



Enjoy a big Yorkshire welcome at TYKES, with good food made from local produce. Choose from a variety of fish & meats on display and watch as our chef cooks your dish, to your liking, in the open theatre kitchen!

STARTERS

Homemade soup of the day

Tykes Vegetable, Mature Cheddar and Grain Mustard Sausages with Salad and a Sweet Pepper and Tomato Marmalade

Homemade Pork, Chorizo & Basil Ravioli with Pink Pepper Beurre Blanc

Cocotte of Pheasant, Wood Pigeon, Brakenhill Mustard topped with Haggis Crust & Baked Quail Egg

Whitby Haddock and Leek Fishcakes with a Hollandaise Sauce and Dressed Leaves

King Prawns & Scallops Pan Fried in Garlic Butter with Herb Salad

FISH SPECIALS

Griddled swordfish steak with Tykes salad & Mexican 5 bean salsa

Megrim sole platter for 2 with langoustines & prawns bound in a coriander dressing served with new potatoes & salad

Seared fillets of red gurnard with tricolour rice & thai green curry sauce

Salmon fillet with creamed mash potatoes and a mushroom & bacon sauce

(please note that our fish specials change daily depending on the market)

FROM THE GRILL - Yorkshires finest meats chargrilled in Tykes in our theatre kitchen

Sandburn black and blue burger, topped with blue cheese served with Tykes chips

Tykes mixed grill served with Tykes chips and grill garnish

10oz Ribeye

Spiced Pork Steak

10oz Sirloin

12oz Rump

8oz Fillet

Strips of Tenderloin Fillet Steak on the Stone, with Pont Neuf Potatoes and a Blue Cheese and Red onion Salad & Selection of dips (for 2 people)

All steaks cooked to your liking and served with grill garnish and Tykes hand-cut chips

MAIN COURSES

Spiced Vegetable & Chilli Pancake, Fragrant Rice, Fresh Mango Raita & Poppadoms

Mixed Bean, Chestnut & Squash Spelt topped with Wensleydale & Cranberry Salad

Braised Shoulder of Lamb, Roast Butter & Pea Purees, Creamed Baby Onions

& Rosemary Jus

Chicken Fillet Wrapped in Basil & Parma Ham on Ratatouille with Bloody Mary Ketchup and Lemon Dressing

Pan Seared Pork Tenderloin, Apricot & Smoked Bacon Risotto, Grain Mustard & Quince Pear Sauce