

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 croquettes (vg) With butternut puree	£8.50
Garlic and paprika king prawns With chorizo, served with an olive and tomato salad	£8.00
Pea & ham terrine With fig and honey chutney and rosemary toast	£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	£20.00
Roasted pork loin With crispy crackling	£17.00
Roasted chicken	£17.00
Nut roast (vg)	£16.00

SIDES

Cauliflower cheese	£5.50
Pigs in blankets	£5.50
Pork and sage stuffing	£5.50
Roast potatoes	£4.50
Yorkshire puddings and gravy	£4.50

MAINS

Steak and ale pie Served with creamy mash or hand cut chips, seasonal veg and gravy	£18.00
Spiced vegetable pie (vg) Served with hand cut chips, seasonal veg and gravy	£17.00
Fish and chips Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£19.00
Mushroom risotto (v) With wild mushrooms, leek and peas	£16.00

DESSERTS

Sticky toffee pudding (v) Our classic served with toffee sauce and Northern Bloc vanilla ice cream	£7.50
Apple crumble cheese cake (v) With raspberry and sorrel sorbet	£7.50
Eton Mess (v) With vanilla ice cream, raspberry and sorrel sorbet, meringue and raspberry coulis	£7.50
Salted caramel chocolate brownie (vg available) With Northern Bloc vanilla ice cream and raspberry coulis	£7.50

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