

# Ambles

## A la Carte Dinner Menu

Served until Closed

### Amble's Appetisers

Homemade Duck Liver & Orange Parfait with Cumberland Sauce	£5.25
Homemade Houmous with Red Onion Chutney (V)	£5.25
Ramekin of Prawns in Creamy Lime & Lemon Mayonnaise	£5.50
Rondle of Goats Cheese with Sweet Pickle Tartlette	£5.25
Fillet of Smoked Mackerel with Horseradish	£5.25
Chilled Seasonal Melon, Orange Slice and Mango Coulis (V)	£3.95
Warm Morecambe Bay Potted Shrimps on a bed of leaves	£5.50

### Selection of Main Courses

8oz Lakeland Sirloin Steak with Whole Black Peppercorn Butter	£12.95
Grilled 8oz Double Lamb Chop, with Red Wine Sauce	£11.95
8oz Cumbrian Grilled Ham ouzing with Honey	£10.95
8oz Fresh Salmon Fillet, Cooked with a little Wine & Herbs	£11.95
Homemade Vegetable Lasagne (V)	£9.95
8oz Grilled Chicken Fillet cooked in Garlic Butter	£10.95
Chilled Prawns in a tangy Lime and Lemon Mayonnaise with large Salad	£10.95

*All dishes accompanied with steamed potatoes and fresh seasonal potatoes*

### Selection of Desserts

Homemade Hot Sticky Toffee Pudding, fudge sauce with Vanilla Ice Cream & Fresh Double Cream	£4.75
Warm Homemade Chocolate Amaretto Sponge with Vanilla Ice Cream & Double Cream	£4.75
Banana Coupé (Fresh Cream, Ice Cream, Banana & Strawberry Sauce)	£4.75
Lyth Valley Blackcurrant Sorbet Cassis	£4.25
Rich Vanilla Ice Cream with choice of topping	£3.95
Creamy Garstang Blue Cheese, biscuits & Apple Cider Chutney	£4.75
Freshly Brewed Pot of Tea	£1.95
Fresh Cona Coffee served with a mint	£1.95
Liqueur Coffee served with a mint	£4.75
(Whisky, Rum, Brandy, Cointreau, Tia Maria, Benedictine, Grand Marnier, Drambuie, Baileys, Southern Comfort or Amaretto)	

A 10% Service charge will be added to tables of six and over • Minimum Main Course per person  
All prices include VAT • We cater for coeliacs • All items on our menu are subject to availability

**To reserve a table telephone: 015394 33970**