

SUNDAY LUNCH

STARTERS

SOUP OF THE DAY (V, GF OPTION)

Rustic bread, Herb Butter,

DUCK LIVER PARFAIT

Redcurrant glaze, toasted ciabatta, pear & watercress salad

AMBERS PRAWN COCKTAIL

Scorched cherry tomatoes, pickled shallot, Marie Rose, little gem.

TOASTED YORKSHIRE GOATS CHEESE

Beetroot chutney, honey glazed walnuts, olive bread shard.

MAINS

ROAST SIRLOIN OF GRASS-FED HEREFORD BEEF

BEEF GRAVY

ROAST LOIN OF PORK

APPLE & SAGE SAUCE

(DUO OF ROAST BEEF & PORK £2.50 SUPPLEMENT)

GARLIC & THYME ROASTED HALF CHICKEN

CHICKEN GRAVY

BAKED HADDOCK FILLET

HERB CRUST, PINOT & CHIVE CREAM

NUT & ROOT VEGETABLE ROAST

VEGETARIAN GRAVY (V)

DESSERTS

APPLE & BLACKBERRY CRUMBLE (V)

vanilla double cream custard

WARM TREACLE TART (V)

stem ginger ice cream, macerated golden sultanas

ENGLISH PEAR BURNT CREAM (V)

chocolate sable biscuit

BREAD & BUTTER PUDDING (V)

apricot glaze, honey ice cream

SELECTION OF BRITISH FARMHOUSE CHEESE,

chutney & biscuits (£3.00 supplement)

A LA CARTE

STARTERS

LOCALLY SOURCED GAME TERRINE (GF) £11

Pear & pistachio salad, blackberry gel, baked sourdough.

SLOW BRAISED PORK CHEEK (GF) £12

Potato foam, burnt apple puree, compressed apple, braising liquor.

SMOKED SALMON PILLOW (GF) £12.50

Langoustine mousse, chervil emulsion, tomato vinaigrette

GRILL

10OZ (284G) HEREFORD BREED RIBEYE STEAK (GF) £35

12OZ (336G) PORK TOMAHAWK (GF) £25

Served with Triple cooked chips, roasted plum tomato, portobello mushroom & dressed rocket.

AMBERS 6OZ (170G) CHARGRILLED BEEF BURGER £22

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

REDEFINED PLANT BURGER (VE) £22

Beef tomato, little gem, onion relish, vegan smoked cheese, triple cooked chips, house slaw.

MAINS

BUTTER ROASTED CHICKEN FILLET (GF) £20

Creamed Brussels sprouts, crispy pancetta, sauteed squash, garlic & thyme potatoes.

PAN ROASTED LAMB RUMP (GF) £28

Champ potato cake, winter greens, carrot puree, apple & sage jelly, Lamb jus.

PAN FRIED GILT HEAD BREAM FILLET (GF) £27

Shellfish & potato bisque, confit Heritage tomatoes, broccoli mousseline, saffron oil.

ROASTED PUMPKIN & BUTTERBEAN PITHIVIER (VE) £23

Charred courgette, smoked paprika & tomato sauce, black garlic gel.

SIDES

Cauliflower cheese £4.50

Triple cooked chips £4.50

Thyme roasted potatoes £4.50

Winter greens, herb butter £4.50

AFTERS

ROASTED HAZELNUT & CALLEBAUT CHOCOLATE DELICE £10.50

Nougatine crumb, white chocolate cremeux, crisp tuille.

ELDERBERRY ICED SOUFFLE (V) £9.50

Star anise poached rhubarb, vanilla pod mascarpone, granola crumb.

BRITISH FARMHOUSE CHEESE £13.00

Supplied by Cryer & Stott cheesemongers, served with fruit chutney, biscuits, grapes & celery.

TWO COURSE £29.00 | THREE COURSE £36.00

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.