

# Amber's

RESTAURANT

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.

# 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

## **BETROOT & 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

2 COURSES 19.00    3 COURSES 24.00

# 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

2 COURSES 19.00    3 COURSES 24.00

