# AMALFI COR WHITE

Autumn 2019

## - aperitifs -

Aperol Spritz

Mediterranean Spritz

Aperol topped with prosecco and soda. Served with a fresh slice of orange. **7.00**  Grey Goose & Italicus topped with Fever Tree Mediterranean Tonic. Served with olives 9.50 Malfy Rosa Gin, Campari, Kamm & Sons. Topped with FeverTree Aromatic Tonic. Served with fresh grapefruit slices 8.00

Rosa Fizz

#### - to taste -

Marinated Sicilian olives with chilli, garlic and rosemary 3.75 (V)

Italian breads with pomace olive oil and Il Borgo aged balsamic 4.25 (V)

Crispy kale with chilli flakes 3.00 (V)

Garlic sourdough bread with rosemary and Cornish salt 4.50 (V)

Burrata ravioli with honey and macadamia nuts 5.00 (V)

#### - to start -

'Amalfi Prawn Cocktail', flamed tiger prawn, crayfish tails, chicory leaf, paprika mayonnaise and caviar pearls 10.00

Roasted beetroot and walnut salad, goat's cheese crottin and golden beetroot purée 6.50 (V)

Cured meat antipasti, Iberico ham, salame di Felino, chorizo, mozzarella, pickles and rosemary croccante 7.75 (V)

Spiced parsnip and winter vegetable soup, truffle oil and artichoke crisps 6.25 (V)

Wild mushroom and rabbit arancini, spiced plum chutney, pickled girolles and crispy leeks 7.50

#### - to follow -

'Amalfi Fish and Chips', cod cheek scampi, crushed peas, balsamic vinegar fries, oyster mayonnaise and Amafi lemon **14.50** 

Roasted pork tenderloin, glazed pig cheek, croquette potato, rainbow chard, crackling, apple and cider sauce **25.75** 

Butternut squash and feta cheese risotto, to asted seeds and chilli oil 13.25 (V) Add: cornfed chicken breast for 4.50

Derbyshire Beef Wellington with truffled mushroom duxelle, fondant potato, salt baked roots, pumpkin purée and port sauce **30.00** (*10 minute cooking time*)

Vegan, gluten-free and dairy-free menus available upon request.

# THE AMALFI GRILL

### - STEAKS -

All steaks served with watercress salad, chicche rosse tomatoes with either julienne fries or hand cut chips

8oz Derbyshire sirloin steak 22.25

8oz Derbyshire fillet steak 29.50

6oz Lamb rump steak with mint, coriander and yoghurt dip 16.50

#### - GRILLED FISH -

Salmon fillet with spinach, creamy leek and saffron pappardelle, curly kale and basil oil 14.75

#### - SAUCES AND BUTTERS -

peppercorn sauce, garlic butter, or blue cheese sauce **2.50** each

### - BURGERS -

Derbyshire beef burger, smoked paprika tomato, homemade relish, brioche bun and hand cut chips 13.95

Italian chicken burger, crispy pancetta, Parmesan, baby gem, Caesar mayonnaise, brioche bun and rosemary fries 12.75

Cauliflower and spiced beetroot burger, grilled halloumi, kale slaw, sourdough bun and hand cut chips 11.50 (V)

#### - EXTRAS -

Stilton, pickled onions rings, hen's egg, smoked applewood or crispy pancetta **2.50** each

Smoked paprika fries

Hand cut chips with Maldon sea salt

Rosemary fries

#### - SIDES -

Baby new potatoes with sugar snaps and dill butter

Roasted chestnuts, smoked pancetta and sprouts Amalfi autumn salad Pickled onion rings Kale and red cabbage slaw

**3.50** each

If you are concerned about food allergies please ask a member of our team for assistance. Prices include VAT. Service not included except for tables of 8 and above which will have a discretionary 10% service charge added to the bill.