

Amber's

RESTAURANT

AMBER'S LUNCH MENU

2 COURSES £21.00 | 3 COURSES £26.00

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

AMBER'S BREAD BOARD (GF OPTION)

Freshly baked loaves, flavoured butters, olive oil & balsamic

RIBBLESDALE GOATS CHEESE (GF)

Lishman's cured Yorkshire ham, macerated fig, Wharf Valley Rapeseed oil

SMOKED CAULIFLOWER & CHEESE SOUP (V/GF OPTION)

Parmesan croutons, tarragon oil, Ambers bread & flavoured butter

VEGETABLE CARPACCIO (VG)

Saffron Verde dressing, toasted pine nuts, olive bread chard

YORKSHIRE'S OWN PUDDING (V OPTION)

Slow cooked white onion puree, woodland mushrooms, crispy leeks, veal jus

MAINS

SLOW COOKED ROLLED EASINGWOLD BELLY PORK & CHEEK (GF)

Anna potato, tenderstem broccoli, broad beans, veal jus, Arran mustard cream

BAKED CHICKEN BREAST (GF OPTION)

Confit leg meat & winter vegetable pie, buttered mash, sauteed kale, Chicken gravy

SLOW COOKED BEEF CHEEK

Parsnip mash, sauteed Brussel sprouts, glazed shallot, Bordeaux & beef jus

PAN SEARED SEABREAM FILLET

Slow roasted tomato, ginger, garlic & mussel broth, wilted spinach

CLASSIC THEAKSTON'S BATTERED HADDOCK

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

CAULIFLOWER & DATE TAGINE (VG)

Lightly spiced tomato sauce, minted crispy onions, roasted almond giant cous cous

2 COURSES £21.00 | 3 COURSES £26.00

SIDES

TRIPLE COOKED CHIPS £5

SEASONAL VEGETABLES, HERB BUTTER £5

SKINNY FRIES £4.75

BEER BATTERED ONION RINGS £4.00

SEASONAL DRESSED MIXED SALAD £5

BUTTERED MASH £5

AFTERS

BEETROOT CHOCOLATE PUDDING

Bitter orange ganache, crystal beetroot, vanilla pod ice cream

YORKSHIRE CURD TART (V)

Lager & lime gel, clotted cream, glazed apple

RICH DARK CHOCOLATE MARQUISE (V)

Cherry & brandy compote, chocolate soil, cherry ice cream

CARAMELISED PEAR CRÈME BRÛLÉE (V)

Cinnamon shortbread biscuit, caraway sugar

CLASSIC BREAD & BUTTER PUDDING

Warm crème anglaise & rum & raisin syrup

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

Winter fruit compote

2 COURSES £21.00 | 3 COURSES £26.00



“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.