



**A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AND GIVEN TO OUR TEAM.**

**ALLERGENS & INTOLERANCES - VE VEGAN / DF DAIRY FREE / V VEGETARIAN / GF**

Gluten Free: Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. An allergens information file is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients. However, we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. Please ask one of our Team Members for this information.

# “ONE SHOULD NEVER HOLD FORTH ON AN EMPTY STOMACH”



**WHEN PIONEERING SCIENTIST, SOCIETY WIT AND LONG-TERM HOTEL RESIDENT LADY AMBER FITZWILLIAM RAN HER FAMOUS THURSDAY CLUB FROM THESE ROOMS IN THE EARLY TWENTIETH CENTURY, THE HOSPITALITY THEY ENJOYED WAS LAVISH.**

William D'Arcy would carefully draw up an extensive menu of champagne, cocktails and the very best game and fish from Yorkshire's moors and coast - all prepared to Lady Amber's exacting standards.

The excellent food and drink served as fuel for the Thursday Club members as they debated long into the night. The latest scientific papers were chewed over, new works of poetry and fiction were critiqued and members of Amber's inner circle egged each other on as they fiercely discussed contemporary topics in art, philosophy and politics.

A Yorkshire newspaper of the day described the Thursday Club as:

“A remarkable meeting of minds and an even more remarkable quaffing of wines.”

Long standing members of the Thursday Club included famous garden designer Kiki Glyn-Godly, philosopher Eustace G Moore, Post-Impressionist painter Mabel Dorothea Lytton, leading suffragist and essayist Marguerite Morrell and the writer and liberal Leonard Drummond-Thomas.

Today we echo Amber's modernity and her peerless skill and generosity as a hostess by offering a very warm welcome and a Yorkshire take on contemporary British cuisine in a stylish relaxed setting.

## STARTERS

### AMBER'S BREAD BOARD (GF OPTION)

freshly baked loaves, flavoured butters, olive oil & balsamic

### HOME CORNED BEEF BRISKET (DF OPTION/GF OPTION)

pickled vegetables, Heritage potato, brown sauce, sourdough crisp

### CHILLI & CITRUS CURED SALMON (GF)

roasted beetroot salad, baby watercress, crispy capers, peppered cream

### TWO SOUPS IN A BOWL (V/GF/DF OPTION)

roasted plum tomato, courgette, baby spinach, Amber's bread, basil butter

## MAINS

### SLOW COOKED ROLLED EASINGWOLD BELLY PORK (GF)

potato & black pudding terrine, pan seared tenderstem broccoli, apple cider jelly,  
Arran mustard cream

### BUTTER BAKED CHICKEN BREAST (GF)

confit leg croquette, butternut squash puree, English woodland mushrooms,  
wilted greens, chicken gravy

### PAN FRIED SALMON (GF)

Jersey Royals, charred baby leek, little gem, creamed peas, purple carrot

### ROASTED BUTTERNUT SQUASH & GOATS CHEESE RISOTTO (V/GF)

roasted pumpkin seeds, vegetable crisps, herb oil

2 COURSES 19.00   3 COURSES 24.00

## SIDES

### TRIPLE COOKED CHIPS

5.00

### SKINNY FRIES

5.00

### CHARRED SEASONAL VEGETABLES

4.50

### BEER BATTERED ONION RINGS

4.00

### SEASONAL DRESSED MIXED SALAD

5.00

## AFTERS

### GLAZED APPLE TART (V)

caramelised Braeburn apples, flaky pastry, clotted cream ice cream

### WHITE CHOCOLATE & VANILLA POD ICED PARFAIT (V)

spiced poached plums, hazelnut praline, star anise syrup

### RHUBARB & CUSTARD (V)

burnt English cream, Wakefield rhubarb, tarragon syrup, lemon petticoat tail

### SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V/GF/DF OPTION)

seasonal marinated berries

2 COURSES 19.00   3 COURSES 24.00