

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
Spiced parsnip soup with onion bhajis (vg)	£5.95
Ham hock and pea terrine with spiced chutney	£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, seasonal vegetables, Yorkshire pudding and red wine gravy.

Yorkshire Dales beef topside	£12.95
Roast pork loin with crispy crackling	£12.95
Turkey Parcel	£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
Venison sausage and mash, with onions, mushrooms and smoked bacon lardons, roasted root veg, buttered greens, red wine and thyme gravy	£11.95
Mushroom risotto, oyster, chestnut and portobello mushrooms with creamy arborio rice, cheddar tuille 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

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
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 (gf) gluten free

For information regarding allergens please ask a member of our team