

Starters

Homemade Chef's Soup Creation 6.50
toasted bread & butter (v)

Home breaded Deep-fried Brie 7.50
redcurrant jelly & mixed crisp leaves (v)

**Creamy Garlic Mushrooms
on Ciabatta Garlic Bread** 7.90
salad garnish (v)

Atlantic Prawn Cocktail 8.00
Marie Rose sauce, bread, lemon gel

Duck & Orange Paté 6.90
old fashioned chutney,
melba toast, rocket leaves



Burgers

all our burgers come with chunky chips

Signature Beef Burger 17.25
toasted brioche bun loaded with smoked bacon,
lettuce, tomato, red onion, gherkins, chipotle sauce

Halloumi & Field Mushroom Burger 15.95
toasted brioche bun, burger relish,
lettuce, red onion, tomato (v)

Southern Fried Chicken Burger 16.65
toasted brioche bun, lettuce,
red onion, tomato, garlic mayo

Pub Snacks

Halloumi Fries 5.50
sweet chilli dip (v/gf)

Spicy Chicken Bites 5.90
garlic mayo

Olives, bread & Balsamic Vinaigrette 5.70

Ciabatta Garlic Bread (v) 4.50



Veggie Corner

**Quorn, Mushroom, Five Beans,
Butternut Squash, Spinach Pie** 16.95
with cauliflower herby cheese top & crushed new
potatoes (GF)

**Creamy Paprika, Peppers, Mushrooms,
Courgettes, Aubergines Stroganoff** 16.55
with rice & garden peas



From the Grill

28 Day Matured 8oz Sirloin Steak 25.00
chunky chips, flat mushroom,
grilled tomato, house salad (gf)

**Chargrilled Hand Cut
Honey Roasted Ham** 13.95/ 15.95
free range eggs, thick cut chips, baked beans (gf)

10oz Horseshoe Gammon Steak 17.25
chunky chips, flat mushroom,
grilled pineapple, free range fried egg (gf)

All our food is freshly prepared, so please be patient during our busiest times.

*Please bear in mind it will not always be possible to make any changes or substitutions to our menu,
or where possible this may incur additional charges.*

Chef's Recipes

Slow Cooked Pork Belly 19.95
creamy chive mash, market vegetables,
Rioja gravy (gf)

Pan Fried Sea Bass & Mackerel Fillets 20.25
roasted red peppers & button mushrooms,
shell on mussels, saffron creamy sauce,
crushed new potatoes (gf)

Amberwood's Special Chicken Curry 17.25
Basmati rice, naan bread,
poppadom, mango chutney

**Smoked Haddock, Scottish Salmon
& King Prawn Fish Pie** 19.95
in a rich creamy wine sauce,
topped with mash & cheddar,
with rocket leaves & garlic ciabatta

Baked Chicken Supreme 19.25
creamy Scottish whiskey sauce, orange carrot
purée, fried game chips (gf)

Braised Lamb Shank 23.25
with balsamic mint gravy, creamy mash,
sautéed greens with bacon & carrot purée (gf)



Sides

Chunky chips	4.50
Onion rings	4.50
Sweet potato fries	5.50
Dressed house salad	4.00
Market vegetables	4.00
Peppercorn or Blue Cheese Sauce	4.00
Add cheese	1.50
Cheesy Garlic Bread	5.50



Pub Dishes

Oven Baked Meaty Beef Lasagne 14.85/16.85
layered pasta with meat ragu, bechamel sauce,
melted cheddar, garlic ciabatta, house salad

**House Filleted South Coast
Battered Haddock Fillet** 17.45
chunky chips, our own tartare sauce,
butter garden peas

**Steak & Tanglefoot Ale
Short Crust Pie** 17.65
market vegetables, glossy gravy &
a choice of chips or creamy mash

**Pork & Apple Sausage
& Pork Faggot,** 14.95/16.95
creamy mash potato with
sautéed greens & thyme onion gravy

Every Sunday

we offer a delicious

**Sunday
Roast**

*all served with seasonal vegetables,
golden roasties, homemade Yorkshire pudding,
stuffing, delicious cauliflower cheese,
house gravy*

Puddings

Premiere Sticky Toffee Pudding 8.00
vanilla ice cream

Cheesecake of the Day 7.50
whipping cream

Apple & Apricot Crumble 7.20
vanilla custard (gf)

Chocolate Fudge Brownie 7.50
vanilla ice cream (gf)

In House Raspberry Crème Brûlée 7.60
GF shortbread

Movenpick Ice Creams & Sorbets
ask for flavours

1 scoop 3.00
2 scoops 5.80
3 scoops 8.00

**Whiskey & Marmalade
Bread & Butter Pudding** 7.70
custard & toffee sauce



Hit the Spot

Dairy Cream Profiteroles 6.00
chocolate or toffee sauce

Limoncello Affogato 5.50
lemon sorbet, shot of limoncello

Affogato 5.30
vanilla ice cream, shot of espresso



Teas & Coffee

Tea 3.00
English breakfast, Earl Grey, peppermint, camomile,
green tea, ginger & lemon

Baristas Coffee 3.50
latte, cappuccino, flat white, americano, espresso

add syrup, caramel, vanilla 1.00

Liqueur Coffee

Irish Coffee - Jameson
French Coffee - Brandy
Calypso Coffee - Tia Maria
Seville Coffee - Cointreau
Bailey's Coffee

all liqueur coffees 6.80

*Thank you for visiting The Amberwood!
We hope to see you again soon!*



*Some dishes may contain or have traces of nuts
or dairy. Please ask a member of staff, before
you order, if you have any special dietary
requirements or allergies. We cannot guarantee
that our fish is 100% boneless.*

*Please feel free to ask for vegan, vegetarian or
gluten free options.*