

# STARTERS

<b>AMBER'S BREAD BOARD (GF OPTION)</b> freshly baked loaves, flavoured butters, olive oil & balsamic	<b>5.00</b> Per Person	<b>SLOW ROASTED SWEET HERITAGE CARROTS (V/GF)</b> tahini yoghurt, pistachio dukkah, Wharf Valley rapeseed oil, micro leaf	<b>9.00</b>
<b>RIBBLESDALE GOATS CHEESE</b> Lishman's cured Yorkshire ham, macerates fig	<b>12.00</b>	<b>PAN ROASTED PIGEON BREAST</b> roasted squash, baby leaf, raspberries, chilli oil, pan juices	<b>11.00</b>
<b>HOME CORNED BEEF BRISKET (DF OPTION/GF OPTION)</b> pickled vegetables, cornichons, grain mustard, sourdough crisp	<b>9.75</b>	<b>YORKSHIRE'S OWN PUDDING (V OPTION)</b> slow cooked white onion puree, caramelised shallots, crispy leeks, veal jus	<b>8.50</b>
<b>BEETROOT &amp; CARAWAY CURED SALMON (GF OPTION)</b> spiced pineapple, crispbread shard, citrus cream	<b>11.50</b>	<b>PAN SEARED SCALLOPS (GF)</b> celeriac puree, celeriac crisps, English apple, sea asparagus, cider butter sauce	<b>14.00</b>
<b>ROASTED RED PEPPER SOUP (V/GF)</b> onion sippets, smoked garlic cream, tarragon oil, Amber's bread & flavoured butter	<b>8.00</b>		

# MAINS

<b>ROASTED GRESSINGHAM DUCK BREAST (GF)</b> duck leg crispy roll, buttered fondant, carrot & orange puree, wilted pak choi, port jus	<b>28.00</b>	<b>PAN ROASTED EAST COAST COD LOIN</b> layered crisp potato, charred baby corn, young leeks, poached clams, lettuce butter sauce	<b>24.00</b>
<b>SLOW COOKED ROLLED EASINGWOLD BELLY PORK &amp; CHEEK (GF)</b> Anna potato, tender stem broccoli, broad beans, veal jus, Arran mustard cream	<b>24.00</b>	<b>THEAKSTON'S BATTERED HADDOCK</b> triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon	<b>19.50</b>
<b>BUTTER BAKED CHICKEN BREAST (GF)</b> confit leg croquette, butternut squash puree, English woodland mushrooms, wilted greens, chicken gravy	<b>22.00</b>	<b>AMBER'S 7OZ (198G) YORKSHIRE CHARGRILLED BURGER (VE/GF OPTION)</b> crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar, skinny fries, house slaw	<b>19.00</b>
<b>ROASTED WHARF DALE LAMB RUMP</b> champ bon bon, summer greens, pea puree, rich lamb reduction sauce	<b>27.00</b>	<b>MARbled PLANT-BASED STEAK MEDALLION (VE/GF)</b> heritage potato cake, grilled courgette, broad beans, wild mushroom & shallot sauce	<b>22.00</b>
<b>FLASH SEARED 170G BEEF FILLET SALAD</b> horseradish buttered new potatoes, crispy shallots & puree, dressed greens, summer leaf, truffle jus	<b>30.00</b>	<b>ORZO PASTA WITH YORKSHIRE FETTLE (V/VE OPTION)</b> watercress, garlic & lemon sauce, roasted & crispy roots, chive oil	<b>18.00</b>

# 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

<b>CRACKED PEPPERCORN SAUCE,</b>	<b>3.00</b>
<b>RED WINE &amp; SHALLOT JUS,</b>	<b>3.00</b>
<b>YORKSHIRE BLUE CHEESE SAUCE</b>	<b>3.00</b>

<b>8OZ (227G) SIRLOIN STEAK 1</b>	<b>30.00</b>
<b>OOZ (284G) RIBEYE STEAK</b>	<b>34.00</b>
<b>12OZ (340G) PORK TOMAHAWK</b>	<b>24.00</b>
<b>BUTTERFLY CHICKEN FILLET</b>	<b>22.00</b>

# SIDES

<b>TRIPLE COOKED CHIPS</b>	<b>5.50</b>	<b>BEER BATTERED ONION RINGS</b>	<b>5.00</b>
<b>SKINNY FRIES</b>	<b>5.50</b>	<b>SEASONAL DRESSED MIXED SALAD</b>	<b>5.00</b>
<b>SEASONAL VEGETABLES, HERB BUTTER</b>	<b>5.00</b>	<b>INVISIBLE CHIPS</b> <small>Hospitality Action 0% fat, 100% charity</small>	<b>1.00</b>

# AFTERS

<b>SUMMER PUDDING (V)</b> macerated Harewood berries, red berry puree, clotted cream ice cream, black pepper tuille	<b>9.00</b>	<b>YORKSHIRE FARMHOUSE CHEESE</b> Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, biscuits, grapes & celery <b>3 Cheeses 11.00, 5 Cheeses 14.00</b>
<b>POACHED PEAR ICED PARFAIT (V)</b> raspberry & pistachio Florentine, peach gel & raspberry sorbet	<b>8.00</b>	<b>FOUNTAINS GOLD</b> produced by the Wensleydale dairy in Hawes North Yorkshire. A semi-hard cheese with a soft cheddar style consistency.
<b>RICH DARK CHOCOLATE MARQUISE (V)</b> peanut Chantilly, salted hazelnut praline, orange sorbet	<b>9.50</b>	<b>RHUBY CRUMBLE</b> creamy Wensleydale with Oldroyd's Yorkshire forced rhubarb & vanilla pod. A Gold Winner at the Great Yorkshire show.
<b>ELDERFLOWER &amp; LEMON PANNACOTTA (V/GF OPTION)</b> meringue kisses, elderflower syrup, lemon curd	<b>9.00</b>	<b>FLATCAPPER NORTHERN BRIE</b> ripened cheese made from pasteurised northern cow's milk giving a luxurious creamy texture. Bronze winner at the 2018 World Cheese Awards.
<b>HOT CARAMELISED BANANA BREAD (V)</b> rum & butter caramel sauce, rum & raisin ice cream	<b>9.00</b>	<b>DUKE OF WELLINGTON</b> This Blue cheese is matured for 15 weeks and has an almost buttery taste. Gold winner at the 2016 World Cheese Awards as well as Gold at the Yorkshire show.
<b>SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V/GF/DF OPTION)</b>	<b>8.00</b>	<b>WAVE</b> a mature Cheddar blended with Scarborough farmed seaweed, the seaweed is farmed daily by the family run business Seagrown. Bronze winner at the 2022 World Cheese Awards.
		<b>SMOKED WENSLEYDALE</b> the Wensleydale is produced using milk from over 40 farms within 10 miles of the Hawes Creamery. Smoked the traditional way using Oak chippings.



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\*SAMPLE MENU AVAILABLE FROM 5-9PM  
This is a sample menu, not all dishes will be available throughout the year.

DIETARY REQUIREMENTS  
(V) - Vegetarian (GF) - Gluten free  
(DF) - Dairy free