

DINING

Eat, Drink, Sleep... Explore

STARTERS

All main menu dishes served from 12 noon till 9pm, unless otherwise stated

Homemade Soup

Served with bloomer bread and butter — **5.25**

Potato Skins

Crispy potato skins; served with barbeque sauce and garlic mayonnaise — **4.95**

Grilled Goat's Cheese

Grilled goat's cheese served on a sun-blushed tomato salad with balsamic glaze — **5.95**

Garlic Mushrooms

Pan-fried mushrooms in garlic butter, with toasted ciabatta — **5.95**

Crispy Chicken Strips

Chicken strips coated in chef's blend of spices; served with crisp salad and sweet chilli sauce — **6.75**

Homemade Black Pudding

Chef's homemade black pudding, poached egg and pink peppercorn sauce — **5.95**

Crab & Chilli Tian

A blend of white crab claw meat, seasoned with chilli, lime and a medley of herbs; served with toasted ciabatta — **7.95**

Poached Cod Fish Cakes

Fresh cod fish cakes bound with chef's seasonings, served with crisp leaves and lime mayonnaise — **6.95**



MAINS

Fish & Chips

Fish fillet in a light crispy batter, traditionally served with homemade chips, mushy peas and tartare sauce — **12.95**

Scampi & Chips

Succulent wholetail scampi inside a crumb coating; served with homemade chips, mushy peas and tartare sauce — **11.95**

Homemade Steak & Ale Pie

Tender chunks of prime beef, cooked in Black Sheep ale and rich gravy, encased in shortcrust pastry and served with vegetables, mashed potato and lashings of gravy — **12.95**

Sausage & Mash

Prime butcher's pork sausages, served on wholegrain mustard mashed potato with fresh vegetables and finished with red onion gravy — **10.95**
(Add Yorkshire pudding for 1.00)

Poached Cod Linguine

Chunks of cod fillet poached in a garlic cream, with spinach and fresh herbs, tossed with linguine pasta — **13.95**

Crispy Bacon Macaroni Cheese

Macaroni pasta baked in a rich mature white cheddar cheese sauce with crispy bacon lardons, served with garlic bread — **11.95**

12 Hour Slow-Cooked Barbeque Pork Ribs

Tender pork ribs marinated and cooked in barbeque sauce, served with buttered corn on the cob, dressed salad and fries — **14.95**

Chicken Jalfrezi

Marinated chicken in authentic herbs and spices, cooked in Jalfrezi sauce with onions and peppers; served with pilau rice, poppadoms and house pickle — **13.95**

Cider Braised Belly Pork

18-hour cooked belly pork in Aspalls Cyder with bramley apple purée and black pudding mashed potato; finished with a thyme & red wine jus — **13.95**

Chicken & Stilton

Succulent pan-seared chicken breast, served with pan-roasted new potatoes and vegetables, finished with bacon, mushroom & stilton sauce — **12.95**



FROM THE BROILER

Our steaks are seasoned with our own special recipe and cooked in a special broiler at 1600–1800° Fahrenheit to sear the outside of the meat and keep the inside tender and juicy

8oz Rump Steak

A bistro style cut rump steak, served with your choice of side — **16.95**

10oz Dry-Aged Ribeye Steak

Dry-aged ribeye steak, served with your choice of side — **24.95**

16oz Tomahawk Steak

For one or to share; premium dry-aged steak, served with your choice of two sides and a sauce — **29.95**

Sides

Buttered Corn on the Cob & Fries

Mac & Cheese

Traditional Grill Garnish & Fries

Steamed Vegetables & Baby Potatoes

Add peppercorn sauce, blue cheese sauce or garlic butter for 2.95

Gammon & Egg

10oz gammon steak, double hen's egg, dressed salad and fries — **12.95**

The Amble Inn Mixed Grill

Chicken, rump steak, sausage, gammon and black pudding, finished with fried egg; served with fries and dressed salad — **26.95**



MEAT FREE

Traditional Macaroni Cheese

Macaroni pasta baked in a rich white extra mature cheddar cheese sauce; served with garlic bread — **9.95**

