



WHILE YOU WAIT

Roast garlic & rosemary focaccia (v) £4.50

Mixed olives (gf, v) £5.00

Root vegetable crisps (v, ve) £4.50

Cheese custard, seeded cracker (v, gf, n) £4.50

Grazing board (v, n) £12.00

Cheese custard, stuffed peppers, mixed olives, focaccia,
seeded crackers

(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.

STARTERS

Homemade Soup of the Day £8.00

homemade bread (v)

Seared Scallop £17

tempura king prawns, bacon jam, pea and watercress purée,
pickled cauliflower, roe butter

Dill Cured Sea Trout £12.50

asparagus, lemon gel, cured egg yolk, seeded cracker (gf)

Confit Chicken and Ham Hock Terrine £12

frisee, apple batons, lemon dressing, mustard emulsion (gf)

Artichoke and Wild Mushroom Filo Tart £12

pear purée, truffle, herb oil (v, ve)

(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.

MAIN COURSES

Chicken £23

truffle, pomme anna, caramelised onion purée, tenderstem broccoli,
confit onion, jus (gf)

Pork Tenderloin £22.95

fondant potato, asparagus, apple, cider cream sauce (gf)

Duck Breast £32

duck leg croquette, Yorkshire rhubarb, hispi cabbage, jus

Cod £25.95

lemon & herb crumb, crushed new potatoes, artichoke puree,
creamed spinach, split dill sauce

Monkfish £30.95

langoustines, Vadouvan curry risotto, sauteed leek, Vadouvan foam (gf)

Lamb £32.50

lamb cutlet, lamb breast stuffed with mushroom, pine nut & herb,
watercress and pea puree, pickled peas, tarragon emulsion (gf, n)

10oz Sirloin Steak £34

hand cut chips, confit tomato and grilled mushroom (gf)

Risotto £19.50

courgette, sun-dried tomato, basil, parmesan (gf, v)

Parmesan Cauliflower Steak £19

butter bean purée, chimichurri, crispy kale, sesame, chilli,
Boulangère potatoes (v, gf)

Tykes Burger £18.50

cheese sauce, crispy pancetta, hand cut chips, coleslaw

Spiced Chickpea & Red Pepper Burger £16.50

red onion marmalade, hand cut chips (v, ve)

(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.

SIDES

Savoy Creamed Cabbage (gf, v) £4.50

Garlic Mashed Potatoes (gf, v) £5.50

Sun-dried Tomato & Goat's Cheese Salad (gf, v) £5.50

Green Salad (gf, v) £5.50

Tenderstem Broccoli (gf, v) £5.50

Boulangère potatoes, lemon and herb crumb (v) £5.50

Tykes Hand Cut Chips (v) £4.00

Homemade Onion Rings (v) £5.00

SAUCES

Peppercorn (gf) £4.50

Diane (gf) £4.50

Bernaise Sauce (gf) £4.50

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

Lemon and Pecan Tart £9

meringue textures, pecan praline, blueberry gel, candied lemon (n)

Dark Chocolate Fondant £9.50

coffee and white chocolate parfait, cocoa tuile

Rhubarb and Custard Pannacotta £9

poached rhubarb, pistachio crumble, rhubarb granita, pistachio ice cream (n)

Sour Cherry Mille-Feuille £9

vanilla and ginger mascarpone, cherry and ginger gel, chocolate soil

Affogato £5.50

Yorvale vanilla ice cream, shot of espresso, homemade biscotti (n)

add a shot of liqueur £4.50

Yorvale Ice Cream & Sorbets (3 scoops) £8.00

Vanilla, Chocolate, Strawberry, Salted Caramel, Lemon Curd,

White Chocolate Chunk, Red Cherry Swirl

Passion Fruit, Lemon, Raspberry, Mango (df)

Cheese and Biscuits

homemade chutney, fruit garnish

(Ask your server for today's selection)

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

Please ask your server for gluten free dessert options. (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.

AFTER DINNER COCKTAILS

Espresso Martini £9.95

Lemon Cheesecake £9.50

Yorkshire Old Fashioned £9.50

After Eight £9.50

LIQUEUR COFFEE

Bailey's £7.50

Amaretto £7.50

Cointreau £7.50

Tia Maria £7.50

Irish £7.50

FOR OUR FULL HOT DRINKS SELECTION, PLEASE SEE OUR DRINKS MENU



Welcome to Tykes Restaurant, where exceptional food and warm hospitality have been at the heart of what we do since 2005.

Our menu is a celebration of Yorkshire's finest, crafted with care by our talented chefs using the best seasonal ingredients. We take pride in working with trusted local suppliers like R&J Yorkshire's Finest Farmers & Butchers, Dales of Malton, Yorvale Ice Cream, York Gin, Cooper King Distillery and Spirit of Yorkshire Distillery, among many others. Together, we bring the rich flavours of our region to your plate.