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*Full Lunch & Dinner Menu available
Noon - 5pm, 5pm - 11pm*

'Half our life is spent trying to find something to do with the time we have rushed through life trying to save'

Rogers, Will (1879 - 1935)

We at AMPM realise time is precious and hope that you consider your 'TIME' with us as 'TIME WELL SPENT'!

Note from your chef:

The composition of your dish is built from 'fresh, natural, daily delivered, local produce'. We hope you enjoy and taste the difference.

If you would like to put your own spin on any of our dishes please ask your server and we will do our up most to accommodate your request.

Champagne Menu

Champagne – Bottle

Lanson Black Label Champagne	45.00
Lanson Rose	74.50
Lanson Gold Label Vintage 1996	69.50
Lanson Noble Cuvee Champagne Vintage 1995	125.00
Lanson Snipe (20cl)	14.95
Lanson Half Bottle (37.5cl)	22.50
Lanson Black Label Magnum (150cl)	90.00

Champagne - Magnum

Lanson Black Label (150cl)	90.00
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Champagne - ½ Bottle

Lanson Black Label	22.50
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Affagato

tall espresso poured over vanilla ice cream

2.75

Marrochino

espresso and rich chocolate with steamed milk

2.40

Melange

americano with steamed milk, finished with a spoonful of cream

2.45

Einspanner

tall espresso with steamed milk & whipped cream

2.75

The AMPM Imperial Coffee

tall espresso, hot milk, XO cognac topped with chocolate & whipped cream

8.50

A selection of liqueur coffees are also available

RESTAURANT MENU

STARTERS

Wott Soup

(Served with freshly prepared bread sticks. Ask server for details)

4.75

Seared peppered beef

(with rocket, onion marmalade & balsamic reduction) **G**

6.45

Mussels by the pot with match stick fries

(served with cream, garlic & fresh basil)

5.95

Marinated roast duck confit

(with caramelised mango & chilli salsa)

5.95

Thai Fish Cakes

(rocket salad, parmesan shavings with lemon & lime dressing)

5.75

Field Mushroom Gratinee

(stuffed with leek, garlic, sun blush tomato & red pepper, topped with bread crumbs & cheese) **V**

5.45

Honey & Chilli Chicken Tempura

(with sweet chilli & spicy hickory mayo dressing)

5.95

Deep Fried Pistachio balls

(Pistachio nuts, courgette, carrot, peppers, bound with chilli oil & honey) **V**

5.25

Italian Garlic Bread **V N**

(served with pesto)

(Available with cheddar cheese)

4.75

Bruschetta

(served on baked bread with tomato, black olives, red onion, olive oil, garlic, pesto & parmesan) **V N**

4.45

Selection of baked breads & oils **V N**

4.75

Dragon Tongue Garlic Bread

(Honey & chilli tomato base with garlic, cheese & pesto) **N**

5.45

MAIN COURSE

Pizza

Noon to 11.00pm

One:	One: Tomato, Mozzarella V	7.25
Two:	Two: Tomato & Four cheeses	7.25
Three:	Three: Tomato, Mozzarella cheese, mushroom V	7.95
Four:	Tomato, Cheddar Cheese & Ham	7.96
Five:	Tomato, Cheddar Cheese & Ham, salami & mushrooms	8.95
Six:	Tomato, Cheddar Cheese & Ham & pineapple	8.75
Seven:	Tomato, Mozzarella cheese, pepperoni, salami, ham chilli & garlic	8.90
Eight:	Tomato, Mozzarella cheese, tuna, anchovies, capers, olives and garlic	8.90
Nine:	Tomato with seafood medley and coriander	8.90
Ten:	Tomato, hot n spicy beef, roast peppers, mushroom & coriander	8.25
Eleven:	Tomato, Mozzarella with spicy Thai chicken & peanut butter	8.25
Twelve:	Tomato, Mozzarella with spicy prawns, leeks & sun dried tomato	8.75
Thirteen:	Tomato, Mozzarella with olives, ham, parmesan & rocket	8.25
Fourteen:	Tomato, Mozzarella with Tuna & Banana	8.95
Fifteen:	Tomato, Mozzarella with hot green jalapeno peppers & pepperoni	7.95
Sixteen:	Tomato, spinach, free range egg, parmesan, garlic & olives V	7.95

