

STARTERS

AMBERS BREAD BOARD (GF OPTION) Freshly baked loaves, flavoured butters, olive oil & balsamic	5.00 Per Person	VEGETABLE CARPACCIO (VG) Saffron Verde dressing, toasted pine nuts, olive bread chard	9.00
RIBBLESDALE GOATS CHEESE (GF) Lishman's cured Yorkshire ham, macerated fig, Wharf Valley rapeseed oil	12.00	PAN ROASTED PIGEON BREAST Roasted squash, baby leaf, raspberry dressing, herb oil, pan juices	11.00
PEPPERED BEEF CARPACCIO (GF) Pickled Kohlrabi, red onion, caper berries, grain mustard & citrus oil	14.00	YORKSHIRE'S OWN PUDDING (V OPTION) Slow cooked white onion puree, woodland mushrooms, crispy leeks, veal jus	9.00
BEETROOT & CARAWAY CURED SALMON (GF) Pink grapefruit, rocket, crispbread shard, lime dressing	11.50	MONKFISH MEDALLIONS IN A CRISP CORIANDER BATTER Sweet & sour fennel & rainbow peppers, chilli & pineapple ketchup	14.00
SMOKED CAULIFLOWER & CHEESE SOUP (V/GF OPTION) Parmesan croutons, tarragon oil, Amber's bread & flavoured butter	8.00		

MAINS

ROASTED GRESSINGHAM DUCK BREAST (GF) Duck leg crispy roll, buttered fondant, carrot & orange puree, wilted pak choi, port jus	28.00	PAN SEARED SEABREAM FILLET Slow roasted tomato, ginger, garlic & mussel broth, wilted spinach	24.00
SLOW COOKED ROLLED EASINGWOLD BELLY PORK & CHEEK (GF) Anna potato, tenderstem broccoli, broad beans, veal jus, Arran mustard cream	24.00	CLASSIC THEAKSTON'S BATTERED HADDOCK Triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon	20.00
BAKED CHICKEN BREAST (GF OPTION) Confit leg meat & winter vegetable pie, buttered mash, sauteed kale, chicken gravy	23.00	AMBER'S 6OZ (170G) YORKSHIRE CHAR GRILLED BURGER (VE/GF OPTIONAL) Crispy streaky bacon, beef tomato, little gem & watercress, onion relish, mature cheddar, triple cooked chips, house slaw	20.00
ROASTED WHARF DALE LAMB RUMP Baby leek, peas & onions, crisp layered potato, rich lamb reduction sauce	28.00	ROASTED CARROT, FINE POLENTA & POTATO GNOCCHI (V) Garlic sautéed greens, parmesan cream, carrot crisps	19.00
SLOW COOKED BEEF CHEEK Parsnip mash, sauteed brussel sprouts, glazed shallot, Bordeaux & beef jus	28.00	CAULIFLOWER & DATE TAGINE (VG) Lightly spiced tomato sauce, minted crispy onions, roasted almond giant couscous	19.00


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	3.00
RED WINE & SHALLOT JUS	3.00
YORKSHIRE BLUE CHEESE SAUCE	3.00

8OZ (227G) SIRLOIN STEAK	32.00
10OZ (284G) RIBEYE STEAK	35.00
12OZ (340G) PORK TOMAHAWK / T-BONE	25.00
BUTTERFLY CHICKEN FILLET	23.00

SIDES

TRIPLE COOKED CHIPS	5.00	SEASONAL DRESSED MIXED SALAD	5.00
SEASONAL VEGETABLES, HERB BUTTER	5.00	BUTTERED MASH	5.00
SKINNY FRIES	4.75	 INVISIBLE CHIPS	1.00
BEER BATTERED ONION RINGS	4.00	<small>0% fat, 100% charity</small>	

AFTERS

BEETROOT CHOCOLATE PUDDING Bitter orange ganache, crystal beetroot, vanilla pod ice cream	9.50	YORKSHIRE FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, crackers, grapes & celery. 3 Cheeses 12.00, 5 Cheeses 15.00	
NOUGATINE ICED PARFAIT Valrhona chocolate truffle, Espresso sauce	9.00	FOUNTAINS GOLD produced by the Wensleydale dairy in Hawes North Yorkshire. A semi-hard cheese with a soft cheddar style consistency.	RHUBY CRUMBLE creamy Wensleydale with Oldroyd's Yorkshire forced rhubarb & vanilla pod. A Gold Winner at the Great Yorkshire show.
YORKSHIRE CURD TART (V) Lager & lime gel, clotted cream, glazed apple	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.	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.
BAKED WHITE CHOCOLATE MARQUISE (V) Cherry & brandy compote, ruby chocolate soil, cherry ice cream	9.50	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.
CARAMELISED PEAR CRÈME BRULEE (V) Cinnamon shortbread biscuit, caraway sugar	9.00		
CLASSIC BREAD & BUTTER PUDDING Warm crème Anglaise & rum & raisin syrup	9.00		
SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V/GF/DF OPTION) Winter fruit compote	8.00		



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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