



THE GRILL

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SMALL PLATES

Selection of Green & Black Olives (ve)
£3.00

Oven-baked Breads (ve)
with olive oil and balsamic vinegar
£4.00

Homemade Seasonal Soup (v)
with stone-baked bread
£6.50

Warm Salad of Tea-Smoked Scottish Salmon
Beetroot, watercress and
horseradish crème fraiche
£8.50

Smooth Duck & Chicken Liver Paté
Toast, sliced gherkins and chutney
£7.00

Salt & Pink Peppercorn Squid
Chilli, spring onion and
garlic-lemon mayonnaise
£7.50

Crispy Mozzarella Arancina (v)
Tomato arrabiata sauce
£7.00

SALADS

Add Scottish grilled salmon (£4), chicken
or halloumi (£3) to your salad.

Classic Caesar Salad (v)
Gem lettuce, croutons, Parmesan cheese,
soft-boiled egg, Caesar dressing
£11.00

Pear & Feta Salad (v)
Roast pear, mixed leaves, walnuts,
dry cranberries, sweet balsamic dressing
£12.00

Goat's Cheese Salad (v)
Mixed leaves, spinach, hazelnuts,
with figs and honey dressing
£12.00

CLASSICS

Fish & Chips
Fresh cod fillet in a crispy batter, rustic chips,
minted crushed peas, home-made tartar
sauce and caramelised lemon
£16.00

Jhaneko Gurkhali Chicken
Traditional Nepali grilled spicy dish of
chicken marinated with ginger, garlic, red
onion and Sichuan pepper, jimbu (Himalayan
herbs) fried with butter, basmati rice,
naan bread
£16.00

Traditional Amba Pasta (v)
Penne or spaghetti, choice of tomato and
basil, Arrabiata, pesto and sun-dried tomato
or creamy mushroom sauce. Add grilled
chicken (£3) or prawns (£5)
£14.00

SANDWICHES & PANINIS

All served with a side salad and French fries

Traditional Club Sandwich
Triple layered sandwich with egg
mayonnaise, tomato, bacon and grilled
chicken, served on white or brown bread
£14.00

Steak Sandwich with 6oz Sirloin Steak
21 day-aged 6oz sirloin steak sandwich
served on ciabatta
£14.00

Mozzarella or Brie Cheese, Plum Tomato
& Basil Pesto
Served as a panini
£9.50

Grilled Chicken Breast, Sun-Dried Tomato
& Rocket
Served as a panini
£9.50

Mezze Platter (v)

Houmous, olives, chargrilled halloumi,
peppersweets, baba ganoush,
tabbouleh, pitta bread

£14.95

Spanish Platter

Chorizo sausage, marinated artichoke,
manchego cheese, serrano ham, smoked
paprika almonds

£14.95

English Cheese Board (v)

Selection of regional English cheeses,
apple and ginger chutney, biscuits

£14.00

FROM THE JOSPER GRILL

Sea Bass

Roast butternut squash,
charred broccoli and lentils

£17.00

Scottish Salmon Fillet

Charred leeks, oyster mushrooms,
crushed new potatoes and herb sauce

£17.00

Free Range Half Chicken

With a side salad and hand-cut chips

£20.00

Grilled Chicken Skewers

With a side salad and rice

£19.00

7oz Rump of Lamb

With red wine jus and hand-cut chips

£19.00

STEAKS

British farm-sourced steak, roasted
vine tomatoes and watercress with
a choice of fries or chunky chips
and red wine or peppercorn sauce

6oz 21 Day-Aged
Casterbridge Rump Steak
£19.00

8oz 21 Day-Aged Rib-Eye Steak
£24.00

8oz 21 Day-Aged Sirloin Steak
£25.00

6oz 21 Day-Aged Beef Fillet
£28.00

SHARING PLATTERS

BURGERS

All our burgers are served on a toasted
brioche bun and come with a side order
of hand-cut chips and homemade dip

Amba Beef Burger

8oz 100% British beef patty, lettuce,
tomato, pickles

£15.50

Buttermilk Fried Chicken Burger

Lettuce, jalapeño, pickles, cabbage slaw

£14.50

Falafel & Spinach Burger (v)

Portobello mushroom and halloumi

£13.50

STONE-BAKED PIZZAS

Gluten-free base available on request

Margherita (v)

Durum wheat base, tomato sauce,
topped with mozzarella cheese and basil

£12.00

Pepperoni

Durum wheat base, tomato sauce, topped
with mozzarella cheese and pepperoni

£13.00

Additional Pizza Toppings

Parma ham, mushrooms, buffalo mozzarella,
olives, onions, grilled chicken, jalapeños
and artichoke

£2.00 each

SIDES

Rosemary & Parmesan French Fries, Chips,
Boiled New Potatoes, Rice, Rustic Chips,
Garlic Bread, Mixed Leaves Salad,
Rocket & Parmesan Salad

All vegetarian

£3.50

DESSERTS

Ice Cream Selection (v)

Please ask your waiter for today's selection

£6.00

Sticky Toffee Pudding (v)

Butterscotch sauce and vanilla ice cream

£7.00

Gluten-free Polenta, Honey & Orange Cake
(v)

Crème fraiche

£7.00

Raspberry Cheesecake (v)

Raspberry sauce

£7.00

Dark Chocolate Brownie (v)

with walnuts and pistachio ice cream

£7.00

British Cheese Board (v)

£10.00

Food allergies and intolerances. (V) is suitable for vegetarians.
(Ve) is suitable for vegans. If you suffer from an allergy or food
intolerance please let us know before ordering. An information
pack is available from your host in the restaurant, listing the
allergenic ingredients used in our menu. Please note that our
kitchen and food service areas are not nut free or allergen free
environments. All weights are approximate before cooking. All
prices are inclusive of VAT at the current rate. A discretionary
12.5% service charge will be added to your bill.