

AFTERS

CLASSIC STICKY TOFFEE PUDDING (V/GF OPTION)

butterscotch sauce, vanilla pod dairy ice cream

RHUBARB & CUSTARD (V/GF OPTION)

burnt English cream, Wakefield Rhubarb, tarragon syrup, lemon Petticoat tail

CHOCOLATE TRUFFLE CAKE (V)

black cherry compote, orange sorbet, chocolate scroll

LEMON & LIME TART (V/GF OPTION)

spiced poached plums, hazelnut praline, clotted cream ice cream

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

seasonal marinated berries

CHEF'S DESSERT TASTING

a selection from the above, ideal for the undecided

3.00 SUPPLEMENT

LOCALLY PRODUCED FARMHOUSE CHEESE (GF OPTION)

Fountains Gold Cheddar

Harrogate Blue

Flat Capper Brie

fruit chutney, crackers, grapes & celery

2.50 SUPPLEMENT

2 COURSES 26.00 3 COURSES 32.00

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.

SAMPLE MENU

“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

DUCK LIVER & ORANGE PARFAIT (GF OPTION)
baby leaf salad, fruit chutney, balsamic glaze

GRILLED RIBBLESDALE GOATS CHEESE (V/GF)
pear & endive salad, roasted walnuts, chive dressing

CITRUS CURED SALMON AND CLASSIC PRAWN MARIE ROSE (GF OPTION)
sourdough shard, Pickering watercress, little gem, crispy capers

SLOW BRAISED PIGS CHEEK (GF)
celeriac puree, crisp apple, port jus, sage oil

WOODLAND MUSHROOM & BABY SPINACH RISOTTO (V/GF/VE OPTION)
crispy fried vegetables, vegetarian hard cheese

AMBER'S SPRING SALAD (V/GF/VE OPTION)
mixed leaves, chargrilled vegetables, panko crusted avocado, orange & raspberry dressing

EASINGWOLD HAM HOCK & SWEETCORN PRESSING (GF)
burnt onion puree, bacon dust, micro herb

SOUP OF THE DAY (V/GF OPTION)
freshly baked bread, flavoured butter

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MAINS

ROAST SIRLOIN OF HEREFORD BREED BEEF (GF OPTION)
yorkshire's own pudding, beef gravy

ROASTED LOIN OF EASINGWOLD PORK (GF OPTION)
apple & prune compote, crackling, sage cream

DUO OF ROAST BEEF & ROAST PORK £3 SUPPLEMENT

HERB ROASTED HALF CHICKEN (GF OPTION)
cranberry stuffing, crispy bacon, red wine gravy

BRAISED BEEF & ALE PIE
peppered beef & shallot gravy

ROASTED VEGETABLE & MIXED NUT ROAST (V/GF)
gravy

All the above roasts are served with roasted potatoes, honey glazed roots,
family served spring greens and cauliflower cheese

6HR SLOW BRAISED LAMB & VEGETABLE CASSEROLE (GF)
buttered mash, braised red cabbage

PAN FRIED SALMON FILLET (GF)
Jersey Royals, creamed peas, baby leek, candied Heritage carrot

CLASSIC THEAKSTON'S BATTERED HADDOCK
triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon

2 COURSES 26.00 3 COURSES 32.00