

Amber's
RESTAURANT

STARTERS

ROASTED CAULIFLOWER VELOUTÉ (V)(GF OPTION)

Wensleydale cheese scone, rocket oil

8.50

WOODLAND MUSHROOM PARFAIT (V)(GF OPTION)

Focaccia croute, whipped truffle butter, shallot jam

10.50

PAN FRIED BLACK PUDDING (GF)

Endive salad, cider poached apple, spiced apple gel, Arran mustard cream

11.00

BURRATA WITH FIG (V)(GF OPTION)

Olive granola, chilli & orange burnt butter, baby basil, fig jam

11.50

WARM DUCK LEG CONFIT SALAD (GF OPTION)

Baby gem, red chicory, pickled radish, candied carrot, summer herbs, pomegranate

12.00

PEA & BABY WATERCRESS PANNA COTTA (GF)(VE OPTION)

Crisp pancetta, mint yoghurt, dressed shoots

10.50

PRAWN & SCALLOP RAVIOLI

Chive & citrus butter sauce, asparagus shavings, parmesan crumb

12.50

MAIN

ROASTED PORK FILLET

Pulled pork croquette, wilted spinach, Heritage purple carrot, potato rosti, apple & date puree, cider cream

28.00

MARINADED CHICKEN FILLET (GF)

Borlotti bean ratatouille, crisp potato layer, black garlic puree, chicken sauce, basil oil

23.00

ROASTED HAY SMOKED LAMB RUMP (GF)

Woodland mushrooms, shallot & peas, thyme butter fondant, lamb jus

29.00

PAN FRIED 170G BAVETTE STEAK

Shallot, summer herb & truffle butter crust, roasted king oyster mushroom, sweet potato puree, claret jus

24.00

CONFIT COD LOIN (GF)

Creamed leeks & potato, asparagus, charred baby gem, crisp pancetta, saffron & dill oil

27.00

SALT BAKED CELERIAC, TOFU & WILD MUSHROOM PIE (VE)

Market greens, roasted cherry tomato sauce

22.00

BABY LEEK, HOT HONEY & TALEGGIO FILLED PASTA (V)

Borlotti bean ratatouille, warm focaccia bread

22.00

THEAKSTON'S BATTERED HADDOCK FILLET

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

22.00

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
22.00

BUTTERMILK CHICKEN THIGH BURGER

Korean BBQ sauce, mayonnaise, beef tomato, little gem, triple cooked chips, house slaw
22.00

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

SIRLOIN STEAK (GF)

8oz (227g)

32.00

RIBEYE STEAK (GF)

10oz (284g)

35.00

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

CRACKED PEPPERCORN SAUCE (GF)

RED WINE & SHALLOT JUS (GF)

YORKSHIRE BLUE CHEESE SAUCE (GF)

3.50

SIDES

SUMMER GREENS, HONEY & CHIVE BUTTER (GF)

TRIPLE COOKED CHIPS (GF OPTION)

SKINNY FRIES (GF OPTION)

BORLOTTI BEAN RATATOUILLE (GF)

SWEET POTATO MASH (GF)

BABY SPINACH, SHALLOTS & WILD MUSHROOMS (GF)

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.