

STARTERS

- SOUP OF THE DAY (Ve/GF OPTION) ● 8.50**
Rustic bread, herb butter

WHIPPED CHICKEN LIVER PARFAIT ● 10.50
Ciabatta shard, sweet onion chutney

BUTTERNUT SQUASH RAVIOLI (VE) ● 11.50
Tomato and chilli dressing, herb crumb, micro basil

- SMOKED SALMON (GF) ● 12.50**
Compressed cucumber, dill mayonnaise, citrus oil

BURRATA WITH FIG (V, GF) ● 11.50
Olive granola, orange and chill burnt butter, fig jam

ROAST

- ROAST SIRLOIN OF YORKSHIRE GRASS FED BEEF (GF OPTION)**

HONEY & ORANGE GLAZED GAMMON (GF OPTION)

- ROASTED HALF CHICKEN, THYME & GARLIC SEASONING (GF OPTION)**

Duo of Roast Meats 2.50 Supplement
Trio of Roast Meats 4.50 Supplement

All served with buttered mash, roast potatoes, glazed roots, seasonal greens, Yorkshire pudding ● 23.00

MAINS

- SLOW BRAISED LAMB SHANK (GF)**
Colcannon potato, glazed roots, shallot jus

NUT ROAST (VE)
Sweet potato puree, sautéed cabbage, lentil gravy (VE)

WILD MUSHROOM ORZO PASTA (V)
Wilted baby spinach, parmesan shavings, aubergine crisps

GRILLED SEA BREAM (GF) ● 23.00
Sautéed potatoes, garlic & herb fine beans, lemon and caper butter sauce

MARINADED CHICKEN FILLET (GF) ◆ 23.00
Borlotti bean ratatouille, Anna potato, chicken sauce, basil oil

- SAGE AND TOMATO GNOCHI (VE) ◆ 21.00**
Light pesto and sun blushed tomato sauce, home made focaccia

PAN FRIED BAVETTE STEAK (GLUTEN FREE OPTION) ◆ 24.00
Parmesan and truffle butter crust, sweet potato puree, grilled king oyster mushroom, rich red wine reduction

THEAKSTONS BATTERED HADDOCK ◆ 22.00
hand cut chunky chips, mushy peas, curry sauce, tartar sauce, charred lemon

AMBERS HOMEMADE 6OZ BEEF BURGER (GF OPTION) ◆ 22.00
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**

MASH POTATOES 5.00
- BABY SPINACH, SHALLOT AND WILD MUSHROOMS 5.00**

AFTERS

- STICKY TOFFEE SUNDAE ● 9.00**
Brown bread ice creams, caramel sauce, chocolate shavings

WARM APPLE & CINNAMON PIE ● 9.00
Sweet vanilla custard

STRAWBERRY PANNA COTTA ● 9.00
Crushed meringue, berry gel, raspberry crunch

DARK CHOCOLATE MOUSSE ● 9.00
Cherry compote, chocolate nib tuille, honeycomb

- BRITISH & YORKSHIRE FARMHOUSE CHEESE (V)(GF OPTION) 3.00 SUPPLEMENT OR ● 13.00**
Kit Calvert Wensleydale
Hartington Blue
Cornish Brie
Sheffield Forge
Eh Up Yorkshire

SUNDAY LUNCH 12:30PM - 3PM
2 COURSES 32.00 | 3 COURSES 39.00

SUNDAY DINNER: 5:30PM - 8:30PM (À LA CARTE)
● AVAILABLE AT SUNDAY DINNER - PRICE SHOWN
◆ SUNDAY DINNER ONLY - PRICE SHOWN

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:
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.