

amelie

FLAMMEKUECHE FLATBREADS

this is what amelie is all about! a large thin flatbread, the perfect dish to share. Can be included as a course if shared or a sharer to start the meal

the authentic

crème fraîche, sliced onions, lardons, gruyère cheese
£14.95

pulled pork

crème fraîche, sliced onions, pulled pork belly, hoisin sauce
£17.95

Colston Basset stilton (V)

crème fraîche, sliced onions, Colston Basset stilton, poached pear
£18.95

mushroom & garlic butter (V)

crème fraîche, sliced onions, buratta, garlic butter, closed cup mushrooms
£15.95

SUNDAY MENU

2 COURSE £29.95 3 COURSE £35.50

STARTERS

caramelised feta (GFA) (V)

savoury crème brûlée, feta, smoked streaky bacon, thyme, grilled Catalanian coca bread

pork ribs Provençale (GFA)

slow cooked pork ribs, extra virgin olive oil, thyme, roasted garlic, lemon zest, Maldon salt

garlic mushrooms (GFA) (V)

button mushrooms, garlic butter, chive, parsley, grilled Catalanian coca bread

Sicilian arancini

fried Carnaroli risotto rice stuffed with bolognese ragù

mackerel fillet (GF)

wild Scottish mackerel, crème fraîche and horseradish beurre monté, potato crisp

chicory, avocado, (V)(VGA) (GFA)

Colsted Basset stilton salad

wholegrain mustard vinaigrette, chicory leaves, Colston Basset stilton avocado, candied walnuts

MAIN COURSES

harissa aubergine (GF) (V) (VGA)

whole roasted aubergine with harissa & maple glaze, feta, roasted vine tomatoes, toasted pine nuts

Amelie's Sunday Roast (VGA)(VA)(GFA)

Choose between:

28 day aged hereford strip loin
or
leg of Suffolk lamb

Comes with

Stuntney Estate potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, braised cabbage, beef or lamb gravy

fish pie (GFA)

smoked haddock, salmon, cod, garden spring peas, prawns, mussels, Stuntney Estate mash potato

pan seared (GF)

sea trout

sea trout, butter beans, leeks, watercress sauce, parma ham crisp

zaatar chicken (VA)

breast salad

jumbo couscous, mediterranean vegetables, harissa yoghurt, chickpeas, roast chicken breast, pomegranate seeds

SUNDAY WINE RECOMMENDATION

WHITE

Cuvee Amelie Bacchus Tuffon Hall Essex

175ml £9 | 250ml £10.50 | 750ml £30

RED

Malbec Vista Sierra Mendoza Argentina

175ml £7.50 | 250ml £9 | 750ml £25

DESSERT

basque cheesecake (V)

ice cream

ice cream (GF)(V)(VGA)

from Saffron Ice Cream Company
chocolate, vanilla, strawberry

french toast (V)

maple syrup, scoop of ice cream

tarte tatin (V)

salted caramel sauce, scoop of ice cream

please let the team know if you have any allergies, even if the dish doesn't state the ingredient.
A 12.5% discretionary service charge will be add to tables above 8 people

gluten free (gf) | vegan (vg) | gluten free alternative (gfa) | vegan alternative (vga) | vegetarian (v)

Amelie at Bens Yard, Stuntney Estate, Ely, CB75TR | bensyard@amelierestaurants.co.uk | 01353 524015

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COCKTAILS

espresso martini £9.45
espresso, sugar syrup,
vodka, chocolate bitters, Kahlua

negroni £9.45
Campari, Antica Formula, Sipsmiths gin

mojito £9.45
Kraken Rum, muddled limes,
fresh mint, brown sugar

old fashioned £9.45
cane sugar, angostura bitters, Bulleit
bourbon

classic gin martini £9.45
vermouth, Sipsmiths gin, lemon twist

belini £9.45
peach puree, prosecco

non alcoholic belini £7.95
white grape juice, peach juice, soda

non alcoholic raspberry fizz £6.45
raspberry non alcoholic gin, lemonade,
cranberry juice

