

# DINING

*Eat, Drink, Sleep... Explore*

# STARTERS

## Soup of the Day

Served with a warmed baguette and butter (v) — 5.50

## Thai Fishcakes

Thai-infused cod fishcakes served with an Asian salad and sweet chilli sauce — 6.00

### THE INN COLLECTION GROUP FAVOURITE

#### Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

## Seafood Chowder

A chunky, creamy dish served with smoked salmon, haddock, prawns and potatoes, served with a warm baguette — 7.50

## Indian Spiced Chicken Salad

Marinated chicken on a bed of salad, drizzled with mint yoghurt, served with a crispy pitta bread — 7.50

## Goat's Cheese Bon Bons

Breaded goat's cheese served with a tomato and basil sauce — 6.00

## Moules Marinière

Scottish steamed mussels in a white wine, garlic, cream and parsley sauce, served with a warmed baguette — 8.00



# MAINS

## Fish & Chips

Fresh fillet of fish, in a light crispy batter, served with mushy peas, tartare sauce and homemade chips — 14.00 (*Gluten-free option available*)

## Scampi & Chips

Wholetail scampi in a crumb coating, served with mushy peas, tartare sauce and homemade chips — 13.00

### THE INN COLLECTION GROUP FAVOURITE

#### Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

## Aromatic Thai Red Chicken Curry

A blend of lemongrass, ginger, fresh red chillies, fragrant spices, coriander and coconut milk, served with coriander rice — 13.00  
(*Vegetarian option available*)

## Caponata Pasta

Penne pasta with chargrilled Mediterranean vegetables in a homemade tomato and basil sauce served with a garlic ciabatta (v) — 10.50

## Slow-Braised Red Wine Beef Stew

Tender chunks of beef slow-cooked in a rich red wine sauce, served with roasted root vegetables topped with a parsley suet dumpling — 14.50

### **Chicken Carbonara**

Tender chicken in a rich Parmesan cream sauce, with crispy pancetta served with garlic ciabatta — 14.00

### **Baked Aubergine**

Baked aubergine stuffed with lentils, herbs and feta, served with a mixed salad (v) — 10.00

### **Moules Marinière**

Scottish steamed mussels cooked in a white wine, garlic, cream and parsley sauce, served with French fries and a warmed baguette — 14.00

### **Salmon & Herb Fishcake**

Salmon and herb fishcake, served with buttered greens, parsley sauce and French fries — 14.00

### **Ginger Beer Glazed Ham & Eggs**

Hand-carved ham glazed in ginger beer topped with two free-range fried eggs, served with peas and homemade chips — 14.00

### **Crispy Skinned Sea Bass**

Baked seabass served on a chorizo, tomato and bean cassoulet — 17.00

### **Prosciutto Wrapped Chicken Breast**

Chicken breast wrapped in prosciutto ham, stuffed with mozzarella and basil, served with a fondant potato, carrot purée, tenderstem broccoli and a red wine jus — 14.50

### **King Prawn Skewer**

Baked king prawn skewer served on a bed of couscous, chargrilled vegetables and mint raita — 18.50



## FROM THE BROILER

### FAMOUS FOR

Our steaks are seasoned with our own unique 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.

### **10oz Ribeye Steak**

Served with a traditional garnish of homemade chips, onion rings, flat cap mushrooms and a grilled tomato — 28.00

### **8oz Rump Steak**

Served with a traditional garnish of homemade chips, onion rings, flat cap mushrooms and a grilled tomato — 20.00

Add Peppercorn Sauce, Diane Sauce, Blue Cheese Sauce or Garlic Butter — 3.00



# BURGERS

## **Bacon Cheese Burger**

8oz patty topped with bacon and Cheddar cheese, served in a brioche bun with lettuce, tomato, sliced red onion and French fries — 14.00

## **Blue Cheese Burger**

8oz patty topped with creamy blue cheese, caramelized onions and jalapeños, served in a brioche bun with lettuce, tomato, sliced red onion and French fries — 14.00

## **Katsu Burger**

Panko-breaded chicken breast served in a brioche bun, with radicchio lettuce, beef tomato and drizzled with katsu sauce, served with chips — 14.00

