



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.

STARTERS

AMBER'S BREAD BOARD (GF OPTION)

freshly baked loaves, flavoured butters, olive oil & balsamic

5.00 Per person

HARROGATE BLUE TWICE BAKED SOUFFLE (V)

pear & endive salad, celery salt roasted walnuts, chive dressing

10.50

HOME CORNED BEEF BRISKET (DF OPTION/GF OPTION)

pickled vegetables, Heritage potato, brown sauce, sourdough crisp

9.75

CHILLI & CITRUS CURED SALMON (GF)

roasted beetroot salad, baby watercress, crispy capers,

peppered cream

11.00

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

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

7.50

TEXTURES OF VEGETABLES (VE/GF)

roasted, charred, puree & crispy fried, baby & micro leaf, herb dressing

8.50

SLOW BRAISED PIGS CHEEK

celeriac puree, crisp apple, port jus, sage oil

9.00

YORKSHIRE'S OWN PUDDING (V OPTION)

slow cooked white onion puree, caramelised shallots, crispy leeks, veal jus

8.00

PAN SEARED SCALLOPS (GF)

asparagus emulsion, crispy seaweed, vermouth butter sauce, tarragon oil

13.00

MAINS

ROASTED GRESSINGHAM DUCK BREAST (GF)

buttered fondant, baby spinach, candied carrot, blackberry jus

27.00

SLOW COOKED ROLLED EASINGWOLD BELLY PORK (GF)

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

Arran mustard cream

23.00

BUTTER BAKED CHICKEN BREAST (GF)

confit leg croquette, butternut squash puree, English woodland mushrooms,

wilted greens, chicken gravy

22.00

ROASTED WHARFDALE LAMB RUMP

haggis pasty, swede mash, peppered kale, rosemary & Highland whisky cream

26.00

VENISON & ROOT VEGETABLE CASSEROLE (GF OPTION)

caramelised braised red cabbage, suet cobbler, Anna potato, rich red wine gravy

26.00

PAN FRIED STONE BASS (GF)

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

26.00

THEAKSTON'S BATTERED HADDOCK

triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon

18.50

AMBERS 7OZ (198G) YORKSHIRE CHARGRILLED BURGER

crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar,

skinny fries, house slaw

19.00

MARBLED PLANT-BASED STEAK MEDALLION (VE/GF)

pan roasted with shallots, olive oil mash, spring greens, mushroom & soy gravy

21.00

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

roasted pumpkin seeds, vegetable crisps, herb oil

17.00

CHARGRILL

All our steaks are cut from 28-day dry aged Hereford breed Beef,

sourced locally in West & North Yorkshire through our supplier

Sykes House Farm, Wetherby.

Served with roasted plum tomato, Portobello mushroom, dressed rocket, triple cooked chips

SIRLOIN STEAK

8oz (227g)

30.00

PORK TOMAHAWK

12oz (340g)

24.00

RIBEYE STEAK

10oz (284g)

32.00

BUTTERFLY CHICKEN

Fillet

20.00

CRACKED PEPPERCORN SAUCE
RED WINE & SHALLOT JUS
YORKSHIRE BLUE CHEESE SAUCE

3.00

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

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