

# STARTERS

<b>ROASTED CAULIFLOWER VELOUTÉ (V) (GF OPTION)</b> Wensleydale cheese scone, rocket oil	8.50	<b>WARM DUCK LEG CONFIT SALAD (GF OPTION)</b> Baby gem, red chicory, pickled radish, candied carrot, summer herbs, pomegranate	12.00
<b>WOODLAND MUSHROOM PARFAIT (V) (GF OPTION)</b> Focaccia croute, whipped truffle butter, shallot jam	10.50	<b>PEA &amp; BABY WATERCRESS PANNA COTTA (GF)</b> Crisp pancetta, mint yoghurt, dressed shoots	10.50
<b>PAN FRIED BLACK PUDDING (GF)</b> Endive salad, cider poached apple, spiced apple gel, Arran mustard cream	11.00	<b>PRAWN &amp; SCALLOP RAVIOLI</b> Chive & citrus butter sauce, asparagus shavings, parmesan crumb	12.50
<b>BURRATA WITH FIG (V) (GF OPTION)</b> Olive granola, chilli & orange burnt butter, baby basil, fig jam	11.50		

# MAINS

<b>ROASTED PORK FILLET</b> Pulled pork croquette, wilted spinach, Heritage purple carrot, potato rosti, apple & date puree, cider cream	28.00	<b>CONFIT COD LOIN (GF)</b> Creamed leeks & potato, asparagus, charred baby gem, crisp pancetta, saffron & dill oil	27.00
<b>MARINADED CHICKEN FILLET (GF)</b> Borlotti bean ratatouille, crisp potato layer, black garlic puree, chicken sauce, basil oil	23.00	<b>SALT BAKED CELERIAC, TOFU &amp; WILD MUSHROOM PIE (VE)</b> Market greens, roasted cherry tomato sauce	22.00
<b>ROASTED HAY SMOKED LAMB RUMP (GF)</b> Woodland mushrooms, shallot & peas, thyme butter fondant, lamb jus	29.00	<b>BABY LEEK, HOT HONEY &amp; TALEGGIO FILLED PASTA (V)</b> Borlotti bean ratatouille, warm focaccia bread	22.00
<b>PAN FRIED 170G BAVETTE STEAK</b> Shallot, summer herb & truffle butter crust, roasted king oyster mushroom, sweet potato puree, claret jus	24.00	<b>THEAKSTON'S BATTERED HADDOCK FILLET (GF OPTION)</b> Triple cooked chips, mushy peas, curry sauce, tartare sauce, charred lemon	22.00

# CHARGRILL

**AMBER'S 198G (7OZ) 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.  
Served with roasted plum tomato, Portabello mushroom, dressed rocket, triple cooked chips

**SIRLOIN STEAK (GF) 227G (8OZ) 32.00**

**RIBEYE STEAK (GF) 284G (10OZ) 35.00**

**CRACKED PEPPERCORN SAUCE (GF) 3.50**

**RED WINE & SHALLOT JUS (GF) 3.50**

**YORKSHIRE BLUE CHEESE SAUCE (GF) 3.50**

# SIDES

<b>SUMMER GREENS, HONEY &amp; CHIVE BUTTER (GF)</b>	5.00	<b>BORLOTTI BEAN RATATOUILLE (GF)</b>	5.00
<b>TRIPLE COOKED CHIPS (GF OPTION)</b>	5.00	<b>SWEET POTATO MASH (GF)</b>	5.00
<b>SKINNY FRIES (GF OPTION)</b>	5.00	<b>BABY SPINACH, SHALLOTS &amp; WILD MUSHROOMS (GF)</b>	5.00

# AFTERS

<b>AMBERS SUMMER PUDDING (V)</b> Brioche, berry gel, minted tuille, red berry puree, Anglaise	9.50	<b>BRITISH &amp; YORKSHIRE FARMHOUSE CHEESE</b> Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, crackers, grapes & celery. <b>3 Cheeses 13.00, 5 Cheeses 16.00</b>	
<b>PINEAPPLE, RUM &amp; CHILLI TART TATIN (V)</b> Coconut ice cream, butterscotch sauce	10.50	<b>KIT CALVERT WENSLEYDALE</b> 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.	
<b>CHOCOLATE BROWNIE DELICE (V)</b> Blood orange sorbet, chocolate soil. Orange gel	10.50	<b>HARTINGTON BLUE</b> 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!	<b>SHEFFIELD FORGE</b> 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.
<b>STICKY TOFFEE PUDDING SUNDAE (V)</b> Brown bread & vanilla pod ice creams, caramel sauce, cinder toffee	9.00	<b>CORNISH BRIE</b> Cornish Cheese Co. are artisan cheese makers, based on the edge of Bodmin Moor. The wet conditions make the perfect climate for good pastures.	<b>EH UP YORKSHIRE</b> The cheese is matured for 18 months. It has a smooth butterscotch flavour with crunchy salt crystals. Eh Up Yorkshire is powerful yet addictive!
<b>CLASSIC PEACH MELBA (V) (GF)</b> White chocolate mousse cup, poached peach, vanilla pod ice cream, raspberry compote	10.50		
<b>SELECTION OF LOCALLY PRODUCED DAIRY ICE CREAM (V) (GF) (DF OPTION)</b> Summer berries	8.00		

## DIETARY REQUIREMENTS

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

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters—ask if unsure.