

# THE AMHERST INN

SEAL CHART

## NIBBLES

- Nocellara olives 3.50 ve gf**
- Padron peppers 5.50 ve gf**
- Mixed BBQ nuts 3.50 ve**
- Selection of freshly made breads 6.50 v**  
Homemade butter, olive oil, balsamic
- Hummus 5.50 v**  
Vegetable crudités & pitta bread

## SHARERS

- Mozzarella & red onion chutney flatbread 8 v**
- Garlic & rosemary camembert 12 v**  
Crostoni, apple & fig chutney
- Charcuterie board 17**  
Salami, prosciutto, Mortadella, manchego, Nocellara olives, homemade bread, sundried tomatoes, apple & fig chutney

## FROM THE GRILL

All of our steaks are served with skinny fries, beef tomato and a flat mushroom. They are all cut by our own team of skilled butchers. Gluten free.

- |   |  |
|---|--|
| <b>8oz Rump 18</b><br>35 day wet aged               | <b>8oz Fillet 26</b><br>28 day wet aged                  |
| <b>14oz Rump 26</b><br>35 day wet aged              | <b>10oz Ribeye 22</b><br>35 day wet aged                 |
| <b>20oz Bone in Sirloin 28</b><br>28 day dry aged   | <b>24oz T-Bone 30</b><br>35 day dry aged                 |
| <b>20oz Tomahawk to share 55</b><br>35 day dry aged | <b>16oz Chateaubriand to share 60</b><br>28 day wet aged |

## STEAK EXTRAS & SIDES

- Upgrade to sweet potato fries or rustic hand cut chips +1**
- Peppercorn sauce 2.50 gf**
- Red wine jus 2.50 gf**
- Macaroni cheese 5.50**
- Mixed leaf salad 4.50 gf**
- Tenderstem & garden peas 4.50 gf**  
Mint butter
- Blue cheese & garlic 2.50 gf**
- Bearnaise 2.50 gf**
- Onion rings 3.50**
- Grilled lobster tail 10 gf**
- Rocket salad 4.50 gf**  
Shaved parmesan

## STARTERS

- Soup of the day 6.50 v gf\***  
Warm, freshly made bread, homemade butter
- Salt and pepper baby squid 7.50**  
Sweet chilli mayo
- Prawn & chorizo skewers 7 gf**  
Smoked garlic aioli
- Homemade lamb kofte 7**  
Mint raita, pitta bread
- Halloumi fries 5.50 v**  
Harissa dip
- Honey glazed goats cheese 7 v gf**  
Balsamic dressing, frisée salad
- Whole burrata on toasted sourdough pizza 8**  
Spicy honey n'duja, wild rocket
- Homemade meatball skillet 7**  
Spicy tomato sauce
- Curried cauliflower popcorn 7 ve gf**  
Spicy tomato sauce

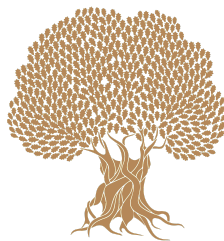
## MAINS

- Harvey's beer battered cod 14 | Large 17**  
Rustic thick cut chips, mushy peas, tartare sauce, gherkin
- Cumberland sausage ring 15**  
Creamy mash, seasonal vegetables, onion gravy
- BBQ half chicken 16 gf**  
Jack Daniel's BBQ sauce, skinny fries, buttered corn on the cob, homemade slaw
- BBQ ribs 19.50 gf**  
Jack Daniel's BBQ sauce, skinny fries, buttered corn on the cob, homemade slaw
- BBQ quarter chicken & half ribs 18 gf**  
Jack Daniel's BBQ sauce, skinny fries, buttered corn on the cob, homemade slaw
- Pan roasted fillet of hake 18 gf**  
Mussel broth, crushed new potatoes, green beans
- Spicy arrabiata penne pasta 16**  
N'duja sausage, bocconcini
- Teriyaki salmon 16**  
Udon noodles, wok-fried oriental vegetables & sesame seeds
- Handmade puff pastry pies 15**  
Award-winning\* steak & blue cheese · Lamb & mint · Chicken & mushroom · Chicken balti · Turkey, ham hock & leek  
All served with creamy mash or skinny fries, seasonal vegetables & onion gravy

v vegetarian · ve vegan · gf gluten free · gf\* gluten free available

Before you order any food or drinks, please speak to a member of staff if you have any food allergies or intolerances. Despite our best efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. A discretionary service charge of 10% will be added to tables of 8 or more.

