

AFTERS

PEAR AND BERRY CRUMBLE (V)

Creamy custard

APPLE TRIFLE (V)

Calvados crème patisserie, sweetened cream, apple crisps, apple jelly, sponge

STEAMED TREACLE SPONGE PUDDING (V)

Vanilla bean ice cream

DARK CHOCOLATE MARQUISE (V)

Glazed black cherries, kirsch gel, mascarpone

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

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.

HARTINGTON BLUE

Hartington Creamery in the Village of Hartington is the smallest and only artisan producer of Stilton Cheese in the world with only nine employees. Bronze Winner International Cheese Awards!

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.

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.

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!

“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.

2 COURSES 28.00 3 COURSES 35.00

STARTERS

AMBER'S BREAD BOARD (V)

Freshly baked rosemary focaccia, olive oil, salted butter

PARSNIP SOUP (V)(VE)(GF OPTION)

Rosemary oil, croutons

BAKED CAMEMBERT (V)(GF OPTION)

To share between two
Fig chutney, grilled sourdough
4.00 Single Supplement

TRUFFLE AND MUSHROOM STUFFED ARANCINO (V)

Black garlic ketchup, fresh rocket

HOT SMOKED TROUT (GF)

Pickled carrots, confit ratte potatoes, cucumber and dill salad, ricotta

HAM HOCK & PRUNE TERRINE

Caramelised onion chutney, brioche

SIDES

PIGS IN BLANKETS 5.00

SEASONAL GREENS 5.00

ROAST POTATOES 5.00

CAULIFLOWER CHEESE 5.00

TRIPLE COOKED CHIPS 5.00

HERB AND APRICOT STUFFING 5.00

2 COURSES 28.00

3 COURSES 35.00

MAINS

All our meats for roasting are Yorkshire bred

ROAST SIRLOIN OF HEREFORD BREED BEEF (GF OPTION)

Yorkshire pudding, rich gravy

ROAST EASINGWOLD PORCHETTA (GF OPTION)

Roasted apples, crackling, Yorkshire pudding, gravy

BUTTER ROASTED TURKEY BREAST (GF OPTION)

Pigs in blankets, herb and apricot stuffing, Yorkshire pudding

ROAST LEG OF LAMB (GF OPTION)

Mint glaze, rich gravy, Yorkshire pudding

SELECTION OF ROAST MEATS (GF OPTION)

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

BUTTERNUT SQUASH, LENTIL AND APRICOT WELLINGTON (V)(VE)

Wilted spinach, vegetarian gravy

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

PAN FRIED PLAICE (GF)

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

CHICKEN SUPREME (GF)

Broccoli puree, forest mushrooms, kale crisps

2 COURSES 28.00

3 COURSES 35.00