



## THE AMBERLEY INN

### Dinner Menu

#### Nibbles

Crusty bread with homemade rough pesto	5.50 GFAVE
Mixed olives	6.00 GFVE
Hummus with flatbread	5.50 GDFEF

#### Starters

Soup of the day served with crusty bread	7.95 GFAEFVE
Crispy Thatcher's gold battered calamari, gem lettuce, lime mayonnaise	8.95 GF
Mackerel and dill pate, fresh vegetables, toasted bread	9.50 GFAEF

#### Sharing Platters

Marinated whole baked camembert, salad, chutney and ciabatta	17.00 GFAVEF
Vegan, hummus, pesto, fresh vegetables, onion chutney, pickles, pitta bread	17.95 GFVE

#### Mains

Homemade beef lasagne served with chips and mixed salad	13.95 GFV
Vegetable roulade, chips and rich tomato sauce	13.95 VE
8oz rump steak served with grilled tomato, chips and peppercorn sauce	27.95 GFEE
Pan fried salmon, new potatoes, broccoli and lemon herb sauce	17.00 GFEE
Chicken breast cordon bleu, chips with a creamy mushroom sauce	17.95 GF
Hungarian beef goulash (chefs special)	14.00 GDF
Faggots, mash and peas in a rich gravy	12.95

#### Classics

Double beef burger, cheese and bacon in a brioche bun, chips and salad	17.95 GFA
Cider battered haddock, chips, peas and tartar sauce	13.95 GDF
Honey glazed ham, fried eggs, and chips	13.95 GDF
Homemade pie of the day, chips and vegetables	15.95
Omelette. Choose two fillings: mushrooms, ham, cheese, tomato and onions Served with salad and chips	12.50 GF

**\*Please specify any dietary requirements or preferences when ordering.**