

Duke of York

EST 2013

SUNDAY 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
Corned beef hash cake, slow cooked Yorkshire Dales beef brisket with potatoes, coated in a golden crumb served with spinach, chutney and a poached egg	£6.95
Vegan black pudding and king oyster mushroom scallops with pea puree (vg)	£6.95

ROASTS

All of our meats are supplied by our friends at Yorkshire Dales Meat Company.

Served with roast potatoes, braised spiced red cabbage, mashed potato, seasonal vegetables, Yorkshire pudding and red wine gravy.

Yorkshire Dales beef topside	£12.95
Roast pork loin with crispy crackling	£12.95
Roast chicken breast	£12.95
Yorkshire Dales lamb rump	£14.95
Walnut and sunflower seed nut roast (vg and gf on request)	£11.95

MAINS

Leeds Best battered haddock with hand cut chips, pea puree and homemade tartare sauce	£12.95
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
Pan fried seabass with wilted greens and crushed new potatoes in lemon caper butter	£13.50
Vegan fish and chips with beer battered banana blossom, pea puree and tartare sauce (vg)	£11.50

SIDES

Pigs in blankets / Cauliflower cheese / Pork and sage stuffing	£4.50
Roast potatoes / Yorkshire puddings and gravy	£3.50

DESSERTS

Apple crumble with Northern Bloc Madagascar vanilla ice cream (v)	£5.95
Chocolate tart with chocolate and sea salt ice cream (v)	£5.95
Limoncello tart with raspberry coulis and soft fruits (v)	£5.95
Yorkshire Cheeseboard with Britannia cheddar, Duke of Wellington blue and Yorkshire rhubarb "Rhuby Crumble" cheese with chutney and cheese biscuits	£8.50

(v) vegetarian (vg) vegan (gf) gluten free

For information regarding allergens please ask a member of our team