mélie

for the table

feta & zucchini flatbread (v) stone baked, extra virgin olive oil, spiced feta, zucchini

£6.50

homemade crab ravioli beurre monté sauce £12.95 gordal olives (gf) (vg) £4.95

smaller plates

crispy pork belly

korean bbq ssamjang sauce, steamed pak choi

£13.50

pumkin & buttnernut squash soup (gfa)(v)

butternut squash, brown butter, crispy sage, grilled sourdough £11.50

sweet potato (gf) sheppards pie sweet potato mash, Moroccan spices, minced lamb £16.95

pan seared sea bass (gf)

garden peas, diced onions, pea

emulsion, smoked bacon

£16.95

quiche lorraine served with a green salad, french dressing £11.50

bigger plates

moules mariniere & fries (gfa)

mussels, cider, double cream, parsley, grilled sourdough, fries

£16.95

chicken & chicory salad (gf)(vga)

maple glazed chicken breast, chicory leaves, candied walnuts, blue cheese, grape vinaigrette dressing

£16.95

amelie's beef burger (gfa)

two 3oz smash burgers, onions, american cheese, burger sauce, lettuce, streaky bacon, maple syrup, fries £17.95

flammekueche flatbreads

golden hash brown grated parmesan top (v) £7.95

harissa aubergine (gf) (v) (vga) roasted aubergine with harissa & maple glaze, feta, roasted vine tomatoes, toasted pine nuts £13.50

sliced parma ham & roasted beef tomato (vga) grilled sliced tomatoes, olive oil, basil, parma ham, parmesan, grilled sourdough £13.00

> smoked haddock fish cake poached egg, hollandaise sauce £15.95

guinness beef cheek

7 hour slow cooked beef cheek, served with stuntney estate mash

£16.95

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

 $mushroom\,\&\,garlic\,butter\,(v)$

the authentic

goats cheese (v)

creme fraiche, sliced onions, buratta, garlic butter, closed cup mushrooms		creme fraiche, sliced onions, lardons, gruye cheese		creme fraiche, sliced onion, goat cheese roasted beetroot , hot honey £15.95	
£15.95	£15.95				
		side plates			
fries (gfa)(vg) £4.95	rocket & parmesan salad (gf)(v) £4.95	grilled hispi cabbage (v) £5.95	mac and cheese (v) £4.95	sweet potato fries (gfa)(vg) £4.95	
		— dessert –			
Scoop of ice cream from Saffron Ice Cream Company £1.75 per scoop	basque cheesecake scoop of ice cream £8.00	gateau du jour scoop of ice cream £8.00	sticky toffee pudding scoop of ice cream, butterscotch sauce £8.00	french toast scoop of ice cream, maple syrup £8.00	
chocolate, vanilla, strawberry, elderflower	please let the team know i	f you have any allergies, even if the dis	sh doesn't state the ingredient		
	gluten free (gf) vegan (vg)	gluten free alternative (gfa) vegan a Amelie at Bens Yard, Stuntney Estate, Ely, CB75 bensyard@amelierestaurants.co.uk 01353 524015			

mélie

£9.45

cocktails

espresso martini £9.45 espresso, sugar syrup, vodka, chocolate bitters, Kahlua

cane sugar, angostura bitters, Bulleit

negroni £9.45 Campari, Antica Formula, Sipsmiths gin

mojito £9.45 Kraken Rum, muddled limes, fresh mint, brown sugar

belini peach puree, prosecco

bourbon non alcoholic belini

£9.45

classic gin martini vermouth, Sipsmiths gin, lemon twist

£7.95

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

cider

rose

Roulants cabernet sauvignon

175ml £6 | 250ml £7.5 | 750ml £21

St Louis Rosé Coteau Varois en Provence

soft drinks

old fashioned

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

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 Franschhoek Cellars South Africa

175ml £7.5 | 250ml £9 | 750ml £25

gin

hot drinks

white grape juice, peach juice, soda

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 o	our
selection of syrups)	£0.50

Bold suffolk cider £5.45 500ml 5% abv Aspall Suffolk £5.50 330ml 5.5% abv **Rekordelig wild berries** 500ml 4.6% abv £5.50 Rekorderlig strawberry & lime £5.50 500ml 0% abv

beer

£9.45

Nethergate craft lager 330ml 4.6% abv £4.95 Camden Hells 330ml 4.6% abv Peroni 0% 330ml 0% abv Sharps Doom Bar

£4.95 £4.00

£5.45

500ml 4.3% abv

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

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 Pinot Noir Shadow Point, Monterey

County, California, U.S.A

750ml £38

vodka

Spirits

France

750ml £37

£6.00

£4.50

£4.50

Beefeater london dry Sipsmiths london dry Bombay sapphire De Vere Essex Gin Pinkster Gin Whitley Neill rhubarb & ginger Whitley Neill raspberry Whitley Neill raspberry 0%

Belvedere £4.50 Kettle one £5.10 £4.50 Absolut £5.85 whisky £5.85 Jack Daniel's £4.50 Talisker 10-year single malt £4.50 Laphroaig 10-year £3.00 Jameson irish whiskey bulleit bourbon

£6.00 £4.50 £4.50	Bacardi carta blanca rum Captain morgan dark rum Kraken black spiced rum
	cognac
£4.50	MartellVS
£6.00	teouila

rum

tequila Patrón tequila silver

Patron reposada

liquor

£4.50

£4.50

£5.00

£4.75

£6.00

£6.00

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 Liquor	£4.50
Aperol	£3.50

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