

MAIN MENU

THE AMBLE INN - PROUDLY PART OF THE INN COLLECTION GROUP

SNACKS & STARTERS

Soup of the Day

Served with butter and crusty bread (v) — 5.00

Korean Fried Chicken Wings

With chilli, garlic, ginger and soy — 5.50

Northumberland Estates Venison & Pork Sausage Roll

With apple ketchup — 5.00

Seafood Tempura

Fried mixed seafood with lime mayonnaise — 7.50

Dough Balls

Made with fresh dough baked in our pizza oven, served with garlic butter (\lor) — 4.50

Northumberland Cheese Croquettes

With tomato jam (v) — 4.50

Steamed Mussels

Mussels steamed in white wine and garlic cream sauce, served with sourdough — 7.50

Roasted Vegetable Bruschetta

Served with olive tapenade (VG) — 5.00

FROM THE GRILL

Our steaks are seasoned with our own unique recipe and cooked in a special broiler at 1600–1800° Fahrenheit to sear the outside of the meat and keep the inside tender and juicy.

8oz Rump — 15.50 **8oz Sirloin** — 23.00 **6oz Fillet** — 27.00

Cooked to your liking, served with garlic roasted flat cap mushroom and roasted plum tomato

Surf Your Turf

Add three king prawns in garlic butter to your steak — 5.00 Add Garlie Butter; Peppercorn or Béarnaise sauce — 3.00

Pork Cutlet

With cider apple sauce — 12.00

Lamb Saddle Chop

With homemade mint sauce — 20.00

Broiler Sides — 2.00 each

Thick-Cut Chips / Local Cheese Macaroni Cheese / Onion Strings Creamed Spinach & Bacon / Red Onion, Tomato & Rocket Salad Buttered Corn on the Cob / Truffle & Parmesan Fries Sautéed Mushrooms / Roasted Bone Marrow

Lemon, Garlic & Herb Spatchcock Chicken

Buttered corn on the cob, buttermilk slaw and fries — 14.00

Mixed Grill

Half chicken breast, sausage, 4oz rump steak, black pudding, fried egg, traditional garnish and thick-cut chips — 19.00

The Amble Inn Burger

6oz chuck steak burger served in a toasted sesame brioche bun with smoked cheddar, gem lettuce, tomato and pickles, topped with ICG burger sauce. Served with fries — 13.50

Northumberland Estates Venison Burger

Served in a toasted brioche bun with blue cheese, topped with apple ketchup. Served with thick-cut chips — 12.00

Seared Tuna Steak

With niçoise salad — 14.00

MAINS

Traditional Fish & Chips

Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge — 13.50

Pie of the Week

Please ask our team for today's choice of pie, served with seasonal vegetables and a choice of thick-cut chips or mashed potato — 12.00

Scampi & Chips

Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge — 12.50

Lindisfarne Chicken

Pan-roasted chicken supreme with pancetta lardons, pearl onions and a creamy Lindisfarne mead sauce with spring onion mash — 13.00

MAINS

Chopped Salad

Tomato, cucumber, lettuce, beetroot, radish, avocado, egg and fresh herbs, with dijon mustard dressing (\lor) — 12.50 Add Grilled Chicken — 4.00 Add Crispy Bacon — 3.00 Add Prawns — 5.00

Prawn Linguine

Served with prawns, courgette and chilli — 13.00

Sweet Potato & Coconut Curry

Served with steamed fragrant rice (VG) — 11.00

Northumberland Cheddar Macaroni Cheese

With tomato and red onion salad (v) — 10.00

Miso Glazed Aubergine

With stir fried vegetables and sesame udon noodles (\vee G) — 11.00

Monkfish, King Prawn & Coconut Curry

With fragrant steamed rice — 13.50

Mussels & Fries

Mussels steamed in white wine and garlic cream sauce, served with fries — 13.00

Mushroom Burger

Stuffed with vegan cheese served in a toasted potato brioche bun with thick-cut chips (\vee G) — 10.00

PIZZAS

Our pizza bases are hand rolled on site and cooked in our stone pizza oven

Margherita

Fresh tomato sauce, basil leaves, extra virgin olive oil (v) — 8.00

Pepperoni

Napoli sauce, mozzarella, pepperoni — 9.50

Ham & Mushroom

Stagioni

Mushrooms, artichokes, black olives, prosciutto — 10.00

Napolitana

Mozzarella, anchovies, Napoli sauce and olive oil — 9.00

Prosciutto Crudo

Prosciutto, mozzarella, tomato sauce and basil — 10.00

Pizza Vegetariana

Grilled courgette, roasted peppers, black olives and fresh rocket (\lor) — 8.50

Dough Balls

Freshly baked in our pizza oven, served with garlic dip (v) — 5.00

Garlic Bread with Mozzarella

Fresh from the pizza oven topped with mozzarella (V) — 6.00



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Adults need around 2,000 kcals per day. Due to using fresh game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Price include VAI at the current rate. Visa and Mastard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not heistate to contact us at: The Amble Inn. Sandjiper Way. Anoble, Northumberland, NESO DET. El. (10(165) 61335. Email: Info@Milenlanmable.co.uk

CHILDREN'S MENU

Fish & Chips

Thick-cut chips and peas — 5.00

Steak & Chips

Served with fries and garlic butter — 7.00

Grilled Chicken Goujons

With fries, buttered corn on the cob and broccoli — 5.00

Sausage & Mash

Served with broccoli, peas and gravy — 6.00

Burger & Fries

4oz beef patty in a brioche bun, served with fries — 5.00

Kids Ploughman's

Thick-sliced ham, cheddar cheese, carrot and cucumber sticks, hummus and crusty bread — 5.00

Linguine

With roasted tomato sauce and parmesan cheese (v) — 5.00

Dough Balls

Baked fresh with garlic butter (v) — 2.50

Kids Pizza

Choose from our pizza section — 5.00

DESSERTS

Warm Chocolate Pudding

With vanilla ice cream (v) — 4.00

Banana Split

Vanilla and chocolate ice cream, fresh banana and whipped cream (\lor) — 4.00

Northern Bloc Ice Cream or Sorbet

Please ask a member of our team for today's flavour — 4.00

SUNDAY LUNCH

Served from our carvery, 12 noon - 5.00pm, every Sunday (subject to availability)

Roast Topside of Beef

Slow-roasted beef topside, served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Pork Loin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Turkey

Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Vegetable Gratin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and vegetarian gravy (v)

Large — 12.00 Small — 9.00

(v) Vegetarian (vG) Vegan

Please order your food at the bar, quoting your table number when ordering. Please ask our team for today's choice of specials.

We hope you enjoy your meal.

Please note, specials may not be available during peak seasons

Menu available 12 noon - 9.00pm