



WHILE YOU WAIT

Roast garlic & rosemary focaccia (v) £4.50

Mixed olives (gf, v, ve) £5.00

Root vegetable crisps (v, ve) £4.50

Caramelised red onion hummus, seeded cracker
(v, ve, gf) £4.50

Grazing board (v) £12.00
caramelised red onion hummus, stuffed peppers, mixed olives,
pickles, focaccia

(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

Pork and Chorizo Scotch Egg £10.50
frisée, garlic aioli, pickled shallots

Portobello Mushroom Yorkshire Rarebit £11.00
pickled red cabbage, tarragon emulsion (v)

White Crab Crumpet £13.50
chilli jam, dill pickled cucumber

Southern Fried Chicken £10.50
honey, soy and chilli, chipotle, chive emulsion

Moules Marinière £11.00
samphire, toasted garlic and rosemary focaccia

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MAIN COURSES

Chicken £22.00

celeriac rosti, sweet potato, kale, chicken jus (gf)

Pork Tenderloin £22.50

stuffed with apple and brie, Pommes Anna, savoy cabbage, cider cream (gf)

Braised Rib of Beef £23.00

creamy mashed potato, parsnip, leeks, beef jus (gf)

Salmon £23.00

herb gnocchi, miso glazed carrots, squash puree, pickled fennel

Seabass Fillets £23.50

Parmesan Hasselback potatoes, grilled courgettes, tomato, chimichurri (gf)

Herb Gnocchi £20.00

butternut squash puree, braised fennel, crispy kale (v)

Truffle and Chive Polenta £21.00

wild mushroom, cauliflower puree, toasted pumpkin seeds (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)

100z Sirloin Steak £34

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

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SIDES

Miso Glazed Carrots (gf, v) £4.50

Apple, Walnut and Raisin Salad with Honey Lemon Dressing (gf, v, ve, n) £5.00

Basil Pesto Hispi Cabbage Wedge, Toasted Pumpkin Seed (gf, v, n) £4.50

Pickled Vegetable Salad (gf, v, ve) £5.00

Parmesan Hasselback Potatoes (gf, v) £5.00

Tykes Hand Cut Chips (v) £4.50

Homemade Onion Rings (v) £5.00

Truffle and Chive Polenta Fries, Chive Emulsion (gf, v) £5.50

SAUCES

Peppercorn (gf) £4.50

Bernaise Sauce (gf) £4.50

Wholegrain Mustard Jus (gf) £4.50

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DESSERTS

Vanilla Baked Cheesecake £9
damson and ginger crumble, damson syrup

Dark Chocolate Marquise £9.50
coffee caramel, whipped vanilla mascarpone, brown sugar meringue (gf, n)

Sticky Toffee Apple Pudding £9
honeycomb, sour apple sorbet

Clementine and Almond Tart £9
vanilla crème anglaise, clementine curd, candied orange (n)

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 (v)
Passion Fruit, Lemon, Raspberry, Mango (ve)

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 COFFEES

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.