

PUBLIC

DUKE OF YORK

HOUSE

*Sample Sunday Menu***TO START**

Sourdough & Butter <i>v</i>	4.00
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SMALL PLATES

Crispy halloumi, pomegranate, hot honey <i>v</i>	9.50
Padron peppers, romesco, aleppo, sea salt <i>ve</i>	9.00
Rose harissa hummus & flatbread <i>ve</i>	6.50
Caesar salad, cos lettuce, soft boiled egg, parmesan, caesar dressing	10.00

MAINS

Beer battered line-caught haddock, mushy peas, triple cooked chips, tartare	17.50
Chuck & short-rib beef burger, secret sauce, lettuce, tomato, onion, cheddar, fries	17.00
Plant-based burger, lettuce, tomato, onion, cheese, fries <i>ve</i>	17.00

SUNDAY ROASTS*served with seasonal vegetables, potatoes, Yorkshire pudding & gravy*

Chef's Roast Trio, Chicken, Pork & Beef	26.50
British rump of beef	22.00
Leg of Lamb	22.00
British pork belly	20.00
Free range corn-fed roast chicken, sage and onion pork stuffing	19.00
Chestnut, cashew, beetroot, spinach, & butternut squash wellington <i>ve (Yorkie on request)</i>	18.00

SIDE PLATES

Pigs in blankets	6.50	Roast Potatoes <i>ve</i>	5.00
Cauliflower Cheese <i>v</i>	6.50	Triple Cooked Chips <i>ve</i>	5.00
Seasonal Veg <i>ve</i>	6.00	Skin on Fries <i>ve</i>	5.00

DESSERTS

Brown butter panna cotta, passion fruit coulis, lemon crumble <i>v</i>	7.50
Bramley apple & wild berry crumble, custard <i>ve</i>	7.00
Sticky toffee pudding, butterscotch sauce & vanilla ice cream <i>v</i>	7.50
Affogato, double espresso, vanilla ice cream <i>v</i>	5.50
Vanilla or Chocolate ice cream (scoop) <i>v</i>	2.00

*Please advise a member of staff if you have any particular dietary requirements.
We cannot guarantee the absence of traces of nuts or other allergens.*