

The Amberley Inn



enquires@theamberleyinn.co.uk | 01453 872565 | Amberley, Stroud, Gloucestershire, GL5 5AF

To Share

Smoked fish wooden board - smoked mackerel, roll mops and smoked salmon, fish pate, served with baby leaf salad and a basket of granary bread £15.95

Antipasti board - a mixture of cold meats, mixed olives, sundried tomatoes, olive oil & balsamic vinegar, served with a basket of granary bread £14.95

To Start

Freshly floured whitebait with our homemade tartar sauce GF £7.45

Homemade soup served with granary bread V /GF £4.95

Crispy Duck GF £6.95/ £12.95

Salt & Pepper Squid GF £6.95

Creamed Garlic Mushrooms served on toasted bread GF £6.95

To Follow

Breast of duck served on a bed of savoy cabbage & bacon with a balsamic glaze with dauphinoise potatoes GF £14.95

Rump of lamb marinated in garlic & rosemary, served with dauphinoise potatoes and fresh vegetables GF £15.95

8oz Sirloin steak, served with hand-cut chips, grilled tomato and mushrooms GF £17.95

8oz Rib-eye steak, served with hand-cut chips, grilled tomatoes and mushrooms GF £18.95

Stowford Press battered haddock, served with hand cut chips, peas and tartar sauce GF £13.95

Vegetable Fajita V £10.95

Grilled Hake fillets with Lemon & Chive butter, new potatoes & vegetables GF £14.95

Pan fried Calves liver with bacon, served with new potatoes and fresh vegetables GF £12.95

Asparagus & Wild Mushroom Linguine V £10.95

See our Chef's Specials

Side orders £2.95

Hand-cut chips

Dauphinoise potatoes

Green salad

Seasonal vegetables

New potatoes

CHEFS SPECIALS – Sample Menu

Deep Fried Halloumi,

Salad and Garnish with a Red Onion Chutney £6.95 GF

Pan Fried Venison with Blackberry & Red Wine

Gravy, Seasonal

Vegetables & Dauphinoise

Potatoes £17.95 GF

Desserts

Sticky toffee pudding GF £6.95

Lime, tequila & salted caramel Cheesecake GF £6.95

Lemon Posset GF £6.95

Rhubarb & Ginger Crumble GF £6.95

Profiteroles £6.95

All served with a choice of custard, double cream or Winstone's ice cream

Affogato - vanilla ice cream served £7.95
with a shot of warm espresso and a shot of
amaretto for pouring GF

Amberley Cheese Board £8.95

A selection of locally sourced cheeses,
homemade red onion marmalade, celery, grapes
and biscuits.

3 scoops of Winstones Ice cream GF £5.95

Traditional English ice cream manufactured in
Stroud since 1925

Choose from: Vanilla, Chocolate, Country
Fudge, Strawberry, Banana & toffee or
Raspberry Ripple

Sorbet - choose from: Lemon or Raspberry

Teas £2.45/£3.95

Fresh Mint Green

All day breakfast Peppermint

Earl Grey Assam

Camomile

Coffees

Add a glass of port	£4.00	Cafetière coffee	£2.45/£3.95
Glass of Port with a nibble of blue cheese	£6.95	Espresso	£1.95/ £2.95
Dessert wine	£4.70	Latte	£2.75
		Cappuccino	£2.75
		Hot chocolate	£2.90
		Liqueur coffee	£5.95

All our ingredients are, wherever possible, locally sourced. Our meat comes from Taylors of Minchinhampton, our dairy products from the local farm and our vegetables are from several local growers. They are all delivered fresh every day and are cooked to order.

Please inform a member of our team if you or a member of your party requires special dietary consideration. Our chefs will be pleased to cater for your requirements.

GF – Gluten Free **V- Vegetarian**