

AMBER

ENTREE

DOUBLE BAKED CHEESE SOUFFLÉ (V) Gruyere, cheddar, parmesan, truffle paste	25
SEAFOOD CHOWDER (V OPTION AVAILABLE) (M) Mussel, prawns, fish, mixed vegetable, grilled sourdough bread	27
SPICED CAULIFLOWER SALAD WITH PROSCIUTTO (V OPTION AVAILABLE) Rocket, herbal tahini, roasted pine nuts, dried cranberries, pickled apple, pomegranate glaze	27
SALT & PEPPER PRAWNS (I) Nam jim mayonnaise, garden salad	27

MAIN

FISH OF THE DAY (M) Spiced pumpkin puree, cannellini bean, spinach	48
SLOW COOKED LAMB SHANK Red wine & tomato based, creamy polenta, jus	48
STUFFED CHICKEN BREAST Chorizo, pomme puree, baby spinach, creamy mushroom sauce	42
BEEF BOURGUIGNON Dutch carrot, pearl onion, wild mushroom, pomme puree, red wine jus	48
RARE BREED BLACK BERKSHIRE PORK CUTLET Braised cabbage, crispy bacon, chestnut puree, jus	48
PRAWN & PUMPKIN RISOTTO (V OPTION AVAILABLE) (I) Parmesan, buffalo mozzarella, crème fraiche, rocket	42
GRAIN FED BEEF STRIPLOIN 250G Garden salad, choice of sauce - red wine jus or mushroom sauce	58

AMBER

PIZZA

TRUFFLE, HONEY & PISTACHIOS	25
Bianca, mozzarella, parmesan, black truffle oil, honey, pistachios (V)	
PESTO CHICKEN & MUSHROOM	28
Tomato, mozzarella, chicken breast, pesto, mushroom	
PRAWN	28
Tomato, prawn cutlet, cherry tomato, Spanish onion, chilli	
TOMATO & RICOTTA	25
Tomato, mozzarella, ricotta, cherry tomato, basil (V)	
PEPPERONI	26
Tomato, pepperoni, mozzarella	

SIDES

HONEY GLAZED SWEET POTATO	13
CAULIFLOWER GRATIN	15
CHARGRILLED BROCCOLINI, LEMON, MUSTARD DRESSING	15
STEAMED MIXED SEASONAL VEGETABLES	15
GARLIC PIZZA BREAD	10
SHOESTRING FRIES	12
MASH POTATO	12

DESSERT

CHOCOLATE FONDANT	20
Vanilla ice cream, fresh berries	
SEASONAL FRUIT & COCONUT SAGO	20
Seasonal fruit compote, coconut milk, fresh seasonal fruits, earl grey crumble	
BISCOFF CHEESECAKE	20
Biscoff crumbs, cream cheese, biscoff topping, spiced caramelised apple	