

# STARTERS

## Homemade Soup

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

## Potato Skins

Crispy potato skins served with barbeque sauce and garlic mayonnaise — **5.25**

## Crispy Fried Crab Claws

Crab claws in a seasoned coating, deep fried and served with a rocket salad and lime mayo — **7.25**

## Hot Sriracha Chicken Wings

Chargrilled chicken wings marinated in sriracha spices, served with a spring onion salad and sour cream — **6.95**

## Crab Bonbons

Chef's seasoned white crab bonbons, served in a rich crab bisque and garlic grissini — **7.95**

## Grilled Goat's Cheese

Served on a sun-blushed tomato salad with a balsamic glaze — **5.95**

## Roasted Beetroot

Baked baby beetroot, served with sweet pickled vegetable ribbons and a balsamic glaze (VEGAN) — **7.95**

## Smoked Salmon Roulade

Smoked salmon, soft cheese and spinach with herbs and fresh lemon, served with a rocket salad and dill dressing — **7.25**

# SHARERS

## Potato Skins & Onion Rings Platter

Crispy potato skins and homemade onion rings with barbeque sauce and garlic mayonnaise — **7.95**

## Steak & Sriracha Wings Platter

Prime cut bisto rump steak, cooked in our house rub, with chargrilled marinated sriracha chicken wings, served with soured cream and a spring onion salad — **17.95**

## Seafood Platter

Crispy fried crab claws with lime mayo, smoked salmon roulade, crab bonbons and battered cod goujons with tartare sauce — **16.95**

## Garlic Pizza Bread

House rolled pizza dough with lashings of garlic butter, cooked in our house pizza oven — **7.95** (*Add cheese 1.00*)

# 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 rich gravy — **12.95**

## Northumbrian Game Pie

A medley of Northumbrian game, cooked in red wine, winter herbs and root vegetables, cased in a suet pastry and served with vegetables and game sauce — **11.95**

## Pan-Fried Stone Bass

Fillet of stone bass served with a celeriac fondant, celeriac purée, crab mousseline and split parsley beurre blanc — **15.95**

## 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**

## Northumbrian Venison

Pan-seared venison, sweet potato fondant, wilted green vegetables and a red wine venison sauce — **14.95**

## Haggis, Neeps & Tatties

Grilled haggis, creamed mashed potato, buttery swede, wholegrain mustard and a brandy cream — **13.95**

## Teriyaki Style Beef

Tender strips of prime beef in a teriyaki sauce, served with stir-fried vegetables and egg noodles — **12.95**

## Thai Green Chicken Curry

Succulent children breast marinated in ginger & garlic in an aromatic green Thai curry sauce, served with a blend of basmati and wild rice and sweet pickled vegetable ribbons — **12.95**

## Confit Chicken Leg

Tender slow-cooked confit chicken leg, served with haggis croquette, wilted greens and a mushroom & leek sauce — **13.95**

# 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

Bistro style cut rump steak, served with your choice of side — **17.95**

## 8oz Dry-Aged Ribeye Steak

Dry-aged ribeye steak, served with your choice of side — **19.95**

## Sides

Traditional Grill Garnish & Fries

Mac & Cheese

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**

# MEAT FREE

## Traditional Macaroni Cheese

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

## Vegetable & Lentil Casserole

Root vegetables cooked in garlic, winter herbs and a rich tomato ragout with red lentils, topped with sweet potato mash and vegan cheese (VEGAN) — **11.95**

## Chickpea & Coriander Burger

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

## Wilted Green Vegetable Thai Curry

Tender vegetables cooked in an aromatic Thai curry sauce, served with a blend of basmati and wild rice and sweet pickled vegetable ribbons (VEGAN) — **10.95**

# BURGERS

## The Amble Inn Burger

8oz patty topped with bacon, pepperoni, mature cheddar and fried onions, served with fries, salad, coleslaw and onion rings — **14.95**

## Pan-Fried Chicken Burger

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

## Brie & Bacon Burger

8oz patty topped with crispy bacon and brie, served in a seeded brioche bun with fries, salad and coleslaw — **11.95**

