

Amélie

LUNCH MENU

SMALL PLATES

Hummus, chilli oil, warm flatbread <i>(ve, gfa)</i>	7
Padron peppers, lime, seaweed salt <i>(ve, gfa)</i>	6.5
Tuscan king prawns, chilli and garlic cream, spinach, toasted sourdough <i>(gfa)</i>	9
Grilled sardines, carrot and samphire fritter, romesco <i>(gfa)</i>	8
Seared pear and sprout salad, rocket, cornish blue, sauce gribiche <i>(v, gfa)</i>	7.5

FLATBREADS

Steak, 'nduja, cream cheese, crispy onions, rocket	14
Roasted tomato and olive, battered fish, basil	12
Hummus, courgette ribbons, black olives, padron peppers, chilli flakes, balsamic <i>(ve)</i>	10
Walnut, pear and cornish blue, rocket, balsamic <i>(v)</i>	11
Goats cheese, prosciutto, red onion jam, rocket	12

LARGER PLATES

Whole baked fish, citrus and oregano, romesco <i>(gfa)</i>	MP
Cider battered fish, lemon and garlic new potatoes, sauce gribiche, lemon <i>(gfa)</i>	MP
Seafood linguini, white crab, king prawns, clams, samphire, chilli and lemon	25
Herb gnocchi, roasted mushroom, brussel sprouts, goats cheese sauce <i>(v, gfa)</i>	14
Prosciutto sandwich, toasted ciabatta, fresh mozzarella, roquito peppers, romesco, rocket, fries <i>(gfa)</i>	13

SIDES

Artisan bread, butter, balsamic and oil <i>(v, vea)</i>	5
Seaweed salted fries <i>(ve, gf)</i>	3.75
Miso roasted new potatoes <i>(v, vea, gf)</i>	4.5
'Nduja sprouts	6
Rocket and parmesan salad <i>(gfa)</i>	3.5
Garlic buttered doughballs <i>(v, vea)</i>	5

TO FINISH

Cherry and chocolate marquise, honeycomb, coffee cream <i>(v, gfa)</i>	7		
Muscavado pannacotta, Frangelico raisins, toasted hazelnuts, brown bread crostini	6		
Glazed figs, orange and cardamom syrup, pistachio granola, coconut sorbet <i>(gfa, ve)</i>	7		
Affogato: clotted cream ice cream, chocolate biscotti, shot of espresso <i>(gfa)</i>	6		
Add Disaronno	3.5		
Selection of ice creams/sorbets <i>(vea)</i>			
1 scoop	3.5 / 2 scoops	6 / 3 scoops	8

Consuming raw seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergy statement: Menu items may contain or come into contact with milk, eggs, gluten, peanuts, tree nuts, soya, fish, sesame, mustard, celery, molluscs, crustaceans, lupin and sulphites. If you have any dietary requirements, please ask a member of staff.

