



THE AMBERLEY INN

Nibbles

Crusty bread with homemade rough pesto	3.95	GFAVE
Mixed Olives	4.50	GFVE
Hummus with flatbread	4.50	GFADFEF

Starters

Soup of the day served with crusty bread	5.95	GFAEFVE
Artichoke, roasted garlic and truffle oil ravioli with parmesan emulsion	7.95	V
Twice Baked Double Cheese soufflé	7.95	GFV
Crispy Thatcher's gold battered calamari, gem lettuce, sweet chilli sauce	8.95	GF
Mackerel and dill pate, fresh vegetables, toasted bread	7.95	GFAEF
Pressed Ham hock terrine with pickled cornichons and crusty bread	8.95	GFAEFDF

Sharing Platters

Marinated Whole baked Camembert, salad, chutney and ciabatta	15.95	GFAVEF
Vegan, hummus, pesto, fresh vegetables, onion chutney, pickles, pitta bread	15.95	GFAVE
Seafood Platter, Fish goujons, warm seafood cocktail, mackerel pate, ciabatta	18.95	GFA

Mains

Lamb Chump, bubble and squeak, tender stem broccoli, red cabbage and gravy	17.25	GF
Homemade Beef Lasagne served with chips and mixed salad	14.95	GF
Vegetable Moussaka with tomato sauce, salad and chips	14.95	GFVE
8 oz Rump steak served with grilled tomato, chips and peppercorn sauce	22.95	GF
Pan Fried Ling, mash potato, samphire, peas and white wine sauce	17.25	GFDF
Hungarian Beef Goulash	16.95	GFVE
Chicken Breast, rosti potato, broccoli, mushroom and paprika sauce	16.95	GFDF

Classics

Double Cheese Burger, bacon in a brioche bun, chips and salad	16.95	GFA
Thatcher's Gold Battered Haddock, chips, peas and tartar sauce	16.95	GFDFFA
Honey glazed Ham, fried eggs, and chips	15.95	GFDF
Homemade Pie of the day, chips and vegetables	14.95	
Homemade Faggots, mash potato, vegetables and onion gravy	14.95	GF