

# Sundays

at  
AMALFI WHITE

## LUNCH MENU

TWO COURSES • 19.95 THREE COURSES • 22.95

### STARTERS

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

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

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

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

### MAINS

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Roast sirloin of Derbyshire beef, beef dripping roast potatoes, soured red cabbage and all the trimmings with a red wine sauce (GFA)

Amalfi nut roast with autumn roots, roast potatoes and red wine sauce (V) (GFA)

'Amalfi Fish and Chips', cod cheek scampi, crushed peas, fries with balsamic vinegar powder, oyster and caper mayonnaise and Amalfi lemon

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

### DESSERT

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Dark chocolate brownie cake, chocolate soil, vanilla pod ice cream (V)

'Amalfi Mess', with Chantilly cream and berry coulis (GFA)

A 3 scoop selection of sorbets (VE) or Italian gelato

A selection of daily cheeses, both British and European, celery sticks, Muscat grapes, red onion chutney and Ashbourne artisan biscuits (V)

PLEASE SPEAK TO YOUR SERVER FOR MORE INFORMATION ABOUT OUR ALLERGEN MENUS.  
(V) VEGETARIAN (VE) VEGAN (GFA) GLUTEN-FREE AVAILABLE

*(GFA) states where a dish can be modified to remove any ingredients containing gluten. Please speak to your server when ordering for more information. If you are concerned about food allergies, please ask a member of our team for assistance. Prices include VAT.  
No service charge except for tables of 8 and above which will have a discretionary 10% service charge added to the bill.*