\*Awarded 2 stars in the Great Taste Awards 2022 and winner of Kent Prepared Food of the Year 2022



## BURGERS

All of our burgers are served in a brioche bun with lettuce, tomato & skinny fries. Gluten free buns available.

### **Classic beef burger 15 gf\***

2 4oz beef patties, Monterey Jack cheddar, bacon jam

### **BBQ pulled pork burger 15 gf\***

4oz beef patty, pulled pork, BBQ sauce, Monterey Jack cheddar

### **Lamb burger 15 gf\***

Feta, mint yoghurt

### **Crispy buttermilk chicken burger 15 gf\***

Chipotle mayonnaise

### **Halloumi burger 14 v gf\***

Sriracha mayonnaise

### **'Simplicity' burger 13 ve**

Vegan cheese & bun

## DIPPING SAUCES

**Upgrade to sweet potato fries or rustic hand cut chips +1**

**Upgrade to Shropshire blue cheese +1**

**Beef & beer gravy 2.50 gf      Red wine jus 2.50 gf**

**Blue cheese & garlic 2.50 gf      Peppercorn 2.50 gf**

## SANDWICHES

Available Monday to Saturday from 12 to 5pm. All of our sandwiches are served with tortilla chips and a mixed leaf salad

### **Fish finger sandwich 8**

Tartare sauce

### **Chicken club sandwich 10**

Roast chicken, bacon, lettuce, tomato, mayonnaise, Emmental cheese, toasted white bread

### **Bacon, brie & cranberry baguette 8**

### **Croque Madame 8**

Ham, Gruyere cheese, mustard, fried hen's egg

### **Roasted vegetable & hummus sandwich 8 ve**

### **Steak & onion baguette 10**

## VEGETARIAN & VEGAN

### **Butternut, coconut & cashew nut curry 15 ve**

Basmati rice, naan bread

### **Sweet potato satay pie 15 ve**

Skinny fries or mash, garden peas, onion gravy

### **Roasted butternut squash tagliatelle 15 v**

Toasted walnuts, parmesan

## WOOD-FIRED SOURDOUGH PIZZA

Gluten free bases available.

### **Margherita 12 v**

Mozzarella, plum tomato sauce, basil

### **Pepperoni 13**

Pepperoni, mozzarella, plum tomato sauce

### **BBQ 14**

Smokey BBQ chicken, ham hock, sweetcorn, mushrooms, mozzarella, BBQ sauce

### **N'duja 14**

Mascarpone, courgette, mozzarella, plum tomato sauce

### **Prosciutto 15**

Prosciutto crudo, ham hock, buffalo mozzarella, plum tomato sauce, rocket, oregano

### **Seafood 15**

Tuna, onion, prawns, anchovies, mozzarella, plum tomato sauce

### **Meat Feast 15**

Pepperoni, ham hock, salami, chorizo, mozzarella, plum tomato sauce

### **Florentine 15**

Prosciutto crudo, spinach, mushrooms, fried egg, parmesan, mozzarella, plum tomato sauce

### **Chargrilled vegetable 15 ve**

Red and yellow peppers, red onion, vegan cheese, vegan basil pesto

### **Extra toppings +1**

Spinach

Sweetcorn

Onion

Mushroom

### **Extra toppings +2**

Pepperoni

Ham hock

Prosciutto

N'duja sausage

Smokey BBQ chicken

Salami

Chorizo

Anchovies

## DESSERTS

### **Chocolate orange bread & butter pudding 7**

Homemade custard

### **White chocolate & raspberry cheesecake 7**

Raspberry sorbet

### **Irish cream liqueur & chocolate profiteroles 8**

Double cream

### **Apple & blackberry crumble 7**

Homemade custard

### **Lemon & yuzu tart 7**

Lemon sorbet

### **Dark chocolate & cherry tart 7 ve gf**

Morello cherry sorbet

### **Selection of ice creams & sorbets 1.50 per scoop**

Ice cream | vanilla, chocolate, strawberry, cookies & cream, mint chocolate, salted caramel, vegan chocolate

Sorbet | lemon, raspberry, Morello cherry, passionfruit