

# amelie

MOTHERS DAY MENU  
42.95 3 COURSE, £35 2 COURSE

## STARTERS

sea bass tiradito (gf)  
raw seabass, "leche de tigre" sauce mango,  
avocado and tomato salsa

cheese cushions(v)  
breaded deep fried fondue,  
truffle honey, homemade  
mayonnaise

lamb breast (gfa)  
24 hour slow cooked breast of lamb,  
garden peas, pickled Yorkshire  
rhubarb, pea and mint dressing, herb  
crumb

crispy gnocchi (v)  
Pesto alla Genovese, lemon cream,  
salted pinenuts, Parmesan, extra  
virgin olive oil

fish pie  
thin sliced roasted veal, white anchovy  
and tuna dressing, crispy capers

## MAIN COURSES

Dingley Dell pork chop (gf)  
thick cut pan roasted pork chop,  
madeira and dill sauce,  
grilled heritage carrot

Amelie's Sunday Roast (vga)(gfa)  
Choose between:  
28 day aged hereford strip loin  
or  
leg of Suffolk lamb

Amelie burger (gfa)  
two 3oz fillet smash burgers,  
onions, american cheese,  
gherkins, burger sauce, streaky  
bacon, maple syrup, fries

rainbow Buddha bowl (vg)(gfa)  
beetroot hummus, caraway pickled  
carrots, red cabbage, edamame beans,  
bulgar wheat and quinoa, cucumber,  
tomato, honey and lemon tahini dressing

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

sea bass (v)  
pan seared seabass, garden peas,  
pea emulsion, herb oil, smoked  
streaky bacon

## FLAMMEKUECHE FLATBREADS - CAN BE INCLUDED AS A MAIN COURSE

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

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

camembert & (v)  
camramelised onion  
Crème fraîche, slow cooked  
caramelised onions, melted  
camembert, rose harissa  
mayonnaise

peruvian tuna  
seared tuna, crème fraîche, mango  
and avocado salsa, corriander  
verde sauce, siracha sour cream,  
pickled red cabbage

## DESSERTS

basque cheesecake (v)  
scoop of vanilla ice cream

apple hat  
steamed suet pudding, Braeburn  
apples, raisins, candied peel,  
cinnamon, apple custard

orange & carrot cake (v)  
maple syrup, scoop of ice cream

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

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

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## COCKTAILS

### SEASONAL

Tom Collins £9.45  
Bombay gin, lemon, sugar syrup and  
soda water

basil smash £9.95  
basil leaves, Sipsmith Gin,  
lemon juice and sugar syrup

olive martini £9.95  
Sipsmith gin or Kettle One vodka, dry  
vermouth, Perello Olive brine, Perello  
Olive

### CLASSIC

negroni £9.95  
Campari, Antica Formula, Sipsmiths gin

margarita £9.95  
Patron tequila, Cointreau, lime juice

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

Botivo £8.45  
Botanical non-alcoholic  
aperif, soda water

### SOFT DRINKS

Coca cola | Fanta orange £3.50  
Diet Coke, Coke Zero, Schweppes £3.50  
lemonade  
FeverTree | elderflower | £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  
Rekordelig 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  
Ampersand helles lager £5.45  
440ml 4.0% abv  
Ampersand pale ale £5.45  
440ml 4.5% abv  
0% Peroni £4.00  
330ml 0% abv  
Ampersand bitter £5.45  
440ml 3.9% 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 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 Variois 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