

Duke of York

EST 2013

SUNDAY 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

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	£18.50
Yorkshire Dales roasted pork loin with crispy crackling	£18.50
Roast chicken breast	£18.00
Nut Roast	£16.00

MAINS

Leeds Best battered haddock served with hand-cut chips, tartare sauce, and a pea puree	£16.50
Spiced vegetable pie served with hand-cut chips, and plant buttered vegetables (vg)	£17.50
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

SIDES

Pigs in blankets / Pork and sage stuffing	£5.00
Roast potatoes / Yorkshire puddings and gravy	£4.00

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	£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