

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

#### **SLOW ROASTED HERITAGE CARROT (V/GF)**

tahini yogurt, pistachio dukkha, Wharf Valley rapeseed oil, micro leaf

#### HOME CORNED BEEF BRISKET (DF OPTION/GF OPTION)

pickled vegetables, cornichons, grain mustard, sourdough crisp

#### **BEETROOT & CARAWAY CURED SALMON (GF)**

spiced pineapple, crispbread shard, citrus cream

#### **ROASTED RED PEPPER SOUP (V)**

onion sippets, smoked garlic cream, tarragon oil

#### YORKSHIRES OWN PUDDING (V OPTION)

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

### MAINS —

#### **SLOW COOKED ROLLED EASINGWOLD BELLY PORK & CHEEK (GF)**

Anna potato, tender stem broccoli, broad beans, veal jus, Arran mustard cream

#### **BUTTER BAKED CHICKEN BREAST**

confit leg croquette, butternut squash puree, English woodland mushrooms, wilted greens, chicken gravy

#### **PAN FRIED SEA TROUT (GF)**

layered crisp potato, charred baby corn, young leeks, poached clams, lettuce butter sauce

#### THEAKSTON'S BATTERED HADDOCK

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

#### **ORZO PASTA WITH YORKSHIRE FETTLE (V)**

watercress, garlic & lemon sauce, roasted crispy roots, chive oil

## SIDES -

**TRIPLE COOKED CHIPS** 

5.50

**SKINNY FRIES** 

5.50

**SEASONAL VEGETABLES** 

5.00

**BEER BATTERED ONION RINGS** 

5.00

**SEASONAL DRESSED MIXED SALAD** 

5.00

# -AFTERS —

#### **SUMMER PUDDING (V)**

macerated Harewood berries, red berry puree, clotted cream ice cream, black pepper tuille

#### **POACHED PEACH ICED PARFAIT (V)**

raspberry & pistachio Florentine, peach gel & raspberry sorbet

#### **RICH DARK CHOCOLATE MARQUISE (V)**

peanut Chantilly, salted hazelnut praline, orange sorbet

#### **HOT CARAMELISED BANANA BREAD** (V)

rum & butter caramel sauce, rum & raisin ice cream

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

seasonal marinated berries

# "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.