



Mon - Fri / 8 - 12 Sat / 8 - 15 Sun / 8-15

BREAKFAST

Dinner
5
10:30

Plates

Acai bowl

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey, blueberry reduction – 7,5

Challah toast

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios – 10,5

Avocado

Crushed avocado on sourdough toast, chilli, two poached eggs – 9

Avocado & kale

Kale and cauliflower rice, almonds, fresh herbs, chillis on sourdough toast – 9

Shakshuka

Eggs poached in tomato, onion, pepper ragout, tahini, dukkah, with sourdough – 10,5 + house Pastirma – 3

Zucchini halloumi fritters

Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs – 11

Burnt aubergine

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 11

Amber fry up

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough – 11,5

Amber pita

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini – 8

Extras

Chorizo

Pork, Spanish – 3,5

Dingley Del sausage

Pork, British – 3,5

Streaky bacon

Salt-cured pork belly – 2,5

Egg

One free range egg, poached or fried – 1,5

Roasted tomato

With thyme – 3

Smashed avocado

With lemon and chilli – 4

Halloumi

Cheese, mixture of goats' & sheep's milk – 3,5

Scrambled eggs

3 free range eggs – 4,5

Amber Hash

Roasted potatoes, onions, mushrooms, Turkish peppers, Aleppo – 3,5

Breads & Spreads

Corn bread

House gluten free, nigella seeds, spring onions, parsley – 3,5

Jerusalem pita

Round flatbread with a pocket – 1,5

Mango Butter

Served with sourdough bread – 4,5

Tahini & pekmez

Tahini and grape molasses served with warm pita – 3

Amber bottomless – 16 per person

Sat - Sun / minimum 2 people

Must be bought by the whole table

Grilled Jerusalem pita

Feta & marinated olives

Aleppo fried eggs

Green harissa, red harissa, turkish pepper, yogurt

Tahini & pekmez

Chickpea salsa, Hummus

Pide, baked flatbread topped with spiced & herbed minced lamb

Salt cod fritters & Tatar sauce

Burnt aubergine, roasted peppers, pomengranates & molasses, rose petals

10 hundred million bubbles...

Bottomless prosecco – 19 per person

Must be bought by the whole table maximum 2 hours"

Brunch Drinks

Monmouth Ice Kicker

Havana 7 rum, espresso, milk – 7

Passion Bellini

Passion fruit, Prosecco – 7

Moscow Mule

Vodka, ginger, lime – 7

Amber Mary

pice tomato juice, vodka, House pickled green beans – 7

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Smoothies

Green light

Cucumber, spinach, spirulina, banana, bee pollen – 6

Yellow Submarine

Banana, turmeric, cinnamon, ginger, soya milk, honey – 5,5

Purple Rain

Acai, Blueberry, banana, oat milk, honey, lemon juice – 5,5

Coco Jumbo

Chia seeds, peanuts, tahini, cacao, maple syrup banana, almond milk – 6

+ Protein – 50p

Fresh juices

Apple / Carrot / Orange – 3,5

Ginger shot – 50p

Soft Drinks

Homemade Lemonade – 3

Cosmos – 3

Coke / Diet / Zero – 2,5

Ginger Beer – 2,5

Hot & Iced

Espresso / Turkish coffee – 2,4

Americano / Filter – 2,6

Macchiato / Cortado – 2,6

Moccha / Hot chocolate – 3

Flat white / Latte / Cappuccino – 3

Turmeric / Chai / Matcha Latte – 3

Soya / Almond / Oat Milk – 50p

Kandula Tea – 2,5

English breakfast, Earl grey / Chamomile Rose / Green Lemon & Ginger / Strawberry Hibiscus / Fresh Mint

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information

A discretionary service charge of 12.5% will be added to your bill.