

STARTERS

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

MAINS

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

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

CRACKED PEPPERCORN SAUCE,	3.50
RED WINE & SHALLOT JUS,	3.50
YORKSHIRE BLUE CHEESE SAUCE	3.50

8OZ (227G) SIRLOIN STEAK	30.00
10OZ (284G) RIBEYE STEAK	34.00
12OZ (340G) PORK TOMAHAWK	24.00
BUTTERFLY CHICKEN FILLET	22.00

SIDES

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

AFTERS

SUMMER PUDDING (V) macerated Harewood berries, red berry puree, clotted cream ice cream, black pepper tuille	9.00	YORKSHIRE FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, biscuits, grapes & celery 3 Cheeses 11.00, 5 Cheeses 14.00
POACHED PEACH ICED PARFAIT (V) raspberry & pistachio Florentine, peach gel & raspberry sorbet	9.00	FOUNTAINS GOLD produced by the Wensleydale dairy in Hawes North Yorkshire. A semi-hard cheese with a soft cheddar style consistency.
RICH DARK CHOCOLATE MARQUISE (V) peanut Chantilly, salted hazelnut praline, orange sorbet	9.50	RHUBY CRUMBLE creamy Wensleydale with Oldroyd's Yorkshire forced rhubarb & vanilla pod. A Gold Winner at the Great Yorkshire show.
ELDERFLOWER & LEMON PANNACOTTA (V/GF OPTION) meringue kisses, elderflower syrup, lemon curd	9.00	FLATCAPPER NORTHERN BRIE ripened cheese made from pasteurised northern cow's milk giving a luxurious creamy texture. Bronze winner at the 2018 World Cheese Awards.
HOT CARAMELISED BANANA BREAD (V) rum & butter caramel sauce, rum & raisin ice cream	9.00	DUKE OF WELLINGTON 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.
SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V/GF/DF OPTION)	8.00	WAVE 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.
		SMOKED WENSLEYDALE 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