



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

Moroccan lamb leg

crème fraîche, sliced onions, Moroccan spiced leg of lamb, grilled courgette, creamy garlic sauce, chickpeas, coriander

£20.95

brie & (v) cranberry

crème fraîche, sliced onions, cranberries, brie, hot honey

£19.95

roasted squash and feta (v)

crème fraîche, sliced onions, roasted squash, feta cheese, toasted pumpkin seeds, smoked maple mayonnaise

£17.95

STARTERS

roasted squash & feta salad (v)(va)

sweet potato, butternut squash, feta cheese, toasted jumbo couscous, ras el hanout, extra virgin olive oil

£9

cured sea trout (gf)a

cured sea trout, dill, freeze dried raspberries, horseradish crème fraîche

£9.95

harissa & cranberry (v)(va) aubergine

baked aubergine, harissa & cranberry glaze, crumbled goats cheese, candied walnuts

£9.50

crispy gnocchi (v)

crispy gnocchi, cup mushrooms, Parmesan, extra virgin olive oil, Madeira cream sauce, parsley mayonnaise

£9

clementine & honey ribs (gf)

pork ribs, clementine, marmalade & honey marinade, extra virgin olive oil

£9.95

MAIN COURSES

salmon & octopus

pan seared salmon, fried octopus, pea & broad bean soy salad, chillis, garlic, coriander, crispy onions

£21.95

Sunday Roast (gf)a

28 day aged beef striploin

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

£22.95

stroganoff tagliatelle (va)(v)

fresh tagliatelle, cup mushrooms, crème fraîche, parsley

£17.95

chicory & goats cheese salad (v)

honey caramelised creamed goat's cheese, roasted beetroots, candied walnuts, chicory, orange slices

£19.95

Amelie burger (gf)a

two 3oz fillet smash burgers, onions, american cheese, gherkins, burger sauce, lettuce, streaky bacon, maple syrup, fries

£21.50

SUNDAY WINE RECOMMENDATION

WHITE

Chenin Blanc La Lisse Soie d'Ivoire Aude

175ml £8 | 250ml £9.5 | 750ml £28

RED

Malbec Vista Sierra Mendoza Argentina

175ml £7.50 | 250ml £9 | 750ml £25

DESSERTS

basque cheesecake (v)

scoop of vanilla ice cream

£8.50

apple & cinnamon flamnekueche flatbread (v)

sweet creme fraîche, sliced apples, cinnamon, scoop of ice cream

£9.95

ice cream (v)(gf)

from Saffron Ice Cream Company
honey & lavender, chocolate, vanilla, strawberry, lemon sorbet

£1.75 per scoop

orange & carrot cake (v)

maple syrup, scoop of ice cream

£8.50

Ben's Yard Estate, Stuntney Farm, Ely, CB75TR
01353 524015

(V) vegetarian | (VG) vegan | (GF) gluten free | (GFA) gluten free alternative

amelie

COCKTAILS

SEASONAL

cranberry crush	£9.45	summer spritz	£9.95	Amelie's Aperol spritz	£9.95
crushed cranberry's, Absolut vodka, Cointreau, lemonade		Newmarket cucumber gin, elderflower syrup, soda water		Aperol, Prosecco Lunetta, Fever tree soda, Newmarket cucumber gin	

CLASSIC

negroni	£9.95	classic gin martini	£9.95	belini	£9.95
Campari, Antica Formula, Sipsmiths gin		vermouth, Sipsmiths gin, lemon twist		peach puree, prosecco	

NON ALCOHOLIC

belini	£7.95	raspberry fizz	£6.45
peach puree, non alcoholic prosecco		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 mediterranean tonic ginger ale ginger beer light tonic spring soda water	£3.50
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 chocolate, flat white	£3.70
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	
330ml 5.5% abv	£5.50
Rekordelig wild berries	
500ml 4.6% abv	£5.50
Rekorderlig strawberry & lime	£5.50
500ml 0% abv	

BEER

Nethergate craft lager	
330ml 4.6% abv	£4.95
Ampersand helles lager	
440ml 4.0% abv	£5.45
Ampersand pale ale	
440ml 4.5% abv	£5.45
0% Peroni	
330ml 0% abv	£4.00
Ampersand bitter	
440ml 3.9% abv	£5.45

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 Franschoek 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	
Organic Primitivo, Puglia IGP Coltivato E, Zensa	
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	
Crement de Bourgogne	
750ml £37	
0% Valformosa Cava - a stunning non alcoholic alternative	
750ml £15.95	

SPIRITS

gin		vodka		rum		liquor	
Beefeater london dry	£4.50	Belvedere	£6.00	Bacardi carta blanca rum	£4.50	Disaronno Amaretto	£4.50
Sipsmiths london dry	£5.10	Kettle one	£4.50	Captain morgan dark rum	£4.50	Cointreau	£4.50
Bombay sapphire	£4.50	Absolut	£4.50	Kraken black spiced rum	£5.00	Baileys Irish Cream	£4.50
De Vere Essex Gin	£5.85			cognac		Aperol	£4.50
Pinkster Gin	£5.85	whisky				Campari	£4.50
Whitley Neill rhubarb & ginger	£4.50	Jack Daniel's	£4.50	Martell VS	£4.75	Pimm's No. 1	£3.50
Whitley Neill raspberry	£4.50	Talisker 10-year single malt	£6.00	tequila		Martini Rosso Vermouth	£4.50
Whitley Neill raspberry 0%	£3.00	Laphroaig 10-year	£6.00	Patrón tequila silver	£6.00	Pernod Aniseed Liqueur	£4.75
		Jameson irish whiskey	£4.50	Patron reposada	£6.00	Antica formula vermouth	£4.75
		bulleit bourbon	£4.50			Kahlua Coffee Liqueur	£4.50
						Aperol	£3.50