



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.

“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

AMBERS BREAD BOARD

Freshly baked breads, focaccia, white & multi seed, herb butter, chicken butter.

PEA & CHERVIL VELOUTÉ (VE) (GF OPTION)

Pea salsa, rye bread croute.

MIXED WOODLAND & KING OYSTER MUSHROOMS (V)(VE/GF OPTION)

Charred sourdough, wilted baby spinach, soft herb & madeira butter sauce.

CHICKEN & RABBIT PRESSING (GF)

Carrot chutney, watercress salad, tarragon oil, toasted pinenuts.

CORNEBEEF BRISKET (GF)

Piccalilli vegetables, horseradish cream, claret reduction, chive oil.

MAINS

EASINGWOLD PORK BELLY (GF)

Roasted apple, potato puree, BBQ hispi cabbage, English cider & grain mustard sauce.

SLOW BRAISED DUCK LEG

Buttered fondant, peppered greens, roasted beets, braising liquor reduction.

PAN ROASTED CHICKEN BREAST

Creamed potato, broccoli tips, buttered peas, charred peppers, herb cream.

PAN FRIED PLAICE FILLET

Herbed potatoes, samphire, capers & cornichons, citrus burnt butter.

ROASTED RED PEPPER POLENTA CAKES (V)

Summer vegetables, smoked aubergine puree, parmesan crisp, vierge dressing.

AMBERS 6OZ (170G) CHARGRILLED BURGER (VE OPTION)

Crispy streaky smoked bacon, seasoned tomato, little gem, onion relish, mature Cheddar, triple cooked chips.

2 COURSES 23.00

3 COURSES 28.00

SIDES

TRIPLE COOKED CHIPS 5.00

SKINNY FRIES 5.00

SUMMER VEGETABLES, HERB BUTTER 5.00

BEER BATTERED ONION RINGS 5.00

SEASONAL DRESSED MIXED SALAD 5.00

BUTTERED MASH 5.00

WILTED BABY SPINACH, HERB OIL 5.00

AFTERS

ROASTED PINEAPPLE (V) (GF)

Pannacotta, meringue, candied pineapple ice cream.

CARAMELISED BRIOCHE & BUTTER PUDDING (V)

Poached summer fruits, orange ice cream.

ICED RASPBERRY PARFAIT (V)

Whipped white chocolate ganache, shortbread crumb, raspberry tuille.

YORKSHIRE RHUBARB & STRAWBERRY TRIFLE (V) (GF)

Slow poached spiced rhubarb, dehydrated, strawberry jelly, sweetened cream, rhubarb syrup.

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

Summer fruit compote.

2 COURSES 23.00

3 COURSES 28.00