



# AMY'S

## Starters

Grilled king prawn and avocado gazpacho with red pimento vinaigrette	£9.95
Pan-fried scallops (n) with pancetta, garlic, toasted hazelnuts and micro salad	£11.95
Seared Cajun salmon with pomegranate and lime dressing, and herb salad	£8.95
Tossed salad of Roquefort, (n) with roasted peach, pine nuts, pumpkin seeds, radish and cucumber	£9.35
Duck liver and foie gras parfait with toasted brioche and blood orange jelly	£9.25
Asparagus and Parma ham served with a fried quails egg and Parmesan tuile	£9.85
Potato gnocchi and wild mushroom with rocket pesto, roasted garlic and shaved Parmesan	£8.95

## Main Courses

Tandoori marinated corn-fed chicken breast served with spring onion and coriander crushed potato, tomato and cucumber raita	£21.95
6oz fillet of beef and braised oxtail with horseradish mash, caramelised onions and Tarragon jus	£28.00
Spiced cod fillet with curried risotto, spinach and crisp fried onions	£21.95
Pan fried sea bass with chorizo, vegetable piperade and chorizo oil	£22.95
Loin of lamb with sweet potato rosti, onion puree and minted feves	£26.75
Open lasagne of butternut squash and Rosemary with asparagus and goats cheese	£19.95
Calves liver with pancetta brittle, roasted shallots and creamed potato	£24.95

## On the side

Creamed potato	£3.95 each
Buttered asparagus	
Hand cut chips	
Sautéed green beans and shallots	
Mixed salad	

## Desserts

Pear mousse topped with a cider sorbet and a spiced apple foam	£7.95
Baked Alaska for two to share	£11.95
Dark chocolate cake with a raspberry and Glayva cream	£8.25
Lemon posset with a red berry sorbet	£7.25
Warm strawberry tart tatin with mini chocolate doughnuts and a balsamic ice cream	£8.50
Pina Colada dessert Malibu mousse, coconut sorbet and pineapple foam	£7.95
Plate of British and continental cheeses with chutney and biscuits	£9.25