

Amber's

RESTAURANT

SNACKS

OLIVES

Gordal / Nocellara

PARMESAN STRAWS

Tapenade and herb pesto

CARAMELISED SPICED MIXED NUTS

ALL 4.00

STARTERS

FRESHLY BAKED ROSEMARY FOCACCIA (V)

Olive oil, salted butter

5.50

PUMPKIN SOUP (V)(VE OPTION)(GF)

Seeds, pumpkin oil

8.00

SCALLOPS

Tempura cauliflower, xo sauce, pancetta crisps, dashi

14.00

SWEETCORN BEIGNETS (V)

Crème fraîche, Korean BBQ sauce

9.00

HOT SMOKED SEA TROUT (GF)

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

12.50

CONFIT CHICKEN & DUCK LEG PRESSING

Duck liver parfait, caramelised plum gel, chargrilled sourdough

11.00

TRUFFLE & MUSHROOM STUFFED ARANCINO (V)

Black garlic ketchup, fresh rocket

11.00

HAM HOCK PRUNE TERRINE (GF OPTION)

Caramelised onion chutney, brioche

11.00

MAIN

PAN FRIED PLAICE (GF)

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

26.00

PORK FILLET WRAPPED IN PANCETTA (GF)

Braised turnips and carrots, cavolo nero, burnt apple puree, crispy puffed pork skin, fondant potato, sauce
charcuterie

26.00

PAN ROASTED NIDDERDALE LAMB RUMP

Glazed winter greens, mousseline potato, ruby port jus, tarragon oil

28.00

CHICKEN SUPREME (GF OPTION)

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

26.00

THEAKSTON'S BATTERED HADDOCK

Triple cooked chips, mushy peas, curry sauce, tartare sauce, charred lemon

21.00

HERB GNOCCHI (V)

Rocket, parmesan shavings, hazelnuts and basil oil

20.00

BUTTERNUT SQUASH AND VEGAN FETA PITHIVIER (V)(VE)

Smoked tomato sauce, charred leeks and broccoli

21.00

GRILLED BASS FILLET

N'duja and white bean ragout, courgette, broccoli tops, tomato foam basil and basil oil

26.00

MAIN

AMBER'S 6OZ (170G) YORKSHIRE CHARGRILLED BURGER (V OPTION) (VE OPTION) (GF OPTION)

Crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar, triple cooked chips, house slaw

21.00

BUTTERMILK CHICKEN THIGH BURGER

Korean BBQ sauce, mayonnaise, beef tomato, little gem, triple cooked chips, house slaw

21.00

All our steaks are cut from 28-day dry aged Hereford breed Beef, sourced locally in West & North Yorkshire through our supplier Sykes House Farm, Wetherby.

Served with roasted plum tomato, Portobello mushroom, dressed rocket, triple cooked chips

SIRLOIN STEAK (GF)

8oz (227g)

32.00

RIBEYE STEAK (GF)

10oz (284g)

35.00

CRACKED PEPPERCORN SAUCE (GF)

RED WINE & SHALLOT JUS (GF)

YORKSHIRE BLUE CHEESE SAUCE (GF)

3.50

SIDES

BRAISED CARROTS, HONEY AND THYME 5.00

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

RATTE POTATOES WITH SAMPHIRE AND HERB COMPOUND BUTTER 5.00

CIDER BRAISED BEETROOTS 5.00

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.