



WHILE YOU WAIT

Homemade focaccia,
confit garlic, extra virgin olive oil, balsamic (v, ve)
£4.50

Marinated Greek olives (gf, v, ve) £6.95

Crispy pork crackling, apple sauce (gf) £6.95

Smoked ham & cheese croquettes, saffron aioli
£6.95

Grazing board (v) £12.00
black bean hummus, stuffed peppers, 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 £9.50

Chicken, ham hock & leek pie £12.95
egg and mustard salad

Crispy calamari £12.50
squid ink, fava bean puree, crispy spring onion, saffron aioli

Caramelised onion tarte tatin (v, n) £12.00
whipped goat's curd, fresh figs & candied walnuts

Roast partridge breast (gf) £12.50
puy lentil & bacon stew, crispy parsnip shavings

Moules Mariniere £13.50
creamy white wine sauce, poached leeks, thyme & garlic, focaccia

Crispy sprouting tempura broccoli (v, ve, gf) £12.50
pomegranate, chickpea & tahini puree, green herb salsa

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MAIN COURSES

Chicken breast wrapped in prosciutto (gf) £23.50
tarragon mousseline, dauphinoise potatoes, glazed baby vegetables,
roast chicken butter sauce

Duo of Yorkshire venison (gf) £28.00
pan roast loin, duchess venison pie, heirloom pumpkin, juniper,
mustard jus

Sandburn Estate Angus beef pie £22.50
bone marrow pastry, beef gravy, vegetable panache,
-hand cut chips or silky mash-

Whole baked lemon sole (gf) £39.50
brown shrimp butter, seasonal greens, baby potato

Aubergine tortello (v, ve) £22.50
tomato ragu, grilled vegetables
-Add burrata (v) £4.95-

Pan fried stone bass (gf, n) £26.95
salt baked celeriac, bean fricassee, herb cream sauce, wilted sea
vegetables, pine nuts

Paneer makhani (n, v, gf) £22.50
candied chilli cashew, mango pilaf rice, pani puri, hari chutney

Tykes black & blue double smash burger £21.50
Yorkshire blue cheese, bacon, hand cut chips, homemade slaw

12oz Sirloin Steak £35.00
Roasted garlic butter, hand cut chips, confit tomato, garlic
mushroom, dressed watercress

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SIDES

Roasted squash salad, pumpkin seed dukkah (gf, v, ve) £5.00

Crushed beef fat roasties, beef marrow aioli, parmesan shavings (gf) £5.00

Fine green beans, shallot butter, toasted almond flakes (gf, v, n) £5.50

Tykes hand cut chips (v, ve) £4.50

Homemade pickled onion rings (v, ve) £5.00

Tomato and red onion salad, rocket, balsamic (gf, v, ve) £4.50

-add buratta (gf, v) £4.95 extra-

SAUCES

Peppercorn (gf, v) £4.50

Red Wine Jus (gf) £4.50

Creamy Wild Mushroom (gf, v) £4.50

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DESSERTS

Crème caramel (v, gf) £9.50
poached pear in saffron and Calvados

Yorkshire blackberry & Bramley apple crumble (v) £9.50
vanilla custard

Chocolate orange dome £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) £8.95

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.