

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
Ham hock and pea terrine with spiced chutney	£6.95
Spiced parsnip soup with onion bhajis (vg)	£5.95

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
Mushroom risotto, oyster, chestnut and portobello mushrooms with creamy arborio rice, cheddar tulle and rocket (v)	£10.95
Vegan cottage pie, slow cooked soy mince in a rich roast garlic and thyme sauce, topped with mashed potatoes, served with seasonal vegetables (vg)	£10.50
Venison sausage and mash, with onions, mushrooms and smoked bacon lardons, roasted root veg, buttered greens, red wine and thyme gravy	£11.95

BURGERS

<i>Served in a brioche bun with homemade beer battered onion rings, hand cut chips, baby gem lettuce and tomato</i>	
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)	£11.50

SIDES

Hand cut chips / Beer battered onion rings / Seasonal vegetables / House salad	£3.25
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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
Sticky toffee pudding with Northern Bloc Madagascar vanilla ice cream	£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

For information regarding allergens please ask a member of our team