BEERS & CIDERS

Birra Moretti | 4.6% **6**
Theakston's Best Bitter | 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% **5.6**

SPIRITS

Smirnoff Vodka | 37.5% **4.5**
Whitley Neill London Dry | 41.3% **4.5**
Whitley Neill Rhubarb & Ginger | 41.3% **4.5**
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

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

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

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

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

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

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

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

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

Gremillet Champagne | 12.5%
75cl Bottle **70**

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

Amber's
RESTAURANT

ROOM SERVICE

Our room service menu is available Monday to Saturday 12.00pm 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 £5.00 will be applied to your bill.

MAKE YOUR NEXT RESERVATION & BOOK TODAY
www.AmbersRestaurant.co.uk

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

Allergens & Intolerances

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.

Cold Sandwiches

All our sandwiches are served in a choice of white or wholemeal bloomer Gluten free available and served with a dressed leaf salad and crisps (GF option)

24/7 **Salted beef & horseradish 9**

24/7 **Ham & Dijon mustard 9**

24/7 **Wensleydale Cheese** (V) **9**

24/7 **Egg & watercress** (V) **8.5**

24/7 **Smoked salmon 12**
Cream cheese and cucumber

Soup

Soup of the Day (V option / GF option) **7**
Warm rustic roll, herb butter

Sides

Triple Cooked Chips (V) **5**

Skinny Fries (V) **5**

Winter Greens (V) **5**

Winter Dressed Mixed Salad (V) **5**

Hot Sandwiches

All our sandwiches are served ciabatta and served with a dressed leaf salad and crisps (GF option)

Chargrilled rump steak & onion melt 16

Chargrilled chicken & mushroom melt 15

Sautéed vegetable melt (V) **14**

Burgers

Chargrilled chicken burger (GF option) **20**
Topped with cheese and smoked bacon, in a toasted bun with tomato relish crisp lettuce, coleslawand chunky chips

6oz beef burger (GF option) **20**
Topped with cheese and smoked bacon in a toasted bun with tomato relish crisp lettuce, coleslaw and chunky chips

Redfined vegan burger (VE / GF option) **18**
in a toasted bun with tomato relish crisp lettuce and chunky chips

Classics

Theakston's Beer Battered Haddock (GF option) **22 / small 17**
Homemade chunky chips, tartar sauce, mushy peas and curry sauce

Three Egg Omelette (GF) **12**
Dressed leaf salad and choose two fillings from the following:
Yorkshire ham, mature cheddar, baby spinach, chopped tomato, sautéed mushroom, chopped red onion
Add Smoked Salmon 5

8oz rump steak (GF option) **22**
With grilled tomato, sautéed mushrooms, homemade chunky chips finish with a herb butter

24/7 **Sri Lankan style vegetable curry** (V) **18**

24/7 **Sri Lankan style red chicken curry 18**

Afters

Elderberry iced souffle (V) **9.5**
Star anise poached rhubarb, vanilla pod mascarpone, granola crumb

Roasted hazelnut & Callebaut dark chocolate delice 10.5
Nougatine crumb, white chocolate cremeux, crisp tuille

Warm treacle tart (V) **9**
Stem ginger ice cream, macerated golden sultanas, orange gel

Rum & caramelised apple sticky toffee pudding (V) **9**
Honeycomb ice cream, butterscotch, apple fritter, sour apple sherbert

English pear burnt cream (V / GF option) **9**
Kirsch marinaded cherries, chocolate sable biscuit

Selection of Yorkshire dairy ice cream (V / GF & VE option) **8**
Winter berries, fruit puree, crisp tuille

British & Yorkshire Farmhouse Cheese
3 cheeses 13 / 5 Cheeses 16
Supplied by Cryer & Stott Cheesemongers, served with fruit chutney, biscuits, grapes & celery
Rhuby Crumble
Crabtree
Blue Wensleydale
Winslade
Yorkshire Spirit

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