

Duke of York

EST 2013

MAIN MENU

STARTERS

Prawn cocktail, crevettes and cold-water prawns in a lobster cocktail sauce with baby gem lettuce and locally baked bread and butter	£7.50
Yorkshire Duke of Wellington blue cheese brûlée with granary toast and grapes (v)	£6.95
Yorkshire cured beef carpaccio with Yorkshire goats' cheese stotty, Yorkshire rapeseed oil, balsamic pearls and rocket	£7.95
Vegan black pudding and king oyster mushroom scallops with pea puree (vg)	£6.95

MAINS

Beer battered haddock with hand cut chips, pea puree and homemade tartare sauce	£12.95
Yorkshire Dales 8oz rib eye steak with hand cut chips, portobello mushroom and plum tomato <i>Add peppercorn sauce £1.50</i>	£17.50
Steak and red wine pie topped with puff pastry, served with creamy mashed potato and buttered vegetables	£12.95
Honey and chilli glazed belly pork with crackling, grilled new potatoes, pineapple and roasted cherry tomatoes	£13.50
Pea, broad bean and rocket risotto, topped with Yorkshire Britannia cheddar tuile (v)	£10.95
Pan fried seabass with wilted greens and crushed new potatoes in lemon caper butter	£13.50
Roasted chicken with chorizo, cannellini beans and vegetables in tomato sauce with toasted locally baked rosemary and sea salt focaccia	£12.50
Yorkshire goats' cheese stotty with roasted beetroot and sunflower seed salad, served in a crisp pastry basket (v)	£11.50
Yorkshire Ploughman's with locally sourced, site baked pork pie, Yorkshire sliced ham, Yorkshire Britannia cheddar, pickles, chutney, dressed salad leaves, apple and locally baked bloomer	£11.95
Vegan fish and chips with beer battered banana blossom, pea puree and tartare sauce (vg)	£11.50

BURGERS

Served in a brioche bun with homemade beer battered onion rings, hand cut chips, baby gem lettuce and tomato

Yorkshire Dales steak burger with smoked streaky bacon, mature cheddar and relish	£11.95
Yorkshire Dales grilled chicken breast with smoked streaky bacon, BBQ sauce and mature cheddar	£11.95
Spinach and falafel burger with salsa (vg)	£11.95

SIDES

Hand cut chips / Beer battered onion rings / Seasonal vegetables / House salad	£3.25
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DESSERTS

Pimms and Leeds gin jelly with Northern Bloc raspberry and sorrel sorbet, mint, orange, strawberry, cucumber and honeycomb piece	£5.95
Chocolate tart with Northern Bloc Madagascan vanilla ice cream (v)	£5.95
Limoncello tart with fresh raspberries (v)	£5.95
Northern Bloc Neapolitan with 3 individual scoops of raspberry and sorrel sorbet, Madagascan vanilla and rich chocolate ice cream (v)	£4.95

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team