

Duke of York

EST 2013

MAIN MENU

STARTERS

Baked gruyere, Yorkshire Britannia Cheddar and mozzarella with locally baked smoked paprika and almond brioche loaf (v)	£7.95
Nduja and Yorkshire free range scotch egg with coconut and butternut squash puree	£7.50
Pan fried chicken livers and Yorkshire black pudding with crispy bacon and orange	£7.00
Leek and potato soup with thyme croutons (vg)	£6.00
Garlic and paprika king prawns, with olives and capers on a crisp locally baked toasted focaccia with a tomato salad	£7.00

MAINS

Leeds Best battered haddock served with hand-cut chips, tartare sauce, and a pea puree	£16.50
Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables, and a red wine gravy	£16.00
Yorkshire Dales 8oz sirloin steak served with parmesan skin on chips, roasted tomatoes and chimichurri	£24.00
Leeds Best steak and ale pie served with roasted seasonal vegetables, creamy mashed potato, and gravy	£17.50
Wild mushroom risotto topped with roasted king oyster mushrooms and rocket (v)	£16.00
Fish pie, smoked haddock, salmon and king prawns in a dill bechamel topped with creamy mashed potatoes and served with buttered vegetables	£16.50
Spiced vegetable and spinach pie served with skin on chips and buttered vegetables (v) (vg available)	£17.50
Roasted skin-on chicken breast served with a sweet potato fondant, savoy cabbage with crispy bacon, and wholegrain mustard cream	£17.00
Spiced lamb rump with roasted Jerusalem artichokes, cherry tomatoes, spinach, butternut squash puree, and feta	£25.00
Confit celeriac with grilled king oyster mushrooms, roasted carrot and celeriac puree topped with toasted cashews (vg)	£15.00
Roasted pork tenderloin served with a Yorkshire chorizo, tarragon and white bean cassoulet	£16.00

BURGERS

All of our burgers are served in a brioche bun with hand cut chips

6oz Yorkshire Dales burger with cheese, bacon, relish, gem lettuce, and tomato	£15.50
Moving Mountains burger with tomato, lettuce, relish, and gherkins (vg)	£15.50
Cajun spiced chicken breast with spiced red slaw	£15.50

SIDES

Hand cut chips / Beer battered onion rings / House salad / Smoked paprika and almond brioche mini loaf with Yorkshire butter	£3.50
Buttered seasonal vegetables / Hand cut chips with parmesan	£4.00
Pigs in blankets	£5.00

DESSERTS

Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream	£7.50
Chocolate and orange tart, mixed berries and Northern Bloc vanilla ice cream (vg available)	£7.50
Black Forest arctic roll. Cherry compote and Northern Bloc vanilla ice cream, wrapped in a chocolate sponge served with mixed berries	£7.50
Treacle tart with Northern Bloc ginger caramel ice cream (vg available)	£7.50
A selection of cheeses supplied by Cryer and Stott cheesemongers, with crackers, Yorkshire butter, and cider chutney	£11.50

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team.