SOFT DRINKS

Coca cola | Fanta orange £3.50
Diet Coke, Coke Zero, Schweppes
lemonade £3.50
FeverTree | elderflower | cucumber | £3.50
mediterranean tonic | ginger ale | ginger beer |
light tonic | spring soda water
Cambridge Juice Company Orange Juice £3.45
Eager Juices | cranberry | tomato | apple £2.95
still | sparkling water £2.50 small | £4.25 large

HOT DRINKS

americano £3.40
latte, cappuccino, mocha, hot £3.70
chocolate, flat white
pot of tea (please ask our team for
our selection of teas) £3.50
iced americano £3.80
iced latte £3.80
syrup (please ask our team for our
selection of syrups) £0.50

CIDER

Bold suffolk cider £5.45
500ml 5% abv
Aspall Suffolk £5.50
330ml 5.5% abv
Rekorderlig wild berries £5.50
500ml 4.6% abv
Rekorderlig strawberry &
lime £5.50
500ml 0% abv

BEER

Nethergate craft lager £4.95
330ml 4.6% abv
Camden Hells £4.95
330ml 4.6% abv
Peroni 0% £5.45
330ml 0% abv
Sharps Doom Bar £5.45
500ml 4.3% abv

WHITE WINE

Roulants white blend
175ml £6 | 250ml £7.5 | 750ml £21
Cuvee Amelie Bacchus Tuffon Hall Essex
175ml £9 | 250ml £10.50 | 750ml £30
Chenin Blanc La Lisse Soie d'Ivoire Aude
175ml £8 | 250ml £9.5 | 750ml £28
Sauvignon Blanc Makutu
New Zealand
175ml £9 | 250ml £10.50 | 750ml £30
Chardonnay Franschhoek Cellars South
Africa
175ml £7.5 | 250ml £9 | 750ml £25

RED WINE

Roulants red blend
175ml £6 | 250ml £7.5 | 750ml £21
Malbec Vista Sierra Mendoza Argentina
175ml £7.50 | 250ml £9 | 750ml £25
Cotes du Rhone Rouge Prieurs St Julien
France
175ml £8.50 | 250ml £10 | 750ml £29
Pinot Noir Shadow Point, Monterey
County, California, U.S.A
750ml £38

ROSE

Roulants cabernet sauvignon
175ml £6 | 250ml £7.5 | 750ml £21
St Louis Rosé Coteau Varois en Provence
France
750ml £37

SPARKLING

Prosecco Lunetta 20cl (Glass)
200ml £8.50
Prosecco Ponte Rosé Rialto Italy
750ml £27
Champagne Gruet Brut
750ml £66
Cremant de Bourgogne
750ml £37

SPIRITS

gin
Beefeater london dry £4.50
Sipsmiths london dry £5.10
Bombay sapphire £4.50
De Vere Essex Gin £5.85
Pinkster Gin £5.85
Whitley Neill rhubarb & ginger £4.50
Whitley Neill raspberry £4.50
Whitley Neill raspberry 0% £3.00

vodka
Belvedere £6.00
Kettle one £4.50
Absolut £4.50
whisky
Jack Daniel's £4.50
Talisker 10-year single malt £6.00
Laphroaig 10-year £6.00
Jameson irish whiskey £4.50
bulleit bourbon £4.50

rum
Bacardi carta blanca rum £4.50
Captain morgan dark rum £4.50
Kraken black spiced rum £5.00
cognac
Martell VS £4.75
tequila
Patrón tequila silver £6.00
Patron reposada £6.00

liquor
Disaronno Amaretto £4.50
Cointreau £4.50
Baileys Irish Cream £4.50
Aperol £4.50
Campari £4.50
Pimm's No. 1 £5.50
Martini Rosso Vermouth £4.50
Pernod Aniseed Liqueur £4.75
Antica formula vermouth £4.75
Kahlua Coffee Liqueur £4.50
Aperol £3.50