

STARTERS

Homemade Soup of the Day

With toasted wholemeal baguette and butter — 5.25

Smoked Salmon & Baby Prawn Cocktail

A delicious twist on the British favourite — 6.95

CHEF'S FAVOURITE

Homemade Meatballs

Tomato and Italian herb beef mince meatballs topped with shaved Parmesan and crispy spinach — 7.25

Chef's Spiced Sriracha Hot Wings

Served with sour cream, spring onion and fresh coriander on a bed of mixed leaf — 6.95

Oven-Baked Flat Cap Mushroom & Goat's Cheese

With a caramelised red onion chutney — 6.95

Crispy Potato Skins

With a dressed salad and garlic mayonnaise — 4.95

Smoked Mackerel Fillet

Served with house dressed salad and homemade herb butter — 6.95

SANDWICHES & WRAPS

All sandwiches served in a baguette bread with salad garnish and coleslaw. Available 11.00am until 5.00pm

Cod Goujon, Mushy Peas & Tartare Sauce — 7.95

Hot Roast Meat & Gravy — 7.95

Traditional Prawn & Marie Rose Sauce — 8.95

Meatball Sub — 9.95

Sun-Blushed Tomato & Grilled Goat's Cheese — 8.50

Chilli Cheddar Cheese Savoury Wrap — 7.95

Chicken & Bacon Caesar Wrap — 8.95

Hoisin Duck, Cucumber & Spring Onion Wrap — 9.95

SALADS

Pan-Fried Fillet of Salmon

Caramelised in a hoisin sauce, pak choi and bean sprout salad topped with toasted sesame seeds — 12.95

Homemade Sun-Blushed Tomato

Served with grilled goat's cheese, mixed salad leaves and a balsamic glaze — 10.95

Chicken & Bacon Caesar Salad

Gem leaf lettuce, bacon, crispy croutons, Caesar dressing and a chopped boiled egg finished with Parmesan — 11.25

MAINS

Traditional Fish & Chips

Fresh fillet of fish in a light crispy batter, with homemade chips, mushy peas and tartare sauce — 13.95 / 8.95

Homemade Steak & Ale Pie

Tender chunks of prime beef, cooked in ale and rich gravy, encased in shortcrust pastry and served with vegetables, creamy mash and a rich gravy — 12.95 / 8.95

Scampi & Chips

Wholetail scampi inside a crumb coating, served with homemade chips, mushy peas and tartare sauce — 12.95

Tandoori Marinated Chicken Skewer

Served on a warm flatbread, pickled red cabbage, homemade chips and garlic mayonnaise — 12.95

GUEST FAVOURITE

Pan Seared Fillet of Salmon

Served with bacon & herb parmentier potatoes and wilted greens, in a split parsley and baby prawn beurre blanc — 18.95

Pan-Fried Hoisin Duck

Served on a bed of basmati rice, fried vegetables, and crispy leeks — 13.95

Gammon & Egg

10oz gammon steak, double hen's eggs, garden peas and homemade chips — 12.95

Chicken Tikka Masala

Marinated chicken breast chunks packed into an authentic recipe masala sauce, served with naan bread and basmati rice — 12.95

PIZZA

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

Margherita

Mozzarella, chef's tomato base and fresh herbs — 8.95

Pepperoni

Pepperoni, chef's tomato base and mozzarella — 9.95

Meat Feast

Chef's tomato base with chicken, sausage, bacon, jalapeños and mozzarella cheese — 12.95

CHEF'S FAVOURITE

Hoisin Duck

Hoisin duck and spring onion, topped with toasted sesame seeds and mozzarella cheese — 14.95

Vegetarian Pizza

Garlic mushrooms and chef's tomato base topped with wilted spinach and mozzarella cheese — 9.95

MEAT FREE

Hoisin Stir-Fried Vegetables

Served on a bed of basmati wild rice topped with crispy leeks — 9.95

Garlic Mushroom Macaroni Cheese

Served with garlic bread — 10.95

Chickpea & Coriander Burger

Chef's homemade chickpea burger topped with grilled mozzarella, garlic flat cap mushroom and garlic mayonnaise, served with homemade chips — 9.95

BURGERS

All served in a toasted brioche bun with homemade chips

Bacon Cheeseburger

8oz beef patty topped with bacon, Cheddar cheese, crispy onions, American mustard, ketchup and gherkins — 12.95

Lamb Burger

8oz lamb burger topped with in-house cured lamb bacon, salad and a spicy chipotle sauce — 13.95

Mexican Chicken Burger

Grilled chicken breast topped with cheese, guacamole, salsa and jalapeños — 12.95

CHEF'S FAVOURITE

The Amble Inn Seafood Burger

A poached cod and baby prawn patty coated in breadcrumbs, topped with smoked salmon and served with a Marie Rose sauce — 14.95

THE BROILER

Our steaks are 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 — 18.95

8oz Rib-Eye Steak

Freshly cooked to your liking, served with your choice of side — 23.95

Sides

Traditional garnish; grilled tomato, mushroom, homemade onion rings and chips

Baked macaroni cheese and Cajun-dusted fries

Steamed potatoes and wilted greens

Add a sauce for 2.95 — Peppercorn, Blue Cheese, Diane or Garlic Butter

DESSERTS

Fruit Platter

Mixed fruits, passion fruit sorbet and lemon sorbet — 6.25

Homemade Sticky Toffee Pudding

Served with vanilla ice cream — 5.95

Chocolate Cheesecake

Served with salted caramel sauce and ice cream — 6.95

GUEST FAVOURITE

Fresh Strawberry & Chantilly Meringue Stack

Served with a strawberry coulis and mixed berries — 6.25

Passion Fruit Posset

Served with homemade shortbread — 6.95

Cheese Board

A selection of luxury cheeses with crackers, fruits and chutney — 8.95

Ice Cream Selection

Please ask for today's choice

One Scoop — 2.75 Two Scoops — 3.75

CHILDREN'S

All kid's meals include a scoop of ice cream for dessert — 6.95

Chicken Bites

Served with fries and beans

Chicken Goujons

Served with fries and peas or beans

Homemade Macaroni Cheese

Served with garlic bread

Cheeseburger

Served with fries and beans

Tomato Penne Pasta

Served with garlic bread

Margarita Pizza

Served with fries and beans



Scan here for all allergy and dietary information, or speak to a member of our team

