

STARTERS

BAKED CAMEMBERT

To share between two, 4.00 single supplement  
Red onion & cranberry, honey & rosemary, Amber's bread

SOUP OF THE DAY (V)(GF OPTION)

Freshly baked bread, flavoured butter

AMBER'S BREAD BOARD

Freshly baked breads, focaccia, white and multi-seed,  
herb butter, chicken butter

BEETROOT CURED SEA TROUT (GF OPTION)

Caper berries, pickled shallot, citrus crème fraiche, micro  
leaf, granary shard

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

HAY BAKED CELERIAC (V)(VE OPTION)

Parmesan chicory, pickled walnuts, goats curd

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 pudding, rich gravy

ROAST LOIN OF EASINGWOLD PORK (GF)

Apple compote, crackling & gravy

BUTTER ROASTED TURKEY BREAST (GF OPTION)

Pigs in blanket, herb stuffing, cranberry & gravy

SELECTION OF ROAST MEATS

Duo of Roast Meats 3.00 Supplement /  
Trio of Roast Meats 5.00 Supplement

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

Vegetarian gravy

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

WHARFEDALE HOGGET RUMP (GF)

Creamed mash, broccoli tips, peas, charred peppers, lamb jus

ROASTED RED PEPPER POLENTA CAKES (V)

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

5 HOUR BRAISED BEEF CHEEK (GF OPTION)

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

HERB CRUSTED COD LOIN

Squid ink gnocchi, buttered leeks, herb fish butter sauce

SIDES

PIGS IN BLANKETS 2.00  
BUTTERED SUMMER GREENS 5.00

CAULIFLOWER CHEESE 3.00  
TRIPLE COOKED CHIPS 5.00

SAUTÉED NEW POTATOES 5.00  
BUTTERED MASH POTATO 5.00

AFTERS

SLOW COOKED APPLE & BLACKBERRY TOPPED  
CRUMBLE (V)

Double cream custard

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

EXOTIC FRUIT MERINGUE (GF)

Mango, pineapple & lime salsa, passionfruit, Thai basil

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

Fruits & berries

LOCALLY PRODUCED FARMHOUSE CHEESE (V/GF OPTION)  
3.00 SUPPLEMENT

Kit Calvert Wensleydale / Hartington Blue / Cornish Brie /  
Sheffield Forge / Eh Up Yorkshire

2 COURSES 28.00 | 3 COURSES 35.00