



The Amberley Inn

To Start

Breaded Whitebait and tartar sauce	£5.95
Warm Goats cheese, asparagus and walnut salad <i>GF</i>	£6.95
Parma ham, fig and stilton salad leaves <i>GF</i>	£6.95
Deville Kidneys on toasted bread <i>GF Option available</i>	£5.95
Wild mushrooms, served on toasted bread <i>V GF Option available</i>	£5.95
Haddock gratin- Smoked haddock, spinach and cheeses sauce <i>GF Option available</i>	£5.95

To Follow

Pan Fried Duck Breast on a bed of Buttered Seasonal Vegetables with Dauphinoise potatoes <i>GF</i>	£15.95
Local rump of lamb marinated in rosemary & garlic served with Dauphinoise potatoes <i>GF</i>	£14.95
Grilled Hake fillet with water cress butter sauce served with new potatoes and seasonal vegetables <i>GF</i>	£14.95
Local 8oz Sirloin steak, served with hand-cut chips, tomato and mushrooms <i>GF</i>	£16.95
Game casserole with parsnip crisps and creamed potatoes <i>GF</i>	£12.95
Winter vegetable hotpot with rosti potato topping <i>V GF</i>	£11.95
Wild mushroom risotto <i>V</i>	£10.95
Stowford Press Battered Cod and Hand cut Chips <i>GF</i>	£13.95
Pan fried calf liver & bacon served with new potatoes & vegetables <i>GF</i>	£12.95

SIDE ORDERS: Chips/ Green salad/ new potatoes/ Dauphinoise/ Seasonal buttered vegetables £2.95

GF - Gluten Free V- Vegetarian

All our ingredients are, wherever possible, locally sourced. Our meat comes from Taylors of Minchinhampton, our dairy products from the local farm, our veg from several local growers. All delivered fresh every day and cooked to order.

Should you choose to pay by credit card, please note that American Express is subject to a 3.5% surcharge and Visa/MasterCard 1.8% sorry for any inconvenience caused. Debit card transactions are free of charge.