



SAMPLE SUNDAY LUNCH MENU

please note that the menu changes weekly

2 courses for £28 3 courses for £32

Served 12 - 4.30pm

*EXCLUDED FROM DEAL PRICE

STARTERS

Soup of the day (v) £8.00

Chicken liver parfait, tomato chutney, sour dough crisps £10.00

Prawn and crayfish cocktail, lemon and dill mayo, pickled cucumber salad (gf) £11.50

Roasted red pepper and garlic arancini, confit tomato dressing and toasted pine nuts (v) £9.50

MAINS

Roast topside of beef, roast potatoes, celeriac & horseradish puree, roasted roots, yorkshire pudding, beef gravy £18.50

Roast leg of lamb, creamed mash potato, minted crushed peas, honey glazed carrots, lamb gravy (gf) £19.50

Chicken breast, thyme roasted new potatoes, buttered greens, chorizo cream sauce, crispy kale (gf) £22.50

Wild mushroom courgette and spinach risotto, parmesan crisp, herb oil (v, ve) £18.00

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) £23.50

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

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

*100z Sirloin steak, hand cut chips & grill garnish £34.00

SIDES

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

Garlic Mash Potato (gf) £5.50

Green Salad (gf) £5.50

Tykes Hand Cut Chips £4.00

Tenderstem Broccoli (gf) £5.50

Homemade Onion Rings £5.00

(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.

DESSERTS

Apple & blackberry crumble tartlet, vanilla creme anglaise £8.50

Warm double chocolate brownie, salt caramel, sea salted caramel ice cream £8.50

Steamed orange and ginger sponge, candied orange, orange syrup and vanilla ice cream £8.50

Iced lemon meringue parfait, lemon curd, meringue shard £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

AFTER DINNER COCKTAILS

Espresso Martini £9.95

Lemon Cheesecake £9.50

Filey Old Fashioned £9.50

After Eight £9.50

LIQUEUR COFFEE

Bailey's £7.00

Amaretto £7.00

Cointreau £7.00

Tia Maria £7.00

Irish £7.00

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