

LEEDS BREWERY'S

Duke of York

EST 2013

Served 12pm - 7pm every Sunday

STARTERS

Nduja free-range scotch egg Served with a spiced lime mayo	£8.00
Chorizo and paprika croquettes (vg) With a butternut puree and chive oil	£7.00
Garlic and paprika king prawns With chorizo, served with an olive and tomato salad	£8.00
Chicken liver pâté Served with toasted foccacia, chutney and dressed salad	£8.00

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.

Beef topside	£18.00
Roasted pork loin With crispy crackling	£15.00
Roasted chicken	£15.00
Nut roast (vg)	£15.00

SIDES

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

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

Two courses for £20
Three courses for £24

Applicable to roast dinners only.
Roast beef incurs a £2 supplement

MAINS

Steak and ale pie Served with creamy mash or hand cut chips, seasonal veg and gravy	£16.00
Spiced vegetable pie (vg) Served with hand cut chips, seasonal veg and gravy	£14.00
Fish and chips Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£16.00
Mushroom risotto (v) With wild mushrooms, leek and peas	£15.00

DESSERTS

Sticky toffee pudding (v) Our classic served with toffee sauce and Northern Bloc vanilla ice cream	£7.00
Crème brulee cheesecake (v) With mixed berries	£7.00
Chocolate mousse (v) Served with honeycomb, honey tuille and raspberries	£7.00
Eton mess (v) Vanilla ice cream, raspberry and sorrel sorbet, meringue and strawberries, raspberry coulis.	£7.00
Chocolate ganache and caramel tart (vg) With pineapple and mint salsa with vanilla ice cream	£7.00