

AMBER'S SUNDAY MENU

STARTERS

BEETROOT & CARAWAY CURED SALMON (GF OPTION)

Pink grapefruit, rocket, crispbread shard, lime dressing

BAKED CAMEMBERT (V/GF OPTION)

To share between Two SINGLE SUPPLEMENT PRICE?
Red onion & cranberry, honey & rosemary, Amber's bread

SOUP OF THE DAY (V/GF OPTIONAL)

Freshly baked bread, flavoured butter

DUCK LIVER & ORANGE PARFAIT

Dressed Baby gem, sultana nectar, orange gel, ciabatta toast

AMBER'S WINTER SALAD (VG/GF)

Charred & carpaccio vegetables, pulses, toasted seeds, verde dressing

EAST COASTAL ROPE GROWN MUSSELS

White wine, garlic & shallot cream, chive oil, crusty bread

PRESSED HAM HOCK AND APRICOT

Pickled vegetable salad, grain mustard sauce, micro herb

WOODLAND MUSHROOM & BOCCONCINI RISOTTO BALLS (V)

Slow cooked tomato confit, crispy basil

MAINS

All our meats for roasting are Yorkshire bred and supplied by Sykes House Farm in Wetherby

ROAST SIRLOIN OF HEREFORD BREED BEEF (GF OPTION)

Yorkshire's own pudding, rich gravy

ROAST LOIN OF EASINGWOLD PORK (GF)

Apple & Plum compote, crackling, peppered Cider cream sauce

BUTTER ROASTED TURKEY BREAST (GF OPTION)

Pigs in blanket, herb stuffing, cranberry & gravy

SELECTION OF ROAST MEATS

Duo of Roast Meats £3 Supplement / Trio of Roast Meats £5 Supplement

ROASTED VEGETABLE, LENTIL & PINENUT WELLINGTON (V)

Vegetarian tomato gravy

All the above are served with roasted potatoes, honey glazed roots, family served braised red cabbage & cauliflower cheese

SLOW COOKED LAMB, POTATO & VEGETABLE CASSEROLE

Guinness dumpling, crusty soda bread

CHAR GRILLED BUTTERFLY CHICKEN BREAST (GF)

Rainbow peppers, baby spinach, sautéed potatoes, smoked paprika cream

5HR BRAISED BEEF CHEEK (GF OP)

Buttered mash, roasted roots, Yorkshire pudding, beef & thyme gravy

PAN FRIED SEABREAM FILLET (GF)

Roasted tomato & courgette risotto broth, garlic sautéed tiger prawns

CAULIFLOWER & DATE TAGINE (VG)

Roasted almond giant couscous, minted crispy onions

SIDES

PIGS IN BLANKETS £2.00

CAULIFLOWER CHEESE £3.00

BRAISED RED CABBAGE £2.50

TRIPLE COOKED CHIPS £3.00

AFTERS

CLASSIC STICKY TOFFEE PUDDING (GF OPTION)

Butterscotch sauce, honeycomb ice cream

YORKSHIRE CURD TART (V)

Lager & lime gel, clotted cream, glazed apple

NOUGATINE ICED PARFAIT (V)

Dark chocolate & Espresso sauce

BAKED WHITE CHOCOLATE MARQUISE (V)

Cherry & brandy compote, chocolate soil, Anglaise cream

PLUM PUDDING CHEESECAKE (V)

Cinnamon cream, plum compote, mandarin syrup

YORKSHIRE DAIRY ICE CREAM OR SORBET (V/GF/VE OPTION)

Winter fruits & berries

LOCALLY PRODUCED FARMHOUSE CHEESE (V/GF OPTION)

Fountains Gold Cheddar

Harrogate Blue

Flat Capper Brie

fruit chutney, crackers, grapes & celery

3.00 supplement

2 COURSES £27.00 | 3 COURSES £34.00

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.



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