

*Tykes* ®  
SANDBURN HALL



## WHILE YOU WAIT

Roast garlic & rosemary focaccia (v, ve) £4.50

Mixed olives (gf, v, ve) £5.00

Root vegetable crisps (v, ve) £4.50

Harissa & sun-dried tomato hummus, seeded cracker  
(gf, v, ve) £4.50

Grazing board (v) £12.00

Harissa & sun-dried tomato 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

Leek Terrine (v) £10.50

pressed leeks, goat's curd, ladolemono dressing, toasted sourdough

Pecan Crispy Brie (v, n) £10.50

pecans, caramelised apple, mixed herb salad

Spiced Sweet Potato, Carrot, Roast Pimento and Aubergine Pâté (v, ve, n) £9.50

walnut & pomegranate tabbouleh, seeded crackers

Yorkshire Salad £11.50

confit belly pork, Doreen's black pudding, Thatcher's Haze cider glaze

Morecambe Bay Moules Puttanesca £11.00/£16.00

toasted garlic & rosemary focaccia

(with fries and toasted garlic & rosemary focaccia as a Main Course)

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## MAIN COURSES

Chicken Schnitzel £21.00

sour cream and bacon jacket potato, pickled onion,  
radish & watercress salad

Pork Ribeye (gf) £22.00

caramelised potato, creamed savoy cabbage, Chasseur sauce

Yorkshire Hotpot £22.50

slow-cooked beef, confit fennel, caramelised onion gravy,  
roasted root vegetables, parmesan herb crust

Sea trout £22.00

glazed baby gem, pea and watercress velouté,  
goats' cheese croutons

Grilled Seabass (gf) £23.50

cottage fries, smokey tomato & chilli salsa, spring greens

Wild Mushroom Pappardelle (v) £20.50

spring onion, pak choi, asparagus, rocket salad, parmesan

Smoked Aubergine Burger (v) £16.50

tomato & chilli salsa, miso burger sauce, crisp lettuce,  
hand cut chips, coleslaw

Tykes Double Smash Burger £18.50

cheddar cheese, bacon, hand cut chips, coleslaw

10oz Sirloin Steak £34.00

Tykes butter, hand cut chips, confit tomato and grilled mushroom,  
herb salad

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## SIDES

Sesame roasted carrots and beetroot (gf, v, ve) £4.50

Grilled baby gem, pak choi, crumbled feta, lemon oil (gf, v) £5.00

Chef's salad (gf, v, ve) £5.00

Tykes hand cut chips (v, ve) £4.50

Homemade onion rings (v, ve) £5.00

Truffle and Parmesan fries (v) £5.50

Sauteed king prawns, Tykes butter (gf) £8.95

## SAUCES

Peppercorn (gf, v) £4.50

Creamy Wild Mushroom (gf, v, ve) £4.50

Chasseur (gf) £4.50

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# DESSERTS

Basque pistachio cheesecake (v, n) £10.50  
candied pistachio, meringue, red cherry

Yorkshire rhubarb & Bramley apple crumble (v) £9.00  
vanilla custard

Chocolate fudge brownie Alaska (v) £9.00  
raspberry sorbet, raspberry compote

Crème brûlée (gf, v) £9.00  
roasted pineapple, caramelised bananas, salted coconut caramel

Affogato (v, n) £5.50  
Yorvale vanilla ice cream, shot of espresso, homemade biscotti  
*add a shot of liqueur £4.50*

Yorvale ice cream & sorbets (3 scoops) £8.00  
*(Ask your server for today's selection)*

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.