Vegetable Jalfrezi

Fresh crisp vegetables cooked in an authentic Jalfrezi sauce; served with poppadoms and house pickle — **9.95**

Chickpea & Coriander Burger

Chef's recipe chickpea burger with a blend of herbs and spices, served in a brioche bun with garlic mayonnaise, salad, coleslaw and fries — **10.95**

BURGERS

The Amble Inn Burger

8oz patty topped with bacon and mozzarella cheese; served in a brioche bun with fries, salad and coleslaw — **11.95**

Barbeque Pulled Pork Burger

8oz patty topped with slow-cooked barbeque pulled pork and smoked cheese; served in a brioche bun with fries, salad and coleslaw — **14.95**

Pan-Fried Chicken Burger

Pan-seared chicken breast topped with lashings of mayonnaise; served in a brioche bun with salad, fries and coleslaw — **10.95**

Crispy Chicken Burger

Marinated chicken breast coated in chefs blend of herbs and spices; with sweet chilli sauce, served in a brioche bun, with salad, fries and coleslaw — **11.95**

Pizza Burger

8oz patty topped with tomato ragout, pepperoni and mozzarella cheese; served in a brioche bun, with salad, fries and coleslaw — **13.95**



SALADS

Chicken & Bacon Caesar

Succulent chicken breast, crispy bacon lardons and herb sippets bound in traditional Caesar dressing finished with fresh parmesan — **10.95**

Grilled Goat's Cheese

Grilled goat's cheese served on sun blushed tomato salad finished with balsamic glaze — **10.95**

Crab Claw Salad

A blend of white crab claw meat, seasoned with chilli, lime and a medley of herbs; served with toasted ciabatta — **14.95**



PIZZAS

Our pizza bases are rolled on-site and cooked in our stone pizza oven

Margherita

Mozzarella cheese, tomato base and fresh herbs — **8.95**

Pepperoni

Sliced pepperoni, tomato base and mozzarella cheese — **9.95**

Spicy Chicken Jalfrezi

Chunks of marinated chicken, peppers, onions, jalfrezi spice and mozzarella — **12.95**

Barbeque Chicken & Pulled Pork

Strips of marinated chicken, slow-cooked pulled pork, tomato base, barbeque sauce and mozzarella — **11.95**

Crispy Ham & Sweetcorn

Slow-cooked ham, sweetcorn, tomato base and mozzarella — **11.95**

DESSERTS

Homemade Brownie

With boozy berries and ice cream — **6.95**

Sticky Toffee Pudding

With lashings of toffee sauce and vanilla ice cream — **5.95**

Cereal Milk Panna Cotta

With berries, honey and granola crumb — **5.95**

Chef's Choice Cheesecake

Served with Chantilly cream — **5.95**

Chocolate Fudge Cake

Served with ice cream — **5.25**

Ice Cream Sundae

Choose from: Classic Knicker Bocker Glory, Bubble Gum Sundae, Toffee Sundae or Chocolate Sundae — **5.95** (*Family Sharing Sundae 10.95*)

Ice Cream Selection

Please ask for today's choice. One Scoop — **£2.95** Two Scoops — **£3.75**

Northumbrian Cheese Selection

A choice of Northumbrian cheeses with crackers, fruits and chutneys — **7.95**



SANDWICHES

Served 11.00am – 5.00pm. All sandwiches served on toasted ciabatta bread with salad garnish and coleslaw

Fish Fingers, Mushy Peas & Tartare Sauce — 7.95

Hot Roast Meat & Gravy — 7.95 **Chef's Seasonal Crab Salad — 8.95**

Grilled Goat's Cheese, Onion Chutney, Red Pepper & Tomato — 7.95

Barbeque Pulled Pork & Smoked Cheese — 7.95 **Traditional BLT — 6.95**



PREMIUM SANDWICHES

Served 11.00am – 5.00pm. All served on bloomer bread with salad garnish & coleslaw

