

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**

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

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

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

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

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

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

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

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

 **Yorkshire Ham 9.75**
wholegrain mustard

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