

BEERS & CIDERS

Birra Moretti | 4.6% **6**

Theakstons Best | 3.8% **5.5**

Inch's Cider | 4.5% **5.5**

Heineken | 330ml | 0% **4**

Sol | 330ml | 4.2% **5**

Old Mout Cider | 500ml | 4% **5.60**

SPIRITS

Smirnoff Vodka | 37.5% **4.5**

Harrogate Tipple Premium Gin | 43% **5**

Harrogate Tipple Gooseberry | 43% **5**

Harrogate Tipple Rhubarb | 43% **5**

Harrogate Tipple Blueberry | 43% **5**

Brockmans | 40% **5.5**

MONKEY 47 Gin | 47% **7**

Tanqueray 10 | 47.3% **6**

Hendricks | 41.4% **5**

Bacardi | 37.5% **4.5**

Captain Morgans Spiced | 35% **4.5**

Jack Daniels | 40% **4.5**

SOFT DRINKS

FeverTree Tonic | 200ml | **3**

Light Tonic / FeverTree Elderflower /
FeverTree Mediterranean / FeverTree
Ginger Ale / FeverTree Ginger Beer

Diet Coke (Half/Pint) **2.5/ 4**

Coke Zero (Half/Pint) **2.5/ 4**

Schweppes Lemonade (Half/Pint)
2.5/ 4

WINE & FIZZ

**Beyond The River Chardonnay Peace
Family Selection 2022** | 11%
175ml **7.25** | 250ml **9.25** | Bottle **28**

Tierra Del Estrellas Sauvignon Blanc
| 12.5%
175ml **6.75** | 250ml **8.75** | Bottle **26**

Finca Vista Malbec 2022 | 14%
175ml **7.5** | 250ml **9.5** | Bottle **28**

Karu Merlot | 11%
175ml **6.75** | 250ml **8.75** | Bottle **26**

Burlesque White Zinfandel | 9.5%
175ml **6.75** | 250ml **8.75** | Bottle **26**

Ancora Pinot Grigio Rosé | 12%
175ml **6.75** | 250ml **8.75** | Bottle **26**

Frizzante 1754 | 11%
125ml **8.5**

Le Dolci Colline Prosecco Brut | 10.5%
70cl Bottle **35**

For a full list of our drinks offering please come and see us at the bar or **dial 0** to talk to our team.



ROOM SERVICE

Our room service menu is available Monday to Saturday 12pm to 9.30pm and Sundays between 12:30pm to 8:15pm. However, items marked with "24/7" are available 24 hours a day. Please dial 0 to place your order
A tray charge of 5 will be applied to your bill.

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www.AmbersRestaurant.co.uk

SANDWICHES & SOUP

Selection of sandwiches served on white or granary bread, dressed leaves, potato crisps (GLUTEN FREE OPTION)

 **Smoked Salmon 12**
chive cream cheese

 **Egg Mayonnaise (V) 8.75**
baby watercress

 **Yorkshire Ham 9.75**
wholegrain mustard

Pumpkin Soup (V) (GF option) 8
seeds, pumpkin oil

 **Roast Dry Aged Beef Sirloin 9.75**
peppered baby leaf

 **Mature Cheddar Cheese (V) 8.5**
tomato chutney

Cedar Club Sandwich 16
chargrilled chicken fillet, crispy
bacon, egg mayonnaise, sliced
tomato, baby gem

BURGERS

**6oz (170g) Chargrilled
Yorkshire Beef Burger 21**
brioche bun, crispy streaky
bacon, beef tomato, little gem,
onion relish, mature cheddar,
triple cooked chips, house slaw

**Redefined Vegan Burger (VE)
20**
brioche bun, little gem,
seasoned tomato, onion relish,
vegan mayonnaise

SIDES

Skinny Fries (V) 5

Triple Cut Chips (V) 5

Beer Battered Onion Rings (V) 5
**Buttered Seasonal Vegetables
(V) 5**

Sauces 3.5
cracked peppercorn sauce / red
wine & shallot jus / Yorkshire
blue cheese sauce

Invisible Chips 1
all proceeds go directly to
Hospitality Action

MAINS


Theakston's Battered Haddock 21
triple cooked chips, mushy peas,
curry sauce, tartare sauce, charred
lemon


Three Egg Omelette (V) 12
dressed leaf salad and choose two
from the following:
Yorkshire ham, mature cheddar,
baby spinach, chopped tomato,
sautéed mushrooms, chopped red
onion
add smoked salmon 5

**Buttermilk Chicken Thigh Burger
21**
Korean BBQ sauce, mayonnaise,
beef tomato, little gem, triple
cooked chips, house slaw

**Chargrilled Chicken Supreme (GF
option) 24**
triple cooked chips, confit plum
tomato, beer braised onions,
dressed watercress, sticky BBQ
sauce

Classic Caesar Salad (V option) 12
smoked streaky bacon, anchovies,
parmesan shavings, little gem,
garlic croutons, Caesar dressing
add chargrilled chicken breast 7

 **Tender Chicken Makhani 18**
pilau rice, naan bread, mango
chutney

 **Keralan Cauliflower & Red Pepper
Curry (V) 18**
pilau rice, naan bread, mango
chutney

AFTERS

**Baked Basque Cheesecake
10**
blueberry and vanilla
compote, blueberry sorbet

**Caramelised Brioche &
Butter Pudding (V) 10**
cherry compote, creamy
custard

**Dark Chocolate Marquise (V)
10**
glazed black cherries, kirsch
gel, mascarpone

Ginger Treacle Tart (V) 9.5
stem ginger ice cream

Apple Trifle (V) 9.5
Calvados crème patisserie,
sweetened cream, apple
crisps, apple jelly, sponge

**Selection of Locally
Produced Dairy Ice Cream
(V) (GF) (DF option) 8**
fruit compote

**Yorkshire Farmhouse
Cheese**
3 cheeses 13 / 5 Cheeses 15
supplied by Cryer & Stott
Cheesemongers, served with
fruit chutney, biscuits, grapes
& celery
**Kit Calvert Wensleydale
Hartington Blue
Eh Up Yorkshire
Cornish Brie
Sheffield Forge**

VE Vegan | DF Dairy Free | V Vegetarian | GF Gluten Free

Allergens & Intolerances

All dishes may contain one of the following allergens: Wheat; Gluten; Peanuts; Nuts; Sesame Seeds; Celery; Soya; Milk; Eggs; Mustard; Lupin; Molluscs; Crustaceans; Fish; Sulphur Dioxide; The dishes may also contain food additives and/or other substances that might not be suitable for pregnant persons or people with specific dietary needs. For any questions regarding allergens or other contents please contact the restaurant directly. To find out more about this restaurants food safety please visit the Food Standards Agency's website.