

Tykes Lunch Menu



Choose a starter & main for £20. Add a dessert for £4!

Served between 11.30am-5pm, Monday to Saturday.

Not in conjunction with any other offer or discount.
Excludes side dishes.

Starters

Homemade soup of the day, served with homemade bread (v, ve)	£8.00	Treacle cured sea trout gravadlax, horseradish creme fraiche, pickled cucumber and capers, with sesame tuile	£10.50
Pickled vegetable salad, chestnut & truffle hummus, goats cheese, roast chestnut crumb and herb oil (gf, n, v)	£9.00	Goats cheese & red onion bruschetta, toasted ciabatta	£8.50

Lighter bites

Homemade garlic & rosemary focaccia sandwich - all served with homemade chips and coleslaw		Posh fish finger sandwich - battered haddock goujons, tartare sauce & baby gem in a rustic bun, with chips and coleslaw	£13.50
• Roast red pepper, smoked Applewood cheese and pickles (v)	£12.00		
• Chicken, chorizo and brie	£13.00	Fish platter:	£15.00
• Chestnut hummus, avocado & red onion marmalade (v, ve)	£13.00	Battered fish goujons, with homemade tartare sauce Crayfish filled courgette Treacle cured trout gravadlax	
Goats cheese and honey roast fig salad, with red onion and avocado (v)	£13.50	Smoked salmon and avocado served on sourdough, with red onion marmalade	£13.50
Garlic wild mushrooms served on sourdough bread, with a poached egg and Hollandaise sauce (v)	£12.00	Eggs Benedict - honey roast ham, poached eggs and Hollandaise sauce on a toasted English muffin	£9.50

From the grill

'Tykes burger' - beef burger patty, topped with cheese sauce and crispy Pancetta, served with Tykes hand cut chips, coleslaw and garnish	£17.50	Steak, blue cheese & red onion marmalade flatbread, with chips and coleslaw	£17.50
Cajun chicken burger, with Emmenthal cheese and garlic mayonnaise, served with Tykes hand cut chips, coleslaw and bun garnish	£15.50	Hanger steak served with Tykes hand cut chips and grill garnish (gf) *£5 supplement	£22.50
Beetroot & borlotti bean burger with sweet tomato chutney, Tykes hand cut chips and bun garnish (v, ve)	£15.50		

On the side

Rosemary & sea salt new potatoes (gf) - £5.50	Peppercorn sauce (gf) - £4.50
Tykes hand cut chips - £4	Diane sauce (gf) - £4.50
Honey glazed Chantenay carrots (gf, v) - £4.50	Bernaise sauce (gf) - £4.50
Tenderstem broccoli (gf) - £5.50	Wholegrain mustard sauce (gf) - £4.50
Garlic wild mushrooms (gf) - £5.50	Homemade onion rings - £5

Desserts

Warm chocolate brownie with salted caramel sauce and vanilla ice cream	£8.50	Cheese and biscuits (1 piece) Ask your server for today's selection. served with fruit garnish and homemade chutney.	£8.00
Victoria plum & ginger steamed sponge, orange syrup, charred plum, Crème Anglaise and candied orange	£8.50	Yorvale ice creams and sorbets (3 scoops) Vanilla, Chocolate, Strawberry, Salted Caramel, White Chocolate Chunk, Red Cherry Swirl, Lemon Curd	£8.00
White chocolate & mango mousse, pistachio macaron, mango gel, raspberry coulis and pistachio praline (n)	£8.50	Passionfruit, Lemon, Raspberry, Mango (all sorbets DF)	

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

Please ask about gluten free alternatives - many of our dishes can be adapted to cater to a gluten free diet.

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.