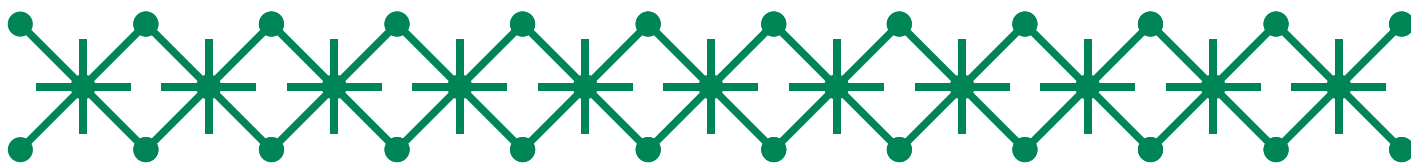


THE YORK

Sunday Menu

— Served 12noon–8pm —



SNACKS & STARTERS

NOCELLARA OLIVES marinated in garlic and rosemary (vg, gf)	£5.75	ONION BHAJIS with balti sauce, mint yoghurt and mango chutney (vg, gf)	£7
BBQ ROASTED PEANUTS (vg, gf)	£3	DEVILLED CALAMARI & WHITEBAIT with lime mayo	£6.50
PORK SCRATCHINGS and chipotle dipping sauce (gf)	£3.50	SOUP OF THE DAY with warm bread and Jersey butter (vgo, gfo)	£6

SIDES

HANDCUT CHIPS (vgo, gfo)	£3.50	CAULIFLOWER CHEESE (v)	£4.50
BUTTERY MASH (v, gf)	£3.50	BEER BATTERED ONION RINGS (v)	£3.50
SEASONAL SLAW (vg, gf)	£3	YORKSHIRE PUDDING	£1.50
GARDEN SALAD (vg, gf)	£3		

MAINS

PIE OF THE DAY £14

with mushy peas, gravy and your choice of buttered mash or hand cut chips

Meat & vegetarian options available

BEER BATTERED COD £14

handcut chips, scraps and tartare sauce with your choice of mushy peas or curry sauce

SMOKED CHICKEN & BACON CAESAR SALAD £14

with croutons, parmesan and fresh anchovies (gfo)

HEIRLOOM TOMATO PANZANELLA SALAD £14

with focaccia croutons, basil mayo, toasted pine nuts and extra virgin olive oil (vg, gfo)

BUTTERMILK FRIED CHICKEN BURGER £13

ranch sauce, baby gem and red onion

HOUSE BURGER £13

2x3oz British beef patties with American cheese and burger sauce (gfo)

CAJUN SPICED BLACK BEAN BURGER £12

with lime mayo, baby gem and red onion (vg)

All burgers served with handcut chips and slaw (vg)

Burger add-ons:

American cheese, Yorkshire Blue, smoked bacon, black pudding £1.00 each

Caramelised onions, fried egg, jalapenos 50p each

Sunday Dinner

BRITISH BEEF TOPSIDE

(gfo) £17

***TWO MEATS SPECIAL
half and half beef and pork**

£20

MOSS VALLEY PORK SHOULDER

(gfo) £16

CHICKEN SUPREME

(gfo) £16

VEGETARIAN HAGGIS

(vgo) £15

~ Served with all the trimmings ~

roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding and gravy

DESSERTS

all £7-50

STICKY TOFFEE PUDDING

with salted toffee sauce and vanilla ice cream (v)

STRAWBERRY PAVLOVA

Handmade meringue loaded with strawberry jam and creme patissiere, topped with fresh strawberries (v, gf)

TRIPLE CHOCOLATE BROWNIE

with Belgian chocolate sauce and vanilla ice cream (v)

WARM BANANA BREAD

topped with rum caramel, toasted pecans, caramelised banana and coconut sorbet (vg, gf)