Calzone

Tomato, mozzarella, ham, pepperoni, peppers, chilli sauce , rocket & parmesan
8.95

Alpha & Omega

18 Inch pizza serves up to 2-4 people

Tomato, mozzarella, cheddar, hot peppers, hot n spicy beef, tomato, mozzarella, cheddar, hot peppers, Hot n spicy beef, pepperoni, salami with chilli & garlic dressing 17.95

Make your Own

Tomato, Mozzarella pizza, add the following:

Hot n Spicy Beef, Jalapeño peppers, Leeks, Mozzarella Cheese, Mushroom, Olives, Peanut, Pear Honey, Pepperoni, Peppers, Pineapple, Salami, Seafood Medley, Spicy Prawns, Spinach, Sweet corn, Thai Chicken, Tuna, Sun Dried Tomato, Sweet corn, Thai Chicken,

Toppings 1.50 Seafood Toppings 1.95

MAIN COURSES

Pasta

Chorizo risotto
(char grilled asparagus, baby vine tomato & balsamic reduction)
9.25

Spinach & Ricotta Ravioli **V**
(cream, roast pepper & coriander sauce)
9.45

Spaghetti Bolognese with Garlic bread
(homemade meatballs smothered in garlic, basil & tomato)
8.95

Lasagne
(served with mixed salad)
9.45

Chicken Penne Pasta
(white wine volute, sun blush tomato, olives, pesto & parmesan) **N**
10.95

Curry/Asian

Thai Green Curry (Available with Chicken or Beef)
(served with stir fried vegetable & chunks of chicken)
(Ask for our gluten free option served with brown rice)
11.95

Salads

AM PM Chicken caesar salad - crisp romaine leaves, bacon,
croutons & fresh parmesan
9.95

Mexican chicken
(chorizo, piquillo peppers, jalapeno peppers, tomato, red onion, guacamole & barbecue
dressing)
9.95

Fish

Warm salad of king prawns
(saffron potatoes & chilli crisp leaves & burnt lime dressing)
12.95

Grilled Sea bass
(chorizo risotto, & roast vine ripe tomato - pesto, balsamic reduction) **N**
13.95

Roast Salmon
(warm salad of baby potatoes, red pepper, crème fraiche & pesto) **N**
11.95

MAIN COURSES

Grill

Stuffed roast chicken fillet
(Buffalo Mozzarella and sun dried tomato stuffing with crushed potatoes & basil volute)
13.95

Slow Braised Irish Lamb Shank
(served with bacon, savoy cabbage & white onion mash with rosemary jus)
11.95

Wild Boar Sausages
(mash & thyme jus)
9.95

Steak frites with seasonal vegetable
(7oz sirloin cooked to your choice, garlic and herb butter, french fries & oven dried tomato)
11.95

10oz Fillet Steak, Tarragon & Dijon mustard butter with thick cut fries
(allow 30 to 35 min for well done fillet) (also available with peppered sauce)
19.45

Grilled 10oz Sirloin Steak , Tarragon & Dijon mustard butter with thick cut fries
(allow 20 to 25 min for well done sirloin) (also available with peppered sauce)
15.95

Veggie option

Wild Mushroom Parpedelle
(wilted rocket, toasted pine nuts & porcini cream)
9.95

AM PM Organic Pistachio Burger **V G**
9.95

SIDE ORDERS

Buttered champ with chives
Wok fried Asian greens with sesame and chilli oil
Baby roast potato with rosemary and garlic
Chunky fries
Salad of mixed funky leaves with aged balsamic vinegar and parmesan

2.95 per portion

Children's selection

(Available only to children of 11 and under)

Kid's Pizza (any three toppings) 4.95 (Only after 3pm)
Chicken Tempura & Fries 4.95
Sausage Beans & fries 4.95
Pasta Dish (See Server) 4.95
Fish & chips 4.95

SOMETHING SWEET

Banoffee

4.95

Summer Berry Panacotta

4.95

White Chocolate Cheesecake and Milk Chocolate Sorbet

4.95

Hot Chocolate pudding

(with fresh cream)

4.95

Hot homemade Apple & Cinnamon Pie

(with fresh cream & ice cream)

