new potatoes
- Roasted diced autumn vegetables

Dessert

- Raspberry and almond tart with plum compote £7.50
- Warm chocolate fondant, cherries and gianduja ice cream £7.50
- Banofie pie, butterscotch sauce and bananas, vanilla ice cream £7.50
- Blackberries and Bramley apple crumble with English custard £7.50
- Vanilla and pear crème brûlée with Tonka bean tuille £7.50
- Trio of dessert (Chef's choice) £9.50
- British cheeses with fig and quince jelly £10.50

Dessert wines

by glass 125ml

by bottle 500ml

- Torres Moscatel Oro, Penedes, Spain NV £6.00 £22.50
- Chateau du Seuil, Cerons, Bordeaux, France 1999 £35.00

Fortified wine

by glass 100ml

- Graham 1999 LBV £7.50
- Warre's Otima, 10 years old tawny NV £6.00

Coffee selection

£4.00

Filter, Cappuccino, Latte, Espresso, Double Espresso or Macchiato

Teas and infusions

£4.00

English breakfast, Citrus mint, Green tea, Ginger, Camomile or Earl Grey

Liqueurs coffee

£7.25

- Irish with Jameson whisky or Baileys
- French with Hennessy Cognac
- Italian with Amaretto di Saronno or Sambuca
- Calypso with Kahlua
- Russian with Smirnoff Black vodka