

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 £5.00 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.

SANDWICHES & SOUP

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

- **Smoked Salmon 12**
chive cream cheese
- **Roast Dry Aged Beef Sirloin 9.75**
peppered baby leaf
- **Egg Mayonnaise (V) 8.75**
baby watercress
- **Mature Cheddar Cheese (V) 8.5**
tomato chutney
- **Yorkshire Ham 9.75**
wholegrain mustard
- Cedar Club Sandwich 16**
chargrilled chicken fillet, crispy bacon, egg mayonnaise, sliced tomato, baby gem
- Parsnip soup (V) (GF option) 8**
apple & cinnamon, sage oil, rye bread



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

- Warm Chocolate & Beetroot Cake (V) 10**
milk chocolate cremeux, cherry puree, almond tuille
- Baked Pear Crumble Tart (V) 9.5**
honey ice cream, macerated sultanas, cinnamon cream, caramel sauce
- Iced Lemon Balm Parfait (V) 10**
glazed Marmalade cake, Cointreau cream, caramelised orange syrup
- Poached Rhubarb & Vanilla Pod Crème Brûlée (V) 9**
stem ginger biscuit
- Selection of Locally Produced Dairy Ice Cream (V) (GF) (DF option) 8**
poppy seed tuille
- 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**