

The Amberley Inn



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To Share

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| Smoked fish wooden board to share, smoked mackerel, roll mops and smoked salmon, fish pate, served with baby leaf salad and granary bread | £15.95 |
| Anti Pasti to share - cold meats, mixed olives, sundried tomatoes, olive oil & Balsamic v | £14.95 |
| Baked Camembert - served with warm garlic bread baguette for dipping V | £9.95 |

To Start

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| Freshly floured whitebait with our own tartar sauce GF | £ 7.45 |
| Homemade soup served with granary bread V GF Option available | £ 4.95 |
| Crispy Aromatic Duck Salad with Plum Sauce (or £11.95 as a main course) | £6.95 |
| Wild garlic mushrooms, served on toasted bread V GF Option available | £ 5.95 |
| Salt & Pepper Squid served with a Lime & Herb Mayonnaise GF | £4.95 |

To Follow

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| Breast of duck served on a bed of bacon & savoy cabbage with a balsamic glaze GF | £14.95 |
| Rump of Lamb marinated in garlic & rosemary served with vegetables & dauphinoise potatoes GF | £15.95 |
| Local 8oz Sirloin steak, served with hand-cut chips, tomato and mushrooms GF | £16.95 |
| 8oz Rib eye steak, served with hand-cut chips, tomatoes and mushrooms GF | £17.95 |
| Spicy vegetable fajita, served with a herb and tomato salsa and crisp mixed salad V | £11.95 |
| Stowford Press Battered Haddock, hand cut Chips, peas and homemade tartar sauce GF | £12.95 |
| Wild mushroom tagliatelle V | £10.95 |
| Calves liver pan fried with bacon, served with new potatoes and vegetables GF | £11.95 |
| Confit of Duck served with Dauphinoise Potatoes and Seasonal Vegetables GF | £14.95 |
| Grilled Cod Fillet served with sauce vierge, new potatoes and vegetables | £12.95 |
| Tuscan Summer Vegetable Pie, vegetables in a Pesto Cream sauce served with chips or new potatoes and salad V | £10.95 |

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

Bread basket £1.25

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.