



VALENTINE'S DAY MENU

3 COURSES £68.00

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AND GIVEN TO OUR TEAM. ALLERGENS & INTOLERANCES - VE VEGAN / DF DAIRY FREE / V VEGETARIAN / GF

Gluten Free: Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. An allergens information file is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients. However, we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. Please ask one of our Team Members for this information.

AMBER'S VALENTINE'S DAY MENU

STARTERS

PARSNIP SOUP (V)(GF)(VE OPTION)

Apple & cinnamon, sage oil, rye bread

TRUFFLE & MUSHROOM STUFFED ARANCINO (V)

Black garlic ketchup, rocket & affila cress

HAM HOCK PRESS

Chicken liver parfait, spiced beetroot chutney, sourdough toast

PEPPERED SMOKED SALMON (GF)

Compressed cucumber, sweet pickled shallots, caper berries, red pepper puree

BAKED CAMEMBERT TO SHARE (V OPTION)(GF OPTION)

Olive bread, pancetta crisps, chilli oil, watercress salad

MAINS

GRESSINGHAM DUCK BREAST (GF)

Butter glazed fondant, roasted squash puree, cavolo nero, spiced cherry reduction sauce

PAN ROASTED CHICKEN SUPREME (GF)

Woodland mushroom cream, thyme roasties, tenderstem broccoli, heritage carrot, port sauce

SOFT CHIVE & GARLIC POLENTA (VE)

Charred broccoli, baby courgette, sautéed wild mushrooms, herb oil, crispy onions

MEDITERRANEAN PISTO PIE (V)

Spanish style ratatouille & olive tapenade, baked in flaky pastry, roasted tomato & garlic sauce, crispy fried panisse, buttered baby spinach & pine nuts

8OZ (227G) SIRLOIN STEAK (GF)

Served with triple cooked chips, confit plum tomato, portobello mushroom, dressed watercress.

PAN SEARED SEABREAM FILLET (GF)

Vine tomato risotto, roquito peppers, young courgette, basil oil, parmesan crisp

POACHED SEA TROUT (GF)

Winter greens, Anna potato, carrot & orange butter sauce

ROASTED LAMB RUMP (GF)

Hot pot potatoes, pancetta beans, celeriac puree, caramelised onion, lamb jus

SIDES

YOUR CHOICE OF ONE SIDE DISH

WINTER GREENS WITH CHIVE BUTTER (GF)

TRIPLE COOKED CHIPS (GF OPTION)

BABY SPINACH WITH TOASTED PINE NUTS (GF)(VE)

AFTERS

WARM CHOCOLATE & BEETROOT CAKE (V)

Milk chocolate cremeux, cherry puree, almond tuille

BAKED PEAR CRUMBLE TART (V)

Honey ice cream, macerated sultanas, cinnamon cream, caramel sauce

ICED LEMON BALM PARFAIT (V)

Glazed marmalade cake, Cointreau cream, caramelised orange syrup

SELECTION OF 3 CHEESES

VALENTINES SHARING PLATTER FOR 2

Selection of desserts

THREE COURSES 68.00 PER PERSON



MAKE A RESERVATION AND BOOK TODAY
www.AmbersRestaurant.co.uk

DIETARY REQUIREMENTS

(V) - Vegetarian | (VE) - Vegan | (DF) - Dairy free | (GF) - Gluten free | (O) - Option available