

amelie

SUNDAY MENU

asparagus, Jersey royal (v)(vga) (gfa)
wholegrain mustard vinaigrette, mixed
leaves, Jersey royal potatoes, British
asparagus, avocado, candied walnuts
£7.95

Sicilian arancini
fried Carnaroli risotto rice
stuffed with bolognese ragu
£7.95

grilled sardines
sardine fillet, tomato & red pepper
salsa, sherry vinegar dressing, pickled
red onion, toasted coca bread,
£8.95

pork ribs Provençale (gfa)
extra virgin olive oil, chilli
flakes, bay leaf and brown
sugar crust, Maldon salt
£8.95

Parmigiano di Reggiano (v)
panna cotta
savoury panna cotta,
parmesan, herb oil, almond
crème
£8.50

TO FOLLOW

Amelie's venison burger (gfa)
two 3oz fillet smash burgers, onions,
american cheese, gherkins, burger
sauce, lettuce, streaky bacon, maple
syrup, fries, sourced from the UK's top
Award-winning venison butcher
£19.95

28 day aged roast strip loin (vga)(va)(gfa)
Stuntney Estate potatoes, Yorkshire
pudding, seasonal vegetables,
cauliflower cheese, braised cabbage,
beef gravy
£22.95

zaatar chicken (vga)
breast salad
jumbo couscous, mediterranean
vegetables, harissa yoghurt, chickpeas,
roast chicken breast, pomegranate seeds
£18.95

salt baked kohlrabi (v)
sautéed gnocchi, chargrilled
courgettes, herb and cream sauce,
pea shoots, Manchego cheese
£17.95

whole Cornish sole (gf)
brown butter, fresh lemon and chopped
parsley, golden fries, aioli
£23.00

FLAMMEKUECHE FLATBREADS

this is what amelie is all about!
a large thin flatbread, perfect to share & light enough to have individually

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

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

seasonal greens (v)
crème fraîche, sliced onions, courgette, garden
peas, British asparagus, feta, dill mayonaise, pea
shoots
£16.95

mushroom & garlic
butter (v)
crème fraîche, sliced onions,
buratta, garlic butter, closed cup
mushrooms
£15.95

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

DESSERTS

basque cheesecake (v)
scoop of vanilla ice cream
£8.00

tarte tatin (v)
salted caramel sauce, scoop of ice
cream
£8.00

french toast (v)
maple syrup, scoop of ice
cream
£8.00

ice cream (gf) (v)
from Saffron Ice Cream Company
chocolate, vanilla, strawberry
£1.75 per scoop

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
crushed cranberry's, Absolut vodka,
Cointreau, lemonade

summer spritz £9.95
Newmarket cucumber gin,
elderflower syrup, soda water

Amelie's Aperol spritz £9.95
Aperol, Prosecco Lunetta, Fever tree
soda, Newmarket cucumber gin

CLASSIC

negroni £9.95
Campari, Antica Formula, Sipsmiths gin

classic gin martini £9.95
vermouth, Sipsmiths gin, lemon twist

belini £9.95
peach puree, prosecco

NON ALCOHOLIC

belini £7.95
peach puree, non alcoholic prosecco

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

SOFT DRINKS

Coca cola | Fanta orange £3.50
Diet Coke, Coke Zero, Schweppes £3.50
lemonade
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
330ml 5.5% abv £5.50
Rekorderlig 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
Cuvée 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
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
Cremant de Bourgogne
750ml £37
0% Valformosa Cava - a stunning
non alcoholic alternative
750ml £15.95

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 £3.50
Martini Rosso Vermouth £4.50
Pernod Aniseed Liqueur £4.75
Antica formula vermouth £4.75
Kahlua Coffee Liqueur £4.50
Aperol £3.50