



SUNDAY LUNCH SAMPLE MENU

2 courses for £25 3 courses for £30

Served 12 - 4.30pm

*EXCLUDED FROM DEAL PRICE

STARTERS

Soup of the day £8.00

Chicken liver parfait, blackberry chutney, sour dough crisps £9.00

Prawn and crayfish cocktail, lemon and dill mayo, pickled cucumber salad (gf) £9.00

Roasted red pepper and garlic arancini, confit tomato dressing and toasted pine nuts (v) £8.50

MAINS

Roast topside of beef, roast potatoes, celeriac & horseradish puree, roasted roots, yorkshire pudding, beef gravy £18.00

Roast leg of lamb, creamed mash potato, minted crushed peas, honey glazed carrots, lamb gravy (gf) £19.00

Chicken breast, thyme roasted new potatoes, buttered greens, chorizo cream sauce, crispy kale (gf) £21.00

Creamy wild mushroom courgette and spinach linguini, parmesan crisp, herb oil (v, ve) £17.00

Roast vegetable & chickpea bake, roast potatoes, seasonal vegetables, vegetable gravy (v) £15.50

*Cod loin, parmentier potatoes, celeriac puree, tender stem broccoli, split dill cream sauce (gf) £22.50

*Tykes Burger, cheese sauce, crispy pancetta, hand cut chips, coleslaw £18.50

*Spiced Chickpea & Red Pepper Burger, red onion marmalade, hand cut chips, coleslaw (v, ve) £16.50

*10oz Sirloin steak, hand cut chips & grill garnish £32.00

DESSERTS

Sour cherry frangipane, red cherry swirl ice cream (n) £9.00

Warm chocolate fudge brownie, caramel sauce and vanilla ice cream £8.50

White chocolate, raspberry cheesecake, raspberry gel, berry granita, chocolate soil £8.50

Selection of Yorvale ice creams or sorbets £8.00

Vanilla, Chocolate, Strawberry, Lemon curd, Red Cherry Swirl, Sea Salted Caramel

Passionfruit Lemon Raspberry

Cheese and biscuits

(ask your server for today's selection) served with homemade chutney and fruit garnish

One piece - £8.00

*Two piece - £11.00

*Three piece - £13.00

(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.