

LEEDS BREWERY'S

Duke of York

EST 2013

Served 12pm - 7pm every Sunday

STARTERS

Nduja scotch egg With a spiced lime mayo	£8.00
Chicken liver pâté With caramelised onion chutney & focaccia toasts	£7.00
Beef brisket bon bons With mustard mayo & pickled red onions	£7.00
Roasted red pepper soup (vg) With warm bread	£6.00
Sauteed wild mushrooms (v) With tarragon cream & sourdough	£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.

Beef topside	£20.00
Roasted pork loin With crispy crackling	£17.00
Roasted chicken	£19.00
Nut roast (vg)	£17.00

SIDES

Cauliflower cheese	£6.00
Pigs in blankets	£5.00
Pork and sage stuffing	£5.00
Roast potatoes	£4.50
Yorkshire puddings and gravy	£4.50

MAINS

Steak and ale pie Served with your choice of creamy mashed potato or hand-cut chips, roasted seasonal vegetables, and gravy	£19.00
Spiced vegetable & spinach pie (vg) Served with hand-cut chips, roasted seasonal vegetables and gravy (v) (vg available)	£19.00
Fish and chips Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£19.00
Mushroom risotto (v) With Yorkshire blue cheese (v)	£17.00

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
Warm treacle tart (v) With clotted cream ice cream	£7.50
White chocolate bread and butter pudding With custard	£7.50

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