



A M A R I L L O

P I N C H O S

Duck confit served on toast with goat cheese croqueta
and rosemary honey
£5.50

Raw salmon belly and avocado nacho with Sriracha mayonnaise
£5.50

Mushroom and truffle French toast dusted
with rich cep powder
£5.50

M E A T

Black pudding & truffle tarte Tatin served
with caramelised sweetbread and apple compote
£12.50

Roasted Herdwick mutton loin and confit breast with
garlic creamed spinach puree and ewe cheese
£22

F I S H

Arroz Negro; Squid ink paella, alioli and squid ink cracker
£10.50

Pan roasted stone bass with crab bisque, mussels and tagliolini
£18

V E G E T A R I A N

Pickled and pureed Crown Prince pumpkin, Parmesan,
sage and amaretti biscuit
£8

Burnt baby gem lettuce with parsnip and
caramelised white onion
£16

S I D E S

Spinach, truffle and Parmesan salad
£6

Tenderstem broccoli with sauce béarnaise
£5.50

D E S S E R T S

Cinnamon rolled doughnut filled with crème chiboust,
peanut iced parfait and popcorn caramel
£8.50

Dark chocolate tart, smoked whiskey sauce and
chicory ice cream
£10



A M A R I L L O

Bottle 125ml

S P A R K L I N G

Prosecco "Giustino Bisol", Ruggeri Italy £45 £7.50

W H I T E

Ugni Blanc/ Colombard, Georges Vigouroux France £22.50 £4.50

Paranga, Ktima Kir-Yianni Greece £26 £5.10

Muscadet, Chateau de la Bretesche France £28 £5.40

Verdicchio Classico, Fazi Battaglia Italy £32

Gewurztraminer, Colterenzio Italy £41

R O S E

Berta Rose, Bertani Italy £28.00 £5.40

Canon du Marechal, Domaine Cazes (Organic) France £28.00 £5.40

R E D

Nerello Mascalese, Molino a Vento Italy £22.50 £4.80

Douro, Quinta do Crasto Portugal £31 £5.80

Columbia Valley Syrah, Chateau Ste. Michelle USA £34 £6.70

Ulterior Graciano Parcela 17 Spain £41

Langhe Nebbiolo, "Ebbio", Fontanafredda Italy £48

50cl 75ml

D E S S E R T

Moscato d'Asti, "Moncucco", Fontanafredda Italy £23 £4.30

Banyuls, Clos des Paulilles (Organic) France £36 £5.50