

While you wait.

Homemade bread with olive oil & balsamic vinegar (v)	£4.50
Mixed olives (gf, v, ve)	£4.50
Garlic brushed puff pastry, with beetroot hummus (v, ve)	£4.50
Vegetable crisps (v, ve)	£4.50

Starters

Soup of the day	£8
Homemade soup served with homemade bread (ve)	
Pork cheek	£10.50
Braised pork cheek, sweet potato puree, crispy leeks, black pudding crumb and a port reduction	
Pannacotta	£9
Pea and asparagus pannacotta, with mango, crab and toasted almonds (gf, n)	
Parfait	£8.50
Chicken liver parfait, melba toast and rhubarb & ginger wine gel	
Souffle	£9
Twice baked Harrogate blue cheese souffle, beetroot chutney and walnuts (v, n)	
Pearl Barley	£8.50
Pearl barley, braised leeks, caramelised onion puree, Hollandaise sauce and vegetable crisps (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
A blend of beef and pork, 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

Duo of Lamb	£25.50
Lamb rump, lamb shoulder & pea croquette, kale, broad beans and lamb jus	
Chicken Ballotine	£20
Pancetta wrapped chicken & wild mushroom ballotine, new potato fondants, carrot puree, tenderstem broccoli and chicken jus (gf)	
Belly Pork	£20
Confit belly pork, garlic mashed potato, roast hispi cabbage, vichy carrots, honey & course grain mustard cream (gf)	
Smoked Aubergine	£17.50
Smoked half aubergine, filled with mixed vegetable pearl barley, with caramelised onion puree and port reduction (v, ve)	
Wild mushroom “mille-feuille”	£17.50
Sauteed wild mushrooms, charred asparagus, garlic brushed puff pastry, sweet potato puree and blue cheese dressing (v)	
Cod	£25
Cod supreme, dill gnocchi, courgettes, samphire, seafood veloute	
Salmon	£25
Salmon fillet, hasselback potatoes, braised fennel and warm tartare sauce (gf)	

Sides

Honey roast carrots with bacon crumb (gf)	£4.50
Garlic mashed potato (gf)	£4.50
Caprese salad (gf)	£5.50
Pesto orzo salad	£5.50
Tenderstem broccoli, with blue cheese dressing (gf)	£5.50
Garlic wild mushrooms (gf)	£5.50
Parmesan topped boulangerie potatoes (gf)	£5.50
Tykes hand cut chips (gf)	£4
Onion rings	£4
Peppercorn, Blue Cheese, Bernaise sauce or Wholegrain mustard jus (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

Rhubarb and custard £8.50

Vanilla custard cheesecake with a ginger base, poached rhubarb, rhubarb gel and a ginger tuile

Chocolate and orange £8.50

Chocolate and orange cremeux, blood orange gel, chocolate soil and a brandy snap

Banana mille-feuille £8.50

Caramelized banana and vanilla creme patisserie, served between layers of puff pastry, with popcorn and salted caramel

Cherry pie £8.50

Toasted almonds, cherry coulis and red cherry swirl ice cream

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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