DUKE OF YORK

DINNER MENU

TO START

HOUMOUS, SPICED AUBERGINE, OLIVES, GRILLED FLATBREAD (V) (VGO) 6

PRAWN PIL PIL WITH CHARRED CIABATTA 8

SALT & PEPPER CALAMARI, SAFFRON AIOLI 7

PROSCIUTTO, SHAVED PARMESAN, BALSAMIC REDUCTION & PICKLES 8

FRESHLY MADE SOUP (PLEASE ASK FOR TODAY'S OPTION) (V) 5

HOUSE VEGAN RISOTTO (PLEASE ASK FOR TODAY'S OPTION) 7/13

TO SHARE

HOUSE NACHOS, melted cheddar, sour cream, guacamole, jalapeños & salsa (V) (VGO) **11 CURED MEAT SELECTION**, olives, marinated grilled vegetables, charred ciabatta **16**

MAIN COURSES

HOUSE BURGER

Toasted bun, red onion chutney, gem leaves, tomato & chips **13**

Add bacon 1. Add cheddar 1. Add both 1.75

PRAWN TAGLIATELLE

Chilli, garlic & fresh coriander 11

ROASTED SQUASH SALAD

Roasted squash, beetroot, grilled goats' cheese, shallot dressing (V) (VGO) **10**

CHICKEN BURGER

Cheddar cheese, bacon, BBQ sauce, toasted bun, gem leaves, tomato & chips **12**

FILLET OF SEA BASS

Sautéed new potatoes, creamed spinach, lemon caper dressing **16**

BEER BATTERED FISH

Chips, house mushy peas & tartare 14

CHICKEN BREAST

Grain mustard mash, tenderstem broccoli, wild mushroom sauce **12**

PIE OF THE WEEK

Creamy mash, house veg (Please ask for today's option) **14**

BROAD BEAN, SPINACH & CORIANDER BURGER

Toasted bun, salsa, gem leaves, tomato & chips (VG) 11

STEAK & CHIPS

8oz Sirloin **20**, 10oz Rib Eye **25** Served with peppercorn or wild mushroom sauce, roasted mushroom and confit tomato

SIDES

CHIPS 4 HOUSE VEG 4 CREAMY MASH 4 HOUSE SALAD 4

DESSERT

CHEF'S STICKY TOFFEE PUDDING, toffee sauce, vanilla pod ice cream or custard 6
SEASONAL FRESH FRUIT CRUMBLE, vanilla pod ice cream or custard 6
BAKED VANILLA CHEESECAKE with cinnamon braised berries 6
CHOCOLATE BROWNIE, vanilla pod ice cream or custard (GF) 6
SELECTION OF ICE CREAMS AND SORBETS (Please ask for today's flavours) 5

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens. V - Vegetarian, VO - Vegetarian option, VG - Vegan, VGO - Vegan option available, GF - Gluten free