

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	51
STUFFED CHICKEN BREAST Chorizo, pomme puree, baby spinach, creamy mushroom sauce	44
BEEF BOURGUIGNON Dutch carrot, pearl onion, wild mushroom, pomme puree, red wine jus	50
RARE BREED BLACK BERKSHIRE PORK CUTLET Braised cabbage, crispy bacon, chestnut puree, jus	49
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	60

AMBER

PIZZA

TRUFFLE, HONEY & PISTACHIOS	26
Bianca, mozzarella, parmesan, black truffle oil, honey, pistachios (V)	
PESTO CHICKEN & MUSHROOM	29
Tomato, mozzarella, chicken breast, pesto, mushroom	
PRAWN	29
Tomato, prawn cutlet, cherry tomato, Spanish onion, chilli	
TOMATO & RICOTTA	26
Tomato, mozzarella, ricotta, cherry tomato, basil (V)	
PEPPERONI	27
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	21
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	