

## DINNER MENU 6pm till 9pm

1 Course from £11.90

2 Courses from £14.90

3 Courses from £16.90

### APERITIFS' & NIBBLES

#### Gin & Tonic | from £4.35

Choose your Gin from our list,  
Choose your mixer, We'll do the rest!

#### Vodka & Tonic | from £4.60

Choose your Vodka from our list,  
Choose your mixer, We'll do the rest!

#### Cocktails | from £7.00

Please ask a member of staff for our cocktail list

#### Miniature Prosecco | £5.95

20cl Bottle of Prosecco Doc Treviso

#### Bread & Dipping Oil | £3.25

Grilled 'Hindleys' Breads, Balsamic Oil, Mixed Olives

#### Marinated Olives | £2.00

A Pot of Pitted Mixed Olives, Lemon, Garlic & Herb  
Marinade

### STARTERS

#### Soup & Bread v | GF\* no bread

Ask A Member of Staff for the Soup of the Day, Crusty Bread & Butter

#### Cured Salmon | GF

£1 Supplement

Gin & Sicilian Lemon Tonic Cured Salmon, Beetroot Puree, Salad of Pea & Watercress

#### Lamb

Breaded Lamb Croquettes, Pickled Red Cabbage, Pear Chutney

#### The Yorkshiremans' Croque Monsieur

Cheese, Dijon & Ham Toasted Sandwich, Mustard Béchamel Sauce, Tomato Relish

#### Linguine

Wild Mushrooms, Fresh Garlic, Herb Cream, Linguine Pasta, Grated Pecorino

#### Prawns | GF\*no croutons

Chilled Prawns, Sliced Avocado, Baby Gem Lettuce, Brown Bread Croutons, Citrus Oil

#### Pate | GF\* no crostini – salad instead

Chicken, Chorizo & Thyme Pate, Red Onion Jam, Ciabatta Crostini

#### Turmeric Spiced Mackerel | GF

Spiced Chickpea Salad, Lemon, Herb Vinaigrette

#### Camembert for Two

£1 Supplement per person

Cranberry & Chilli Baked Camembