



AMBOSELI

WHILE YOU DECIDE	Artisanal charcuterie board - Napoli salami, smoked coppa, beef pepper pastrami and smoked chicken breast, with pickled gherkins, Branston pickle, sun-dried tomato and warm toasted sourdough (G, Su)	32
	Warm artisan bread - A selection of warm breads with home-made cracked black pepper and Parmesan butter (Se, G, D)	8
	Citrus and herb marinated mixed olives – Mixed olives infused with garlic, citrus zest, fresh herbs and extra virgin olive oil (V)	7
STARTERS	Roasted butternut velouté - Silky butternut squash velouté, toasted pumpkin seeds and chive oil, served with warm bread rolls (Se, D, G)	9
	Fish galette - Delicate fish galette with Granny Smith apple micro salad, finished with sweet lemongrass dressing (F, G, D)	13
	Togarashi spiced squid – Crisp squid dusted with Japanese seven-spice, served with rich roasted garlic aioli (G, Mo, So, Se)	10
	Slow-braised pulled beef croquette - Pulled beef croquette with confit garlic cream, pomme purée and rich red wine jus (D, G)	11
	Burrata with heritage tomato and plum - Creamy burrata, heritage tomatoes and macerated red plum with shaved fennel, pine nuts, tangerine balm and aged balsamic (D, N, Su)	11
	Classic Caesar - Crisp gem lettuce, smoked bacon, herb croutons, soft-boiled egg, Parmesan shavings and Caesar dressing (D, G, E, F) - add grilled chicken or prawns	9 3
MAINS	FROM THE LAND	
	35-37oz Tomahawk - Charred asparagus, roasted new potatoes and cherry tomatoes, with chimichurri garlic butter and brandy peppercorn sauce (D, Su)	75
	10 oz ribeye steak - Herbed mash, tenderstem broccoli, peppercorn sauce (D, Su)	38
	The Reserve burger - Prime 8oz beef patty, crisp potato rösti, garden tomato, caramelised onion, mature Cheddar, pickled gherkin and smoked barbecue aioli, served with golden onion rings and skinny fries (G, D)	22
	Confit duck - Slow-cooked duck leg with herb-whipped pomme purée, tenderstem broccoli and tarragon jus (D, So)	30
	Durban-style lamb bunny chow - A rich aromatic lamb curry, slow-cooked with tender potatoes and chickpeas, served with char-grilled sourdough (D, G)	26
	FROM THE WATER	
	Coastal seafood linguine – Mussels, crab meat and prawns tossed through linguine in a rich vine-ripened tomato marinara (Mo, Cr, G)	24
	Pan-roasted sea bass - crushed new potatoes, tenderstem and jalapeño cream sauce (D, F)	26
	Golden battered haddock – Crisp battered haddock with minted pea purée, house tartare sauce and rustic fries (F)	24
	FROM THE GARDEN	
	Wild mushroom rigatoni - Rigatoni with wild mushrooms, black garlic and Grana Padano (V, D, G)	18
	Garden vegetable and truffle risotto - Creamy truffle Arborio rice with asparagus, carrots, broad beans and peas (V, D, Ce)	19
	Enhancements – add grilled chicken or prawns	3
	STONE OVEN PIZZAS	
	Margherita - Mozzarella, San Marzano puree and basil (V, D, G)	18
	Pepperoni - Mozzarella, San Marzano puree, pepperoni (D, G)	19
	Kuku Paka – African spiced chicken, mozzarella, red onion and coriander (D, G)	20
	Uyoga - Chakalaka mushrooms, mozzarella, caramelised onion, red peppers (V, D, G)	19
	Nyama Choma - Tanzanian spiced beef, mozzarella, jalapeño peppers, sundried tomatoes (D, G)	22
SIDES	Loaded ember-baked potato - Baked potato with soured cream and smoked bacon, gratinated with cheese and served over rich onion jus (D)	10
	Maple honey and herb roasted vegetables - Seasonal beetroot, butternut squash and roasted carrots, glazed with maple, honey and garden herbs	7
	Herb-whipped pomme purée - Smooth, buttery potato purée whipped with fresh garden herbs (D)	6
	Flame-charred tenderstem broccoli - open-flame grilled tenderstem broccoli, with sea salt and fresh lemon	7
	Garlic and Parmesan creamed spinach - Tender spinach folded through a velvety garlic and Parmesan cream (D)	7
	Golden onion rings - Thick-cut sweet onions in a crisp golden batter (G)	6
	Chunky chips	6
	Skinny fries	6

If you have a food allergy or sensitivity, please ask a member of staff for more information.

V – Vegetarian, G – Gluten, N – Nuts, D – Dairy, E – Egg, F – Fish, Mo – Molluscs, Cr – Crustaceans, Ce – Celery, Su – Sulphites, So – Soya, Se – Sesame

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.



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