

Starters

Homemade Chef's Soup Creation 6.95
bread & butter (v)

Truffle & Mozzarella Cheese Pops 7.50
mixed leaves & sweet chilli drizzle (v)

Creamy Garlic Mushrooms 7.95
on ciabatta garlic bread, green leaves (v)

Traditional Prawn Cocktail 8.50
shredded lettuce, cucumber,
our own Marie Rose sauce

Chicken Liver & Scotch Whisky Paté
toast, salad garnish, mango chutney 7.50

Crispy Panko-Coconut Fried Prawns
zesty sweet chilli & lime aioli 7.95

Spicy Chicken Bites 7.50
crisp mixed leaves & garlic mayo dip

Burgers

all our burgers come with chunky chips

Signature Beef Burger 18.25
brioche bun, smoked bacon, lettuce,
tomato, red onion, Chipotle mayo, house slaw

**Spinach, Pumpkin &
Mixed Vegetables Burger** 16.50
in a crispy quinoa coating - brioche bun,
burger relish, lettuce, red onion, tomato (v)

Southern Fried Chicken Burger 17.25
brioche bun, lettuce, red onion, tomato,
sweet chilli & lime aioli, house slaw

Light Lunches (Monday-Friday 12pm-3pm)

Jacket Cheese & Bacon 10.50

Jacket Prawns in Marie Rose Sauce 11.50

Jacket Tuna & Mayo 10.75

Jacket Cheese & Beans (v) 10.25

all served with dressed house salad



Sides

Chunky chips 4.50

Onion rings 4.50

Sweet potato fries 5.75

Dressed house salad 4.00

Side of vegetables 4.25

Peppercorn or Blue Cheese Sauce 3.50

Halloumi Fries 5.50

Garlic Bread 4.50



From the Grill

28 Days Matured 8oz Sirloin Steak 26.95
seasoned chunky chips, grilled flat mushroom &
tomato, salad garnish (gf)

**Chargrilled Hand Cut
Honey Roasted Ham** 13.95/ 15.95
free range fried eggs, chunky chips (gf)

10oz Horseshoe Gammon Steak 17.75
chunky chips, 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

Braised Honey Pork Belly 21.50
mashed potatoes, seasonal greens,
crispy leeks, red wine jus

Pan Seared Scottish Salmon Fillet 19.95
Mediterranean salsa sauce,
sauteed greens, crushed pan-roasted potatoes
with garlic & herbs (gf)

Amberwood's Special Chicken Curry 17.75
Basmati rice, naan bread,
poppadom, mango chutney

**Smoked Haddock, Cod, Salmon
& King Prawn Fish Pie** 21.95
in a rich cheese-leek sauce, topped
with mashed potato, seasonal vegetables(gf)

**Honey Glazed Grilled
Chicken Breast on Pea Pureé** 19.50
Basmati rice, sautéed green vegetables, creamy
paprika & pea sauce (gf)

Slow Cooked Lamb Shank 24.50
grain mustard mash, roasted vegetables, crisp
parsnip shavings, orange-cranberry-mint-red
wine demi glace sauce (gf)



Veggie Corner

Penne Pasta 17.25
in a creamy mushroom sauce, parmesan
shavings, garlic bread, balsamic reduction

**Chickpea, Sweet Potato
& Spinach Curry** 16.75
basmati rice, naan bread, mango chutney

Vegetarian Tart of the Day 17.50
sweet potato fries, dressed house salad

Pub Dishes

Oven Baked Meaty Beef Lasagne 14.95/17.25
layered pasta with meat ragu,
melted cheddar, garlic ciabatta, house salad

**House Filleted South Coast
Battered Cod Fillet** 15.95/18.25
chunky chips, our own tartare sauce,
butter garden peas

Homemade Pie of the Day 18.95
seasonal vegetables, meat gravy &
a choice of chips or creamy mash

BBQ Hunters Chicken 18.50
with bacon & melted cheese,
chunky chips, house salad

Chef's Fish Cakes 14.50/17.25
butter-baby potatoes, house slaw, pea puree

Pork & Herb Sausages 14.25/16.95
mashed potatoes, garden peas,
onion gravy & crispy leeks



Every Sunday
we offer a delicious

**Sunday
Carvery**

Small £16.50
Regular £19.75

Please feel free to ask for **VEGAN, VEGETARIAN** or
GLUTEN FREE options.

Puddings

Premiere Sticky Toffee ice cream & toffee sauce	8.00
Cheesecake of the Day cream	7.75
Apple & Cinnamon Crumble warm custard	7.75
Chocolate Fudge Brownie vanilla ice cream (gf).	7.50
Choco Heaven Profiteroles whipped cream, chocolate sauce & chocolate flakes	7.50

Movenpick Ice Creams & Sorbets

ask for flavours	
1 scoop	3.00
2 scoops	5.80
3 scoops	8.00

Salted Caramel & Amaretto Bread & Butter Pudding vanilla custard, clotted cream toffee sauce	7.75
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Today's Chef Creation	8.00
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Hit the Spot

Limoncello Affogato lemon sorbet, shot of limoncello (gf)	5.75
Affogato vanilla ice cream, shot of espresso (gf)	5.50
Boozy Affogato with Baileys (gf)	7.25



Teas & Coffee

Tea English breakfast, Earl Grey, peppermint, camomile, green tea, ginger & lemon	3.00
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Baristas Coffee latte, cappuccino, flat white, americano, espresso	3.50
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Mocha & Hot Chocolate	3.80
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Liqueur Coffee

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

all liqueur coffees	6.95
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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.