



## WHILE YOU WAIT

Roast garlic & rosemary focaccia (v) £4.50

Mixed olives (gf, v) £5.00

Root vegetable crisps (v, ve) £4.50

Chilli hummus, seeded cracker (ve, gf) £4.50

Grazing board (v) £12.00

chilli hummus, 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)

Mackerel Fillet £13

heritage tomato, cucumber & wasabi sorbet (gf)

White Crab Crumpet £13.50

lemon & garlic aioli, dill emulsion, pickled shallot

Confit Chicken and Ham Hock Terrine £12

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

Roast Spiced Cauliflower £12

chilli hummus, chimichurri, lemon dressing (v, ve, gf)

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# MAIN COURSES

Chicken £23.50

confit chicken leg bon bon, sweetcorn, tenderstem broccoli,  
madeira cream sauce

Pork Tenderloin £23.50

stuffed with wild mushroom & spinach, pomme anna, radish, hispi cabbage,  
jus (gf)

Ribeye steak £33

crispy parmesan polenta, courgette, caramelised onion puree, chimichurri

Cod £25.95

saffron potatoes, pak choi, miso & carrot puree, fennel, white wine cream (gf)

Lamb £32.50

lamb rump, pea & watercress puree, tarragon emulsion, potato rosti,  
broad beans, cavolo nero, lamb jus (gf)

10oz Sirloin Steak £34

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

Risotto £19.50

courgette, heritage tomato, basil, parmesan (gf, v)

Hispi Cabbage £19

chive emulsion, black garlic puree, seeded onion & oat crumb, parmesan,  
veloute (v)

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)

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## SIDES

Savoy Creamed Cabbage (gf, v) £4.50

Garlic Mashed Potatoes (gf, v) £5.50

Greek salad (gf, v) £5.50

Green Salad (gf, v) £5.50

Tenderstem Broccoli (gf, v) £5.50

Crispy Pomme Anna, Parmesan (v) £5.50

Tykes Hand Cut Chips (v) £4.00

Homemade Onion Rings (v) £5.00

Polenta fries, black garlic puree (v) £5.50

## SAUCES

Peppercorn (gf) £4.50

Diane (gf) £4.50

Bernaise Sauce (gf) £4.50

Wholegrain Mustard Jus (gf) £4.50

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# DESSERTS

Victoria Eton Mess £9

victoria sponge, strawberry, meringue, homemade vanilla ice cream

Dark Chocolate and Hazelnut Marquise £9.50

salted caramel, hazelnut macaron, vanilla cream (n)

Cinnamon & Blueberry Focaccia French Toast £9

caramelised banana, mixed berry sorbet

Raspberry Cremeux £9

charred peaches, honey & pumpkin seed granola (gf)

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

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## AFTER DINNER COCKTAILS

Espresso Martini £12.50

Lemon Meringue £9.50

Yorkshire Old Fashioned £15.50

Chocolate Orange £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.