# 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**

## Crispy Ham & Sweetcorn

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

## Barbeque Chicken

Pulled chicken, barbeque sauce, tomato base and mozzarella cheese — **12.95**

## Satay Chicken & Jalapeño

Tender chicken, satay sauce, jalapeños, tomato base and mozzarella — **12.95**

# CHILDREN'S

*1 course 5.00 — 2 courses 6.00 — 3 courses 7.00*

# 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

With fries *or* beans and cheese

## 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

# 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**

# KIDS LIGHT BITES

**Cheese & Crackers — 2.95**   **Mash & Gravy — 2.95**

**Yorkshire Pudding & Gravy — 2.95**

# 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**

## Homemade Treacle Sponge

Served with custard — **5.95**

## Chef's Choice Cheesecake

Served with Chantilly cream — **5.95**

## Winter Berry Crumble

Served with custard — **5.95**

## Northumbrian Cheese Selection

Northumbrian cheeses with crackers, fruits and chutneys — **7.95**

## Ice Cream Selection

Please ask for today's choice. 1 Scoop — **2.25** 2 Scoops — **3.75**

## Ice Cream Sundae

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

# 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

## Traditional BLT — 6.95

# PREMIUM SANDWICHES

*Served with chips, salad and coleslaw*

## Satay Chicken Wrap — 9.95

## Soft Shell Crab with Collard Slaw — 9.95

## The Amble Inn Club

Roast turkey, bacon, ham, pickles, mayo and American style mustard — **9.95**

# SUNDAYS

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

## Roast Beef, Roast Pork *or* Roast Turkey

Served with a selection of fresh, seasonal vegetables and of course, our famous homemade Yorkshire puddings

Light — **7.95**   Standard — **9.95**   Large — **12.25**

*Please ask a team member for today's vegetarian option*

# 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**

**Bread & Butter — 1.95**   **Macaroni Cheese — 4.95**



Should you have any special dietary or allergy queries, please visit our website ([inncollectiongroup.com/amble-inn/restaurant](http://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.



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# WHITE

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Fontana Trebbiano</b>	3.65	4.85	6.75	18.95
Italy — Easy drinking white wine with flavours of ripe lemons and limes; a soft aromatic finish.				
<b>Lodez Chardonnay</b>	3.95	4.95	6.95	20.95
France — Easy drinking style of Chardonnay from the South of France. Ripe peaches, lemon peel and a light hint of vanilla oak.				
<b>Canyon Road Pinot Grigio</b>	4.25	5.25	7.25	21.50
USA — Medium-bodied wine with hints of green apple, citrus, white peach and floral blossom. Crisp, with a refreshing and revitalizing finish.				
<b>Akau Marlborough Sauvignon Blanc</b>	4.65	6.25	8.25	24.50
New Zealand — Lots of fresh pink grapefruit with citrus fruits, subtle passion fruit and baked pineapples. Very moreish, perfectly balanced.				
<b>La Font Francaise Picpoul De Pinet</b>	4.75	6.50	8.75	25.95
France — Bright mouth-watering flavours of mandarins, pink grapefruits and fresh lime combine to make this new favourite a crowd pleasing wine to enjoy by the glass.				

# RED

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Fontana Sangiovese</b>	3.65	4.85	6.75	18.95
Italy — Light bodied style of red wine with flavours of ripe cranberries, tart cherries and subtle tannins.				
<b>Canyon Road Merlot</b>	4.25	5.50	7.50	22.50
USA — With a soft and elegant mouth-feel, this wine has deep flavours of rich cherries and jammy blackberries, with hints of vanilla and spice.				
<b>La Cour des Dames Syrah</b>	3.95	5.50	7.50	21.95
France — Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish.				
<b>Rothschild Cabernet Sauvignon</b>	4.65	6.25	8.25	24.50
France — A rich nose of ripe blackcurrants and black cherry. Full-bodied yet soft and very easy going. Blackberry fruits linger on the palate, whilst soft tannins enable a sense of easy drinking. This wine is uncomplicated and makes for the perfect pop and pour.				

<b>7 Fires Malbec</b>	4.50	5.95	7.95	23.95
Argentina — The wine is deep ruby with youthful violet hues; intense aromas of mulberry and blackberry, cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth-filling sweet dark fruit on the palate.				

# ROSÉ

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Fontana Rosato</b>	3.65	4.85	6.75	18.95
Italy — Very light and delicate style of rose, bone dry with subtle red fruit flavours and crisp freshness on the finish.				
<b>Canyon Road White Zinfandel</b>	3.95	4.95	7.25	20.95
USA — This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.				
<b>Principato Pinot Grigio Blush</b>	4.25	5.25	7.25	21.50
Italy — Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.				

# SPARKLING

	<i>125ml</i>	<i>Bottle</i>
<b>Chio Prosecco</b>	4.95	29.95
Italy — Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.		

<b>Ayala Brut Majeur Champagne</b>	49.95
France — Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits.	