## **Beetroot Falafel Burger**

A homemade beetroot and falafel burger topped with creamy goat's cheese and tomato salsa, served in a brioche bun with lettuce, tomato, sliced red onion and French fries (v) — 11.00



# PIZZAS

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

## **Margherita**

Mozzarella cheese, chef's tomato base and fresh herbs — 9.00

## **Pepperoni**

Pepperoni, chef's tomato base, mozzarella and fresh herbs — 10.00

## **Veggie**

Mozzarella, chef's tomato base, mushrooms, peppers, goat's cheese and caramelized onions — 10.00

## **Calzone**

A folded pizza filled with garlic chicken, red onion, pepperoni and mozzarella, topped with tomato & basil sauce and more mozzarella — 10.50



# SIDES

**Homemade Chips** — 3.00

**French Fries** — 3.00

**Crispy Onion Rings** — 3.00

**Creamy Mash** — 3.00

**Dressed Mixed Salad** — 3.00

**Buttered Greens** — 3.00

**Bread & Butter** (white or brown farmhouse loaf) — 2.00

# DESSERTS

## **Apple & Cinnamon Crumble**

Served with rich vanilla custard — 6.00

THE INN COLLECTION GROUP FAVOURITE

## **Sticky Toffee Pudding**

Served with butterscotch sauce and ice cream — 6.00

## **Lemon Cheesecake**

Homemade lemon cheesecake on crumbly biscuit base, served with Chantilly cream — 7.00

## **Warm Chocolate Brownie**

Served with salted caramel sauce and vanilla ice cream (GF) — 7.00

## **Ice Cream Selection**

Choose from chocolate, vanilla or strawberry ice cream

One Scoop — 4.00 Two Scoops — 5.00

## **Toffee Waffle Sundae**

Layers of vanilla ice cream, toffee sauce and waffles topped with Chantilly cream — 7.50



# SANDWICHES

*Served 11.00am - 5.00pm. All sandwiches are served with chips and salad*

## **Roast Stottie of the Day**

Slices of roast meat in a stottie served with a gravy boat — 9.50

## **Cod Goujon Bap**

Hand-battered fish goujons topped with tartare sauce — 10.50

## **Chicken, Bacon & Brie Ciabatta**

With red onion marmalade — 10.00

## **Tuna, Mayonnaise & Baby Corn — 10.00**

## **Smoked Salmon, Cream Cheese & Chive — 10.00**

## **Roast Mediterranean Vegetables, Hummus & Goat's Cheese — 9.00**

## **Sweet Chilli Chicken, Coriander & Mozzarella Melt — 10.50**

## **Classic Cheese Savoury & Rocket Club — 9.00**



# CHILDREN'S MENU

2 courses — 8.00 3 courses — 9.00

## STARTERS — 1.50

### **Hidden Vegetable Tomato Soup**

### **Garlic Bread**

### **Vegetable Sticks**

With mayonnaise, garlic mayonnaise or BBQ sauce

## MAINS — 7.00

### **Fish & Chips**

Served with peas

### **Sausage & Mash**

Served with green vegetables and gravy

### **Scampi & Chips**

Served with peas

### **Cheese & Tomato Pizza**

Served with fries and salad

### **Kids Platter**

Ham, cheese, vegetable sticks, bread and butter

### **Tomato Penne Pasta**

Served with garlic bread

## DESSERTS — 1.50

### **Sticky Toffee Pudding**

Served with toffee sauce

### **Ice Cream**

Served with sauce and popping candy

### **Ice Lolly**



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

Please ask our team for today's choice of specials

We hope you enjoy your meal

*Please note, specials may not be available during peak seasons*





THE  
**AMBLE INN**



PROUDLY PART OF **THE INN COLLECTION GROUP**



**Scan here for all allergy and dietary information, or 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

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Amble Inn, Sandpiper Way, Amble, Northumberland, NE65 0FF. Tel: (01665) 613 333. Email: [info@theambleinnamble.co.uk](mailto:info@theambleinnamble.co.uk)