

STARTERS

DUCK LIVER & ORANGE PARFAIT (GF)
baby leaf salad, fruit chutney, balsamic, herb oil

BAKED CAMEMBERT TO SHARE (V/GF OPTION)
red onion & cranberry, honey & rosemary, Amber's bread

BEETROOT & CARAWAY CURED SALMON (GF OPTION)
spiced pineapple, crispbread shard, citrus cream

AMBER'S SUMMER SALAD (V/GF)
heritage tomatoes, crispy & whipped avocado, rocket, toasted pine nuts

WILD MUSHROOM & SHALLOT RISOTTO RICE CAKE (V/GF)
spinach cream sauce, soft poached egg

CONFIT CHICKEN & APRICOT PRESSING (GF)
baby gem, tahini yoghurt, Wharfe Valley rapeseed oil

SLOW BRAISED PIGS CHEEK (GF)
pancetta bubble & squeak, apple puree, port jus

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

2 COURSES £26.00 | 3 COURSES £32.00

MAINS

ROASTED SIRLOIN OF HEREFORD BREDD BEEF (GF OPTION)
Yorkshire's own pudding, beef gravy

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

DUO OF ROAST BEEF & ROAST PORK £3 SUPPLEMENT

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

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

6HR SLOW COOKED AND PRESSED LAMB SHOULDER (GF)
Anna potato, tender stem broccoli & broad beans, roasted tomato & marjoram lamb jus

CHARGILLED CHICKEN BREAST (GF OPTION)
triple cooked chips, roasted plum tomato, Portobello mushroom, dressed rocket, cracked peppercorn sauce

BRAISED BEEF CHEEK (GF OPTION)
buttered mash, roasted roots, Yorkshire pudding, beef & thyme gravy

PAN FRIED SEA TROUT (GF)
layered crisp potato, baby corn & leeks, Atlantic prawns, lettuce butter sauce

ORZO PASTA WITH YORKSHIRE FETTLE (V/VE OPTION)
watercress, garlic & lemon sauce, roasted & crispy roots, chive oil

2 COURSES £26.00 | 3 COURSES £32.00

AFTERS

LAYERED TIRAMISU CAKE (V)
amaretti biscuit crumb, coffee & red berry sauces, chocolate scroll

CLEMENTINE TART (V)
chocolate Chantilly cream, macerated berries, orange glaze

RICH DARK CHOCOLATE MARQUISE (V)
peanut Chantilly, salted hazelnut praline, orange sorbet

ELDERFLOWER & LEMON PANNACOTTA (V/GF OPTION)
meringue kisses, elderflower syrup, lemon curd

HOT CARAMELISED BANANA BREAD (V)
rum & butter caramel sauce, rum & raisin ice cream

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

CHEF'S DESSERT TASTING
a selection from the above, ideal for the undecided or as a sharing plate to finish off your meal
3.00 supplement

LOCALLY PRODUCED FARMHOUSE CHEESE (GF OPTION)
Fountains Gold Cheddar
Harrogate Blue
Flat Capper Brie
fruit chutney, crackers, grapes & celery
3.00 supplement

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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.



MAKE A RESERVATION AND BOOK TODAY
www.Ambersrestaurant.co.uk

***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