



Sample Sunday Menu  
Served from 12-9pm

STARTERS

Homemade soup of the day

Button mushrooms in a leek & herb cream sauce topped with smoked cheddar

Prawn, crayfish & smoked salmon tian with salad & lemon

Black pudding, mushroom and bacon salad topped with poach egg

FISH SPECIALS

Whole seabream with roasted new potatoes & almond butter

Stone bass with sweet potato risotto & basil pesto

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

Griddled tuna steak with minted potatoes and a lemon & caper butter

Fillets of seabass with leek mash, spring onion and mussel sauce

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

10oz Sirloin

12oz Rump

10oz Fillet

Spiced Pork Steak

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

MAIN COURSES

Roast topside of local beef with Yorkshire pudding and horseradish sauce

Roast of the day with Yorkshire pudding and traditional trimmings

Chicken supreme with cashew nut risotto and Thai green curry sauce

Goats cheese and sweet pepper lasagne served with salad

DESSERTS

Platter of Yorkshire cheese with Tykes chutney and biscuits

Selection of locally made ice creams or sorbets

Bramley apple crumble with creamed

Custard

Coffee and Jamesons tartlet with cinder toffee ice cream

Blackberry yogurt torte with fruit punch

White and dark chocolate ice cream Eton Mess