SUNDAYS

Served 12 noon - 5pm (subject to availability) every Sunday

Roast Beef, Roast Chicken or Roast Pork

Served with a selection of fresh, seasonal vegetables, creamy mash, crispy roasties, a rich gravy and of course, our famous homemade Yorkshire puddings

Standard — 11.95 Small — 8.95

Please ask a team member for today's vegetarian option

Takeaway option also available

SIDES

Macaroni Cheese — 4.95

Traditional Vegetables & Baby Potatoes — 3.75

Homemade Onion Rings — 2.95

Chips or Fries — 2.95

Coleslaw — 2.95

Mixed Salad — 2.95

Bread & Butter — 1.95

Garlic Mayonnaise — 1.00

BBQ Sauce — 1.00

Hot Sauce — 1.00



THE
AMBLE INN

WHITE

125ml 175ml 250ml Bottle

Lodez Chardonnay 3.95 4.95 7.35 21.95
France — Easy drinking style of Chardonnay from the South of France. Ripe peaches, lemon peel and a light hint of vanilla oak.

OUR FAVOURITE

Fontana Trebbiano 3.65 4.85 6.95 19.95
Italy — A fresh and light wine with delicate aromas of white melon and refreshing citrus fruit flavours.

Canyon Road Pinot Grigio 4.50 5.50 8.25 23.95
USA — Medium-bodied wine with hints of green apple, citrus, white peach and floral blossom. Crisp, with a refreshing and revitalizing finish.

Pier 42 Sauvignon Blanc 3.95 5.95 7.95 23.95
Chile — Super juicy tropical fruits with mouth-watering lemons and limes to balance and make this a very easy drinking white wine.

Akau Marlborough Sauvignon Blanc 4.95 6.75 8.95 28.00
New Zealand — Lots of fresh pink grapefruit with citrus fruits, subtle passion fruit and baked pineapples. Very moreish, perfectly balanced.

RED

125ml 175ml 250ml Bottle

Canyon Road Merlot 4.25 5.50 7.95 23.95
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.

OUR FAVOURITE

Fontana Sangiovese 3.65 4.85 6.95 19.95
Italy — A fruity and juicy wine with vibrant redcurrant and cherry fruit flavours and a hint of violet leading to a smooth finish.

7 Fires Malbec 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.

La Cour des Dames Syrah 4.25 5.50 7.95 23.95
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.

ROSÉ

125ml 175ml 250ml Bottle

Canyon Road White Zinfandel 4.25 5.50 7.95 23.95
USA — This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.

OUR FAVOURITE

Fontana Rosata 3.65 4.85 6.95 19.95
Italy — Very light and delicate style of rosé, bone dry with subtle red fruit flavours and crisp freshness on the finish.

Principato Pinot Grigio Blush 4.50 5.75 8.25 24.50
Italy — Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.

SPARKLING

125ml Bottle

Chio Prosecco 4.95 26.00
Italy — Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

COCKTAILS

8.95 EACH

Pornstar Martini
Absolut Vanilla Vodka, Passion Fruit Syrup, Pineapple Juice, Prosecco

Frozen Strawberry Daiquiri
Bacardi White Rum, Strawberry Syrup, Fresh Strawberries & Lime

Mai Tai
Malibu, Morgan's Spiced Rum, Orange Juice

Mojito
Morgan's Spiced Rum, Fresh Mint, Lime Juice, Sugar Syrup

Espresso Martini
Absolut Vanilla Vodka, Tia Maria, Coffee, Sugar Syrup

Bellini
Prosecco, Peach Syrup

MOCKTAILS

4.95 EACH

Appletini
Apple Juice, Fresh Mint, Fresh Lime, Soda

Pure Passion
Passion Fruit Purée, Sugar Syrup, Lemonade

HOT DRINKS

Teas and coffees all supplied by Ringtons

Espresso
The espresso is the foundation and the most important part to every espresso based drink — 1.50

Double Espresso
A double espresso is just that, two espresso shots in one cup — 2.75

Café Latte
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 — 2.50

Add Caramel or Vanilla Syrup — 50p

Cappuccino
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 — 2.50

Flat White
A flat white is primarily the same as a cappuccino but without foam or chocolate on top — 2.50

Mocha
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 — 2.75

Classic Hot Chocolate
Hot chocolate served with whipped cream and chocolate dusting — 2.75

Ringtons Fairtrade English Breakfast Tea
A refreshing blend of black tea from Assam and Kenya — 2.00

Teas
Green Tea, Peppermint, Earl Grey or Decaffeinated — 2.75

LIQUEUR COFFEES

4.95 EACH

Irish
With Jameson Whiskey

Irish Cream
With Baileys

Italian
With Amaretto

French
With Grand Marnier

WALK-INN BREAKS

Put your best foot forward this summer with our fantastic Walk-Inn Breaks! Enjoy a two night bed & breakfast stay at one of our award-winning inns across the North with loads of amazing extras included.

Offer available until 31st October 2021. Visit our website for more details



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