

While you wait.

Homemade bread with olive oil & Balsamic vinegar	£4.50
Mixed olives (gf)	£4.50
Poppy seed crackers with caramelised red onion hummus	£4.50
Vegetable crisps	£4.50

Starters

Soup of the day	£8
Homemade soup served with the chef's choice of garnish (ve)	
Mackerel	£9.50
Pan fried mackerel fillet, beetroot, horseradish creme fraiche and watercress (gf)	
Chicken	£9
Smoked chicken, caramelised red onion hummus, balsamic glazed radicchio, and toasted hazelnuts(gf, n)	
Portobello Mushroom	£9
Roasted portobello mushroom, tomatoes, pickled shallots and crispy egg (v)	
Scallops	£16
Pan seared scallops, with butternut squash puree, smoked bacon crumb and kale crisps (gf)	
Arancini	£8.50
Smoked cheddar and red pepper arancini, with a confit tomato dressing (v)	

Grill

10oz Sirloin	£30
43 Day dry aged strip sirloin served with Tykes hand cut chips & grill garnish. (gf)	
8oz Rump	£27
Himalayan salt aged rump served with Tykes hand cut chips & grill garnish.(gf)	
Tykes burger	£16.50
Topped with cheese sauce and crispy pancetta, served with Tykes hand cut chips, coleslaw and bun garnish	
Roasted chickpea burger	£15
Roast pepper & chickpea burger with red onion marmalade, Tykes hand cut chips and bun garnish (v, ve)	



Mains

Braised Beef Cheek	£21
Creamy mashed potatoes, parsnip puree, parsnip bark and a beef jus (gf)	
Chicken Breast	£20
Lyonnais potatoes, crispy confit chicken leg, butternut squash puree, tenderstem broccoli, with a cream sauce and rosemary oil	
Pork Tenderloin	£20
Mini fondant potatoes, cavolo nero, apple puree, pickled shallots and a mustard jus (gf)	
Stargazer Monkfish	£24
Wrapped in smoked streaky bacon and stuffed with mushrooms, saffron potatoes, courgette ribbons, leeks and sundried tomato pesto (gf)	
Chalk stream trout	£23
Confit potatoes, grilled pak choi, brussel sprouts, hollandaise sauce and a herb oil (gf)	
Sweet Potato Wellington	£17.50
Sweet potato, red pepper, spinach and puy lentil Wellington, pickled vegetable salad and hazelnuts (v, n)	

Risotto	£17.50
Wild mushroom, butternut squash and spinach risotto, crispy sage leaves and toasted pumpkin seeds (gf, v)	

Sides

Radicchio and beetroot salad (gf)	£4.50
Chef's salad (gf)	£4
Truffle mac & cheese	£5.50
Grilled tenderstem (gf)	£4.50
Mixed vegetables (gf)	£4
Tykes hand cut chips (gf)	£4
Onion rings	£4
Peppercorn, Blue Cheese and Bernaise sauce (gf)	£4.50

(gf) gluten free (v) vegetarian (ve) vegan (n) contains nuts

If you suffer from any allergies, please make us aware when ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.

Desserts

Chocolate fondant

£9

Dark chocolate fondant with chocolate coated honeycomb, chocolate crumb and vanilla ice cream

"Mince Pie" treacle tart

£8.50

Homemade boozy apple and mixed fruit mincemeat treacle tart, with a ginger pastry, served warm, with candied oranges and brandy butter

Profiteroles

£8.50

Pistachio creme patissiere filled choux buns, raspberry coulis, raspberry dust and white chocolate soil

Winter fruit Eton mess (gf)

£8

Cinnamon meringue, spiced poached pear, vanilla cream, clementine curd and fresh blackberries

Ice Cream

Selection of Yorvale

ice creams or sorbets

£8

Vanilla, Chocolate, Strawberry, Salted Caramel, Lemon Curd, White Chocolate Chunk, Red Cherry Swirl

Passion Fruit (DF) Lemon (DF) Raspberry (DF)

Please ask your server for our choice of gluten free and vegan desserts.



Cheese and Biscuits

Ask your server for today's selection.
Served with homemade chutney and fruit garnish.

Two piece

£11

Three piece

£13

Port

Grahams 2015 late bottled vintage	£4.50
Grahams 10 year tawny	£6
Grahams 20 year tawny	£10

After Dinner Cocktails

Espresso Martini

£9.95

Lemon Cheesecake

£9.50

Filey Old Fashioned

£9.50

Liqueur Coffee

£7

Baileys

Amaretto

Cointreau

Tia Maria

Irish

For our main hot drinks selection, please see our full drinks menu

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