



While you wait

Homemade bread with olive oil & balsamic vinegar (v)	£4.50
Mixed olives & stuffed red peppers (gf, v)	£5.00
Beef tartare tartlet, topped with parmesan cheese	£6.00
Vegetable crisps (v, ve)	£4.50

Starters

Soup of the day - homemade soup served with homemade bread (v, ve)	£8.00
Lemon & gin salmon gravadlax, pickled fennel, horseradish crème fraîche, grapefruit gel and herb oil (gf)	£10.50
'Fish & Chip' - baked cod, potato rosti, pickled shallots and pea purée (gf)	£9.50
Heirloom tomato & bell pepper 'tartare', yellow pepper purée, tomato crisps and basil sorbet (gf, v, ve)	£9.00
Chicken, pork & pistachio terrine, pickled radish, pistachio mayonnaise and crispy leeks (gf, n)	£9.00
Confit duck leg & cherry doughnuts, with beetroot and nasturtium leaves	£10.50

Grill

43 day dry aged 10oz strip sirloin served with Tykes hand cut chips & grill garnish. (gf)	£30.00
8oz Himalayan salt aged rump served with Tykes hand cut chips & grill garnish. (gf)	£27.00
'Tykes Burger' - beef burger patty, topped with cheese sauce and crispy pancetta, served with Tykes hand cut chips, coleslaw and bun garnish	£17.50
Beetroot & borlotti bean burger with sweet tomato chutney, Tykes hand cut chips and bun garnish (v, ve)	£15.50

Mains

Herb & hazelnut crusted pork tenderloin, potato pavé, charred sweetcorn, carrots and wholegrain mustard cream sauce (n)	£21.50
Chicken breast, sweet potato fondant, broccoli purée, caramelised shallots, crispy chicken skin and chicken jus (gf)	£20.00
6oz fillet steak, Yorkshire blue cheese arancini, beetroot purée, charred baby gem and a port reduction	£37.50
Sautéed wild mushrooms with sage, polenta cake, tenderstem broccoli, yellow pepper purée and vegetable crisps (gf, v)	£18.00
Ricotta, spinach & courgette ravioli, pea velouté, parmesan cheese and herb oil (v)	£18.00
Lemon sole filled with crab mousse, crab & dill beignets, heirloom tomatoes, courgettes and a lemon & dill dressing	£27.00
Sea bream, saffron new potatoes, asparagus, king prawns and caper cream sauce (gf)	£24.00

Sides

Honey roast carrots with bacon crumb (gf)	£4.50
Balsamic & garlic roast new potatoes (gf)	£5.50
Caprese salad (gf)	£5.50
Greek salad (gf)	£5.50
Tenderstem broccoli (gf)	£5.50
Garlic wild mushrooms (gf)	£5.50
Parmesan & truffle oil topped potato rosti (gf)	£5.50
Tykes hand cut chips (gf)	£4.00
Homemade onion rings	£5.00
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

Vanilla bean & clotted cream panna cotta, £8.50
assiette of strawberries, meringue,
elderflower and mint (gf)

Charred cinnamon peaches, £8.50
steamed honey sponge, yoghurt parfait,
peach purée and a cinnamon tuille

Dark chocolate & almond torte with a £8.50
crunchy biscuit base, with honeycomb,
salted caramel sauce and vanilla cream (n)

Passionfruit tart, raspberry macaron, £8.50
raspberry coulis, white chocolate soil
and mango sorbet (n)

Affogato - Yorvale vanilla ice cream, £5.50
served with a shot of espresso and
homemade biscotti (n)

Ice Cream

Selection of Yorvale ice creams or sorbets £8.00
(3 scoops)

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

Passion Fruit, Lemon, Raspberry, Mango
(all sorbets 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 £11.00

Three piece £13.00

Port

Grahams 2018 late bottled vintage £4.50

Grahams 10 year tawny £6.00

Grahams 20 year tawny £10.00

After Dinner Cocktails

Espresso Martini £9.95

Lemon Cheesecake £9.50

Filey Old Fashioned £9.50

Liqueur Coffee

Baileys £7.00

Amaretto £7.00

Cointreau £7.00

Tia Maria £7.00

Irish £7.00

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

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