



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

FRESHLY BAKED ROSEMARY FOCACCIA (V)

Olive oil, salted butter

PUMPKIN SOUP (V) (GF)

Seeds, pumpkin oil

HOT SMOKED TROUT (GF)

Confit and pickled carrots, confit ratte potatoes, cucumber and dill salad, ricotta

HAM HOCK PRUNE TERRINE (GF OPTION)

Caramelised onion chutney, brioche

MAINS

PAN FRIED PLAICE (GF)

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

PORK FILLET WRAPPED IN PANCETTA (GF)

Braised turnips and carrots cavolo Nero, burnt apple puree, crispy puffed pork skin, pickled turnips, sauce charcuterie

CHICKEN SUPREME (GF OPTION)

Crispy chicken leg dumpling, broccoli puree, forest mushrooms, kale crisps

AUTUMN VEGETABLE SALAD (V) (GF)

Crones, baby parsnips artichokes, vegetable crisps beetroot dressing, garden herbs

2 COURSES 23.00

3 COURSES 28.00

SIDES

DRESSED AUTUMN LEAVES 5.00

TRIPLE COOKED CHIPS 5.00

SKINNY FRIES 5.00

BEER BATTERED ONION RINGS 5.00

BUTTERED SEASONAL VEGETABLES 5.00

AFTERS

GINGER TREACLE TART (V)

Stem ginger ice cream

APPLE TRIFLE (V)

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

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

Fruit compote

YORKSHIRE FARMHOUSE CHEESE

2.00 SUPPLEMENT

Supplied by Cryer & Stott Cheesemongers, served with fruit chutney, biscuits, grapes & celery

Kit Calvert Wensleydale

Hartington Blue

Cornish Brie

Sheffield Forge

Eh Up Yorkshire

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