

STARTERS

AMBERS BREAD BOARD Freshly baked breads, focaccia, white & multi seed, herb butter, chicken butter.	6.00	PAN SEARED SCALLOPS (GF) Braised fennel, fennel pollen, roasted shellfish cream, seaweed crisps.	14.00
PEA & CHERVIL VELOUTÉ (VE)(GF OPTION) Pea salsa, rye bread croute.	9.00	CHICKEN & RABBIT PRESSING (GF) Carrot chutney, watercress salad, tarragon oil, toasted pinenuts.	12.00
BEETROOT CURED SEA TROUT (GF OPTION) Caper berries, pickled shallot, citrus crème fraiche, micro leaf, granary shard.	12.00	HAY BAKED CELERIAC (V)(VE OPTION) Parmesan chicory, pickled walnuts, goats curd.	11.00
MIXED WOODLAND & KING OYSTER MUSHROOMS (V)(VE/GF OPTION) Charred sourdough, wilted baby spinach, soft herb & madeira butter sauce.	11.00	CORNED BEEF BRISKET (GF) Piccalilli vegetables, horseradish cream, claret reduction, chive oil.	12.00

MAINS

EASINGWOLD PORK BELLY (GF) Roasted apple, potato puree, BBQ hispi cabbage, English cider & grain mustard sauce.	25.00	PAN FRIED PLAICE FILLET Herbed potatoes, samphire, capers & cornichons, citrus burnt butter.	26.00
WHARFEDALE HOGGET RUMP & CRISPY BELLY (GF) Creamed mash, broccoli tips, peas, charred peppers, lamb jus.	29.00	ROASTED RED PEPPER POLENTA CAKES (V) Summer vegetables, smoked aubergine puree, parmesan crisp, vierge dressing.	19.00
ROASTED GRESSINGHAM DUCK BREAST (GF) Buttered fondant, roasted beets, peppered greens, blackberry puree, star anise reduction.	29.00	MARbled PLANT BASED STEAK MEDALLION (VE)(GF) Olive oil mash, seasonal greens, salsa verde.	25.00
CHEFS SIGNATURE DISH - 4OZ BEEF FILLET & SLOW BRAISED CHEEK (GF) Potato & shallot terrine, parsley emulsion, peppered baby spinach, Heritage carrot, beef reduction.	32.00	THEAKSTON'S BEER BATTERED HADDOCK Triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon.	21.00
ROASTED GUINEA FOWL BREAST, LEG BALLOTINE (GF) Butternut squash fondant, broad beans, pan juices.	26.00	AMBERS 6OZ (170G) CHARGRILLED BURGER (VE OPTION) Crispy streaky smoked bacon, seasoned tomato, little gem, onion relish, mature Cheddar, triple cooked chips.	21.00
HERB CRUSTED COD LOIN Squid ink gnocchi, buttered leeks, herb fish butter sauce.	28.00		

CHARGRILL

All our steaks are cut from 28-day dry aged Hereford breed Beef, sourced locally in West & North Yorkshire. Served with triple cooked chips, confit plum tomato, beer braised onions, dressed watercress.

CRACKED PEPPERCORN SAUCE	3.50	8OZ (227G) SIRLOIN STEAK	32.00
RED WINE & SHALLOT JUS	3.50	10OZ (284G) RIBEYE STEAK	35.00
YORKSHIRE BLUE CHEESE SAUCE	3.50	BUTTERFLY CHICKEN FILLET	24.00
		BBQ BEEF SHORT RIB	28.00
		Slow cooked for 4 hours & finished on the chargrill, sticky bbq glaze	

SIDES

TRIPLE COOKED CHIPS	5.00	SEASONAL DRESSED MIXED SALAD	5.00
SKINNY FRIES	5.00	BUTTERED MASH	5.00
SUMMER VEGETABLES, HERB BUTTER	5.00	WILTED BABY SPINACH, HERB OIL	5.00
BEER BATTERED ONION RINGS	5.00		

AFTERS

ROASTED PINEAPPLE (V) (GF) Pannacotta, meringue, candied pineapple ice cream.	11.00	YORKSHIRE FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, crackers, grapes & celery. 3 Cheeses 13.00, 5 Cheeses 15.00
CARAMELISED BRIOCHE & BUTTER PUDDING (V) Poached summer fruits, orange ice cream.	10.00	KIT CALVERT WENSLEYDALE This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.
ICED RASPBERRY PARFAIT (V) Whipped white chocolate ganache, shortbread crumb, raspberry tuille.	10.00	HARTINGTON BLUE Hartington Creamery is the smallest and only artisan producer of Stilton Cheese in the world with only nine employees. The creamery is based at Pikehall Farm, in the Village of Hartington in the Peak District. Bronze Winner International Cheese Awards!
YORKSHIRE RHUBARB & STRAWBERRY TRIFLE (V)(GF) Slow poached spiced rhubarb, de hydrated, strawberry jelly, sweetened cream, rhubarb syrup.	9.50	SHEFFIELD FORGE This cheese packs a punch of relish just as you would expect. A depth of flavour like no other. Bronze winner at the 2021 world cheese awards.
STICKY CHOCOLATE PUDDING (V) Passionfruit curd, cocoa nib tuille, passionfruit sorbet.	9.50	EH UP YORKSHIRE The cheese is matured for 18 months. It has a smooth butterscotch flavour with crunchy salt crystals. Eh Up Yorkshire is powerful yet addictive!
SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V) (GF)(DF OPTION) Summer fruit compote.	8.00	CORNISH BRIE Cornish Cheese Co. are artisan cheese makers, based on the edge of Bodmin Moor. The wet conditions make the perfect climate for good pastures.

DIETARY REQUIREMENTS
(V) - Vegetarian (DF) - Dairy free (GF) - Gluten free (VE) - Vegan