

## 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

<b>Soup of the day</b>	£8
Homemade soup served with homemade bread (ve)	
<b>Pork cheek</b>	£10.50
Braised pork cheek, sweet potato puree, crispy leeks, black pudding crumb and a port reduction	
<b>Shell on black Tiger prawns</b>	£13
Garlic, chilli & lime, shell on Tiger prawns, sauteed samphire, toasted foccacia	
<b>Parfait</b>	£8.50
Chicken liver parfait, melba toast, rhubarb compote and ginger wine gel	
<b>Souffle</b>	£9
Twice baked Harrogate blue cheese souffle, beetroot chutney and walnuts (v, n)	
<b>Pearl Barley</b>	£8.50
Pearl barley, braised leeks, caramelised onion puree, Hollandaise sauce and vegetable crisps (v)	

## Grill

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

## Mains

<b>Duo of Lamb</b>	£25.50
Lamb rump, lamb shoulder & pea croquette, kale, broad beans and lamb jus	
<b>Chicken Ballotine</b>	£20
Pancetta wrapped chicken & wild mushroom ballotine, potato fondant, carrot puree, tenderstem broccoli and chicken jus (gf)	
<b>Belly Pork</b>	£20
Confit belly pork, garlic mashed potato, roast hispi cabbage, radish, honey & course grain mustard cream (gf)	
<b>Smoked Aubergine</b>	£17.50
Smoked half aubergine, filled with mixed vegetable pearl barley, with caramelised onion puree and port reduction (v, ve)	
<b>Wild mushroom "mille-feuille"</b>	£17.50
Sauteed wild mushrooms, charred asparagus, garlic brushed puff pastry, sweet potato puree and blue cheese dressing (v)	
<b>Cod</b>	£25
Cod supreme, dill gnocchi, courgettes, samphire, seafood veloute	
<b>Salmon</b>	£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 (n)	£5.50
Tenderstem broccoli, with blue cheese dressing (gf)	£5.50
Garlic wild mushrooms (gf)	£5.50
Parmesan topped boulangere 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 (n)

## 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 2017 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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