# CLASSICS

6.95 EACH	
<b>Piña Colada</b>	Coconut Rum, Cream, Pineapple Juice
<b>Strawberry Daiquiri</b>	Spiced Rum, Strawberry Syrup, Lime Juice
<b>Espresso Martini</b>	Vodka, Tia Maria, Espresso, Sugar Syrup
<b>Mojito</b>	Rum, Mint, Lime Juice, Sugar Syrup, Soda
<b>Dirty Mojito</b>	Whiskey, Mint, Lime Juice, Sugar Syrup, Soda
<b>Lemon Drop</b>	Citron Vodka, Fresh Lemon, Sugar Syrup
<b>Pornstar Martini</b>	Vodka, Passoa, Passion Fruit Syrup, Prosecco

# OLD SCHOOL

5.95 EACH	
<b>Blue Harbour</b>	Vodka, Blue Curaçao, Lemonade
<b>Skittles</b>	Taboo, Vodka, Blue Curaçao, Orange Juice, Lemonade
<b>Sex On The Beach</b>	Vodka, Archers, Cranberry, Orange Juice, Grenadine

# BUBBLES

<b>Mimosa Sunrise</b>	Prosecco, Orange Juice, Grenadine — <b>6.95</b>
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<b>Bloody Bucks Fizz</b>	Prosecco, Blood Orange Gin, Grenadine — <b>7.95</b>
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<b>Sloe Royale</b>	Prosecco, Sloe Gin, Lime Juice — <b>6.95</b>
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# ALCOHOL FREE

3.95 EACH
<b>Raspberry &amp; Pomegranate Lemonade</b>
<b>Bubble Gum Lemonade</b>
<b>Pink Guava &amp; Lime Lemonade</b>
<b>Strawberry Smash</b>
<b>Skittles Mocktail</b>

# HOT DRINKS

*Teas and coffees all supplied by Ringtons*

<b>Espresso</b>
The espresso is the foundation and the most important part to every espresso based drink

<b>Double Espresso</b>
A double espresso is just that, two espresso shots in one cup

<b>Americano</b>
An americano is hot water with an espresso shot extracted on top of the hot water

<b>Café Latte</b>
A café latte, or “latte” for short, is an espresso-based drink with steamed milk and micro-foam added to the coffee. This coffee is much sweeter compared to an espresso due to the steamed milk
<i>Add Caramel or Vanilla Syrup</i>

<b>Cappuccino</b>
A cappuccino is similar to a latte. However a cappuccino has more foam, is topped with chocolate powder and made in a cup rather than a glass tumbler

<b>Flat White</b>
A flat white is primarily the same as a cappuccino but without foam or chocolate on top

<b>Macchiato</b>
A cross between an espresso and a cappuccino. It’s basically an espresso with a small amount of foamed milk on top

<b>Mocha</b>
A mocha is made up of espresso, milk, and chocolate. It can include one or two shots of espresso depending on taste preferences and is traditionally topped with milk foam

<b>Iced Coffee</b>
Available in three flavours: Iced Caramel Latte, Iced Hazelnut Mocha or Iced Vanilla Latte

<b>Ringtons Fairtrade English Breakfast Tea</b>
A refreshing blend of black tea from Assam and Kenya
<i>Also available in: Camomile, Peppermint, Lemon, Ginger &amp; Ginseng, Green Tea with Citrus, Blackcurrant, Decaf &amp; Earl Grey Tea Bags</i>

<b>Steamers</b>
Hot foamy milk with added flavour: banana, caramel, strawberry or vanilla

<b>Courvoisier Very Special Hot Toddy</b>
Courvoisier VS cognac with lemon juice, vanilla syrup, hot water and a dash of Angostura bitters

# ICED TEAS

<b>Peach</b>
Peach juice and black tea with no added sugar

<b>Jasmine Lime</b>
Black tea infused with fragrant jasmine and lime juice

<b>Cucumber &amp; Mint</b>
Classic cucumber and mint infused with green tea

# HOT CHOCOLATE

<b>Classic</b>
Hot chocolate served with whipped cream and chocolate dusting

<b>White Hot Chocolate</b>
Sweet and creamy, served with whipped cream and chocolate dusting

<b>Strawberries &amp; Cream Hot Chocolate</b>
Classic hot chocolate with strawberry purée topped with whipped cream

<b>Chocolate Orange</b>
Hot chocolate and Cointreau, topped with cream and marshmallows

<b>Mint Choc</b>
Hot chocolate and Crème de Menthe, topped with cream and marshmallows

# LIQUEUR COFFEES

<b>Irish</b>	With Jameson Whiskey	<b>French</b>	With Grand Marnier
<b>Irish Cream</b>	With Baileys	<b>Seville</b>	With Cointreau
<b>Italian</b>	With Amaretto	<b>Calypso</b>	With Tia Maria