Grilled Pastrami

Pastrami, roasted onion and peppers, mature white cheddar — **9.95**

Reuben Sandwich

Ham, pickles, house sauce, sauerkraut, smoked cheese — **9.95**

Coronation Chicken & Poppadum

Coronation chicken, salad, house pickle, poppadom — **9.95**



CHILDREN'S MENU

1 course 5.25 — 2 courses 6.00 — 3 courses 6.75

STARTERS

Hidden Vegetable Tomato Soup or Garlic Bread

MAINS

The Amble Inn Kiddie Platter

Cheese chunks, sliced ham, vegetable sticks and bread & butter

Individual Cheese & Tomato Pizza

Fries and beans or peas

Fish & Chips

Served with beans or peas

Sausages

Served with mash and vegetables or chips and beans

Macaroni Cheese

Served with garlic bread

Hidden Vegetable Tomato Pasta

Served with garlic bread

Cheeseburger

Served with fries and beans

DESSERTS

Sticky Toffee Pudding or Ice Cream Cone (with Monkey's Blood!)

KIDS LIGHT BITES

Hummus & Vegetable Sticks — 2.95 **Cheese & Crackers — 2.95**

Yorkshire Pudding & Gravy — 2.95 **Mash & Gravy — 2.95**



LIGHT BITES

Served 11.00am – 5.00pm

Fish & Chips

Fish fillet in a light crispy batter, traditionally served with homemade chips, mushy peas and tartare sauce — **7.95**

Scampi & Chips

Succulent wholetail scampi inside a crumb coating; served with homemade chips, mushy peas and tartare sauce — **7.95**

Roast of the Day

Traditional roast lunch, with fresh vegetables, roasted potatoes, mashed potato, Yorkshire pudding and lashings of rich gravy (*ask our staff for today's choice of roast meat*) — **7.95**

BREAKFAST

Served 7.30am – 11.00am (Residents' breakfast 7.30am – 9.30am)

Full Northumbrian

Bacon, sausage, hash brown, tomato, mushroom, baked beans and choice of scrambled, poached or fried egg — **9.00**

Full Vegetarian

Vegetable sausage, tomato, mushroom, hash brown, baked beans and choice of scrambled, poached or fried egg — **7.95**

Breakfast Roll

Two fillings from the following: bacon, sausage, hash brown, tomato, mushroom or egg — **3.95** (add extras for 75p each)

Porridge

Served with honey or jam — **3.95**

Kippers

Served with poached egg and brown toast — **7.25**

Eggs Benedict

Poached eggs on toasted brioche with crispy bacon, topped with hollandaise — **7.25**

Kid's Breakfast

Full English — **4.95** Toast — **1.95** Beans on Toast — **2.50** Cereal — **1.00**



SUNDAY CARVERY

Served 12 noon – 4.00pm, every Sunday (subject to availability)

Roast Topside Beef, Roast Pork or Roast Turkey

Hand-carved for you by our chef and then help yourself to a selection of fresh, seasonal vegetables and of course our famous homemade Yorkshire puddings

Light — **7.95** Standard — **9.95** Large — **12.95**



SIDES

Chips or Fries — 2.95 **Onion Rings — 2.95** **Dressed House Salad — 2.95**
Garlic Bread — 1.95 **Seasonal Vegetables — 2.95** **Baby Potatoes — 2.95**
Barbeque Ribs (Half Rack) — 4.95 **Bread & Butter — 1.95**
Macaroni Cheese — 4.95 **Corn on the Cob — 2.95**



Please order your food at the bar, quoting your table number when ordering

Remember to ask staff about our daily specials menu — We hope you enjoy your meal

(Please note: specials may not be available during peak seasons)



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Welcome to The Amble Inn — Should you have any special dietary or allergy queries, please visit our website (inncollectiongroup.com/amble-inn/restaurant). For any other information relating to ingredients or processes used, please don't hesitate to speak to a member of our team.

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience. If you have any special dietary requests please let a member of staff know when you order. We have full allergen information for every item on our menu — ask staff for our allergen information binder.