4.95

Cheese board with apple & grapes

6.25

Jersey Cow Organic Ice Cream

(White Chocolate & Strawberry & Tully Vanilla)

3.95

3 Chocolates

1.50

Box of Chocolates

4.95

Tapas - Snacks

3pm to 11pm
Monday to Friday

Chunky fries
Black olive & sun blush tomato bruschetta
Dragon tongue garlic bread
Ciabatta with sun blush tomato tapenade
Chilli chicken strips with spicy mayo
Deep fried potato cuts with sour cream & chilli
Baby roast potato with rosemary and garlic
Salad of mixed funky leaves with aged balsamic vinegar & parmesan

All Tapas - snacks £3.25

AMPM Special Offer

Pick any three Tapas & 1 Bottle of
House wine for £14.95

Pick any three Tapas & four pints of Lager for
£15.95

Wine - Champagne

House White Wines

Bottle

House White Wine - Calvet Sauvignon Blanc - France	12.95
Goldridge Marlborough Chardonnay - N. Zealand	16.95

½ Bottle

Lindemans Bin 65 Chardonnay - Australia	9.75
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White Wine

Glass

House White Wine - Calvet Sauvignon Blanc - France	3.75
Goldridge Marlborough Chardonnay - N. Zealand	4.95
La Palma Rose - Chile	3.75

House Red Wines

Bottle

House Red Wine - Cornellana Cabernet Sauvignon - Chile	12.95
Goldridge Estate Merlot Cabernet - N. Zealand	16.95

½ Bottle

Lindemans Bin 45 Cabernet Sauvignon - Australia	9.75
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Red Wine

Glass

House Red Wine - Cornellana Cabernet Sauvignon - Chile	3.75
Goldridge Estate Merlot Cabernet - N. Zealand	4.95

White Wines

Fresh & Fruity Whites

Penfolds Eden Valley Riesling - Australia	13.95
Wild Pig - Sauvignon Blanc - Rhone France	13.95
La Gioiosa Pinot Grigio – Italy	13.95
Masi Modello Bianco - Italy (Pinot Grigio Bianco)	16.95
Vina Montes Sauvignon Blanc	14.95

The Chardonnay selection

Raimat Albarino Chardonnay - Spain	13.95
Turner Road Chardonnay Pinot Grigio - California	13.95
Goldridge East Coast Chardonnay – New Zealand	16.95
Moreau Chablis AC - France	19.50

The Sweeties

Rosemount GTR – Gewurtztraminer/ Reisling – Australia	14.95
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Red Wines

Fresh & Fruity Reds

Douglas Green Pinotage - S. Africa	13.50
Rosemount Road Grenache Shiraz - Australia	13.95
Wild Pig - Shiraz - Rhone France	13.95
Raimat Shiraz Tempranillo - Spain	13.95

Big Ass Reds

Wynns Coonawarra Shiraz – Australia	16.95
Montes reserve Merlot- Chile	15.95
Rosemount Shiraz Cabernet Sauvignon – Australia	16.45
Show Reserve Coonawarra Cabernet - Australia	23.95
Museum Real Tempranillo Reserva 2000 - Cigales, Spain	22.95

White, Red & Rose Wines

Utter Indulgence

Matakana Reserve Sauvignon Blanc – N. Zeland	21.95
Penfolds Bin 389 Shiraz Cabernet - Australia	29.95
Vina Pomal Reserva Rioja 1998 - Spain	23.95
La Palma – Rose – Chile	12.95

Sparkling Wines / Champagnes

Codorniu Teresa– Spain	24.95
Cordonrui Pinot Noir Sparkling Rose Glass (5.5oz)	24.95 5.95

Utter Indulgence

Lanson Black Label Champagne	47.50
Lanson Rose	74.50
Lanson Gold Label Vintage 1996	69.50
Lanson Noble Cuvee Champagne Vintage 1995	135.00
Lanson Snipe (20cl)	14.95
Lanson Half Bottle (37.5cl)	23.50
Lanson Black Label Magnum (150cl)	95.00

Champagne by the Glass

Lanson Black Label Glass (5.5oz)	7.95
Codorniu Pinot Noir Sparkling Rose Glass (5.5oz)	5.95