





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

Soup of the day, homemade bread £8.00

Crispy sprouting broccoli (v, ve, gf) £11.50
chickpea & tahini puree, pomegranate, sesame seed dukkah

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

Whitby Bay coronation crab (gf) £13.95
watermelon salad, onion bhaji

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

Free range chicken Kiev £21.95

Tykes butter, Caesar salad, bacon & sour cream jacket potato

Tykes mixed grill £41.50

confit belly pork, lamb cutlet, dry aged fillet steak, béarnaise sauce,
poached egg, confit tomato, triple cooked chips

Sandburn Estate Angus beef pie £22.50

bone marrow pastry, beef gravy, vegetable panache,
hand cut chips or silky mash

Goan fish stew (gf) £26.95

tandoori monkfish and king prawn kebab, Bombay aloo, grilled lime,
coriander

Norwegian cod loin chowder £27.50

fresh mussels, corn & chilli kimchi, soft potato, fish velouté

Aubergine tortello (v, ve) £20.00

tomato ragu, basil

-Add Burrata (v) £4.95-

Grilled halloumi burger (v) £16.50

tomato & chilli salsa, crisp lettuce, hand cut chips, coleslaw

Tykes black & blue double smash burger £19.95

Yorkshire blue cheese, bacon, hand cut chips, homemade slaw

12oz Sirloin Steak £34.00

Tykes butter, hand cut chips, confit tomato, garlic mushroom,
dressed watercress

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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

Monkfish and king prawn tandoori skewer (gf) £9.95

SAUCES

Peppercorn (gf, v) £4.50

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

Chasseur (gf) £4.50

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DESSERTS

Creme caramel (v) £9.50
poached pear in saffron and Calvados

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

Terry's Chocolate Orange £9.95
White chocolate mousse, orange gel, ginger biscuit, white chocolate
soil

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 pieces £11.00
Three pieces £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

Vodka, Tia Maria, Espresso

Lemon Cheesecake £9.50

Dutch Barn Vanilla Vodka, Limoncello, Lemon Curd, Lemon Juice, Cream, Biscuit Crumb

Negroni £10.50

Sandburn Hall Gin, Campari, Martini Rosso

Chocolate Orange £9.50

Blood Orange Gin, Cointreau, Bailey's, Chocolate Syrup, Cream

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 ASK YOUR SERVER



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.