

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
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
Soup of the Day with locally baked warm focaccia bread (v)	£4.95
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
Mushroom risotto, oyster, chestnut and portobello mushrooms with creamy arborio rice, cheddar tulle and rocket (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	£11.95
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
Roast salmon with fondant potato, Cullen skink, greens, crispy skin and deep-fried leeks	£12.50
Vegan fish and chips with beer battered banana blossom, pea puree and tartare sauce (vg)	£11.50

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
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

For information regarding allergens please ask a member of our team

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LUNCH MENU

AVAILABLE UNTIL 5PM

Add a pint of Leeds Brewery ale, Leodis, Aspoll cider, 125ml house wine, Pepsi or lemonade for £2.00

SANDWICHES AND WRAPS

*Served on your choice of locally baked granary, white bloomer or tortilla wrap.
With your choice of hand cut chips, house salad*

Beer battered haddock goujons with homemade tartare sauce	£7.50
BLT with smoked bacon, baby gem lettuce, tomato and mayonnaise	£6.95
4oz sirloin steak, caramelised onion and horseradish mayonnaise	£7.95
Grilled halloumi wrap with roasted peppers, salsa and baby gem lettuce (v)	£6.95
Grilled chicken wrap with roasted peppers, salsa and sour cream	£6.95
Battered banana blossom goujons with vegan tartare sauce (vg)	£6.95
Venison sausage with caramelised onions	£6.95

LIGHT BITES

Crispy pork belly on a dressed mixed salad served in a delicate pastry basket	£7.50
Grilled chicken ceasar salad in a delicate pastry basket	£7.50
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	£7.95

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