

AFTERS

STICKY TOFFEE SUNDAE

Brown bread ice creams, caramel sauce, chocolate shavings

WARM APPLE & CINNAMON PIE

Sweet vanilla custard

STRAWBERRY PANNA COTTA

Crushed meringue, berry gel raspberry crunch

DARK CHOCOLATE MOUSSE

Cherry compote, chocolate nib tuille, honeycomb

LOCALLY PRODUCED FARMHOUSE CHEESE (V) (GF OPTION)

3.00 supplement. Choice of 3 from the below:

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!

2 COURSES 32.00 3 COURSES 39.00

“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

SOUP OF THE DAY (V) (GF OPTION)

Warm bread, herb butter

WHIPPED CHICKEN LIVER PARFAIT

Ciabatta shard, sweet onion chutney, dressed leaf

BUTTERNUT SQUASH RAVIOLI (VE)

Tomato and chilli dressing, herb crumb, micro basil

SMOKED SALMON (GF)

Compressed cucumber, dill mayonnaise, citrus oil

BURRATA WITH FIG (V, GF)

Olive granola, orange and chill burnt butter, fig jam

SUNDAY ROAST

ROAST SIRLOIN OF YORKSHIRE GRASS FED BEEF (GF OPTION)

ROAST HALF CHICKEN, THYME & GARLIC SEASONING (GF OPTION)

HONEY & ORANGE GLAZED GAMMON (GF OPTION)

ALL SERVED WITH BUTTERED MASH, ROAST POTATOES, GLAZED
ROOTS, SEASONAL GREENS, YORKSHIRE PUDDING

SELECTION OF ROAST MEATS (GF OPTION)

Duo of Roast Meats **2.50** Supplement

Trio of Roast Meats **4.50** Supplement

2 COURSES 32.00 3 COURSES 39.00

MAINS

MARINADED CHICKEN FILLET (GF)

Borlotti bean ratatouille, anna potato, chicken sauce, basil oil

SAGE AND TOMATO GNOCHI (VE)

Light pesto and sun blushed tomato sauce, home made focaccia

GRILLED SEA BREAM (GF)

Sauteed potatoes, garlic & herb fine beans, lemon and caper butter sauce

PAN FRIED BAVETTE STEAK (GLUTEN FREE OPTION)

Parmesan and truffle butter crust, sweet potato puree, grilled king
oyster mushroom, rich red wine reduction

THEAKSTONS BATTERED HADDOCK

hand cut chunky chips, mushy peas, curry sauce, tartar sauce, charred lemon

AMBERS HOMEMADE 6OZ BEEF BURGER (GLUTEN FREE OPTION)

Smoked streaky bacon, jack cheese, onion marmalade, house slaw,
chunky chips

SIDES

PIGS IN BLANKETS 5.00

SEASONAL GREENS (GF) 5.00

ROAST POTATOES 5.00

BABY SPINACH, SHALLOT AND WILD MUSHROOMS 5.00

MASH POTATOES 5.00

2 COURSES 32.00 3 COURSES 39.00