

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.



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

Served on white or granary bread, dressed leaves, potato crisps (GF option)

-  **Beef Brisket 9**
Watercress, pickled shallots
-  **Peppered Smoked Salmon 12**
Compressed cucumber
-  **Yorkshire Roasted Ham 9**
Wholegrain mustard
-  **Wensleydale Cheese (V) 9**
Onion chutney
-  **Egg Mayonnaise (V) 8.5**
Micro cress

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**
- Summer Greens with Honey & Chive Butter (V) 5**
- Summer Dressed Mixed Salad (V) 5**

HOT SANDWICHES

Served on white or granary bread, dressed leaves, potato crisps (GF option)

- Traditional Club Sandwich 16**
Char grilled chicken, grilled back bacon, egg mayonnaise, baby gem, sliced tomato
- Bavette Steak & Blue Cheese Ciabatta 16**
Rocket, sautéed onion, Dijon mustard

BURGERS

- Caesar Chicken Burger 17**
Grilled back bacon, baby gem, Caesar dressing, parmesan shavings, skinny fries
- 142g (5 oz) Chargrilled Smashed Beef Burger 17**
Crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar, skinny fries
- Redefined Vegan Burger (VE) 17**
Little gem, seasoned tomato, onion relish, vegan mayonnaise, skinny fries

MAINS

Theakston's Beer Battered Haddock (GF option) 22 / small 17
Triple cooked chips, mushy peas, curry sauce, tartare sauce, charred lemon

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

Authentic Stone Baked Pizza 15
Margherita (V), Pepperoni & jalapeños or goat's cheese & caramelised onion (V)

Warm chicken salad (GF) 18
Grilled black pudding & bacon, baby gem, red chicory, poached apple, arran mustard dressing

Summer Salad (GF) 10
Baby gem, red chicory, baby spinach, watercress, candied carrot, radish, grilled asparagus, pomegranate dressing

Add Chicken Breast 7
Add Crispy Tofu (VE) 6

 **Butternut Gobi Dhansak (VE) 18**
Cauliflower florets, butternut squash & lentils, pilau rice, flatbread

 **Penang Chicken Curry 18**
Malaysian curry finished with coconut cream and peanut butter, Jasmine rice, flatbread

AFTERS

Summer Pudding (V) 9.5
Brioche, berry gel, minted tuille, red berry puree, anglaise

Chocolate Brownie Delice (V) 10.5
Blood orange sorbet, chocolate soil, orange gel

Sticky Toffee Sundae (V) 9
Brown bread & vanilla pod ice creams, caramel sauce, cinder toffee

Selection of Locally Made Dairy Ice Cream (V) (GF) (DF option) 8
Summer berries

British & Yorkshire Farmhouse Cheese 3 cheeses 13 / 5 Cheeses 16
Supplied by Cryer & Stott Cheesemongers, served with fruit chutney, biscuits, grapes & celery

Kit Calvert Wensleydale Hartington Blue Eh Up Yorkshire Cornish Brie Sheffield Forge