



“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.

STARTERS

BEETROOT & CARAWAY CURED SALMON (GF OPTION)

Pink grapefruit, rocket, crispbread shard, lime dressing

BAKED CAMEMBERT (V/GF OPTION)

To share between two, £4 single supplement

Red onion & cranberry, honey & rosemary, Amber's bread

SOUP OF THE DAY (V/GF OPTION)

Freshly baked bread, flavoured butter

PRESSED HAM HOCK & APRICOT

Pickled vegetable salad, grain mustard sauce, micro herb

WOODLAND MUSHROOM & BOCCONCINI RISOTTO BALLS (V)

Slow cooked tomato confit, crispy basil

WHIPPED CHICKEN LIVER PARFAIT

Dressed baby gem, red berry dressing, smoked bacon dust, baked ciabatta

AMBER'S SUPERFOOD SALAD (VE/GF)

Charred tender stem broccoli, baby spinach, golden beetroot, vegan feta, cannellini bean, raspberry & ginger dressing, toasted seeds

SEAFOOD ORZO PASTA

Mussels, prawns & squid, roasted tomato & saffron broth, roasted peppers, basil oil

2 COURSES £28.00 | 3 COURSES £35.00

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

SEASONAL VEGETABLE, CHESTNUT MUSHROOM, LENTIL & ROASTED HAZELNUT BAKED LOAF (V)

Vegetarian gravy

All the above are served with roasted potatoes, honey glazed roots & buttered summer greens

HERB ROASTED WHARFDALE LAMB RUMP

Crisp layered potato, baby leek, peas & button onion, lamb reduction sauce, £3 supplement

CHARGRILLED BUTTERFLY CHICKEN BREAST (GF)

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

5 HOUR BRAISED BEEF CHEEK (GF OPTION)

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

BUTTER ROASTED COD LOIN

Soft herb crumb, sautéed greens & new potatoes, white wine & tarragon butter sauce

CAULIFLOWER & DATE TAGINE (VE)

Roasted almond giant couscous, minted crispy onions

SIDES

PIGS IN BLANKETS £2

BUTTERED SUMMER GREENS £3

SAUTÉED NEW POTATOES £3

CAULIFLOWER CHEESE £3

TRIPLE COOKED CHIPS £3

BUTTERED MASH POTATO £3

2 COURSES £28.00 | 3 COURSES £35.00

AFTERS

SLOW COOKED APPLE & PEAR WITH HONEY TOPPED CRUMBLE (V)

Double cream custard

RASPBERRY & BASIL ETON MESS

Meringue, whipped cream, raspberries, raspberry puree

NOUGATINE ICED PARFAIT (V)

Dark chocolate & Espresso sauce

BAKED WHITE CHOCOLATE MARQUISE (V)

Cherry & brandy compote, chocolate soil, Anglaise cream

GLAZED CLEMENTINE TART (V)

Chocolate Chantilly, macerated berries, orange gel

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

Fruits & berries

LOCALLY PRODUCED FARMHOUSE CHEESE (V/GF OPTION)

Fountains Gold Cheddar

Harrogate Blue

Flat Capper Brie

Fruit chutney, crackers, grapes & celery

£3 supplement

2 COURSES £28.00 | 3 COURSES £35.00

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.