



## While you wait

Olive, sundried tomato & rosemary focaccia with olive oil & balsamic vinegar (v)	£4.50
Mixed olives & stuffed red peppers (gf, v)	£5.00
Root vegetable crisps (v, ve)	£4.50
Goats cheese and red onion bruschetta	£4.50

## Starters

Soup of the day - homemade soup served with homemade bread (v, ve)	£8.00
Pork cheek in blanket, black pudding crumb, apple puree	£9.00
Braised oxtail and Doreen's black pudding scotch egg, spiced apple relish and a cider reduction	£9.50
Baked scallop with creamy leeks, topped with a parmesan crumb. Served with a mini tin loaf and garlic & chive butter	£11.50
Cranberry, gin and dill salmon gravadlax, pickled fennel, horseradish creme fraiche and sourdough crisp	£10.50
Pickled vegetable salad, chestnut & truffle hummus, goats cheese, roast chestnut crumb and herb oil (gf, n, v)	£9.00

## 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
6oz fillet steak, wild mushroom & truffle arancini, charred savoy cabbage and Diane sauce	£37.50
'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

Turkey ballotine with sage & onion stuffing, wrapped in streaky bacon, served with pigs in blankets, roast potatoes, Brussels sprouts and honey glazed parsnips with cranberry puree	£18.50
Pan fried chicken supreme, creamy mash potato, celeriac puree, tenderstem broccoli and chicken jus (gf)	£20.00
Braised rib of beef, pommes Anna, carrot stuffed with braised beef shin, shallot purée, beef jus and tarragon emulsion (gf)	£24.50
Pan fried pork fillet, pulled pork & treacle croquette, apple purée, cavolo nero and split chive cream sauce	£22.50
Butternut squash, wild mushroom & ricotta ravioli, toasted pumpkin seeds and herb oil (v)	£18.00
Cauliflower steak, caramelized cauliflower puree, pickled cauliflower, parmentier potato, charred sprouts, black berry puree and red wine (v, gf)	£18.00
Salmon fillet, sweet potato & roast garlic rosti, crayfish mousse filled courgette, kale and Hollandaise sauce (gf)	£25.00
Cod supreme, parmentier potato, cauliflower, samphire, white wine and mussel cream sauce (gf)	£25.00

## Sides

Honey glazed Chantenay carrots (gf, v)	£4.50
Rosemary & sea salt new potatoes (gf)	£5.50
Caprese salad (gf)	£5.50
Pickled vegetable salad (gf)	£5.50
Tenderstem broccoli (gf)	£5.50
Garlic wild mushrooms (gf)	£5.50
Tykes hand cut chips	£4.00
Homemade onion rings	£5.00
Peppercorn, Diane, 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

Homemade traditional Christmas pudding with brandy sauce	£8.50
White chocolate & mango mousse, pistachio macaron, mango gel, raspberry coulis and pistachio praline (n)	£8.50
Warm mincemeat and treacle tart served with brandy butter and candied orange	£8.50
Victoria plum & ginger steamed sponge, orange syrup, charred plum, crème anglaise and honey glaze.	£8.50
Bailey's dark chocolate fondant, caramel crisp, white choc soil and vanilla ice cream	£8.50
Affogato - Yorvale vanilla ice cream, served with a shot of espresso and homemade biscotti (n)	£5.50

## Ice Cream

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

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## 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
<b>Port</b>	
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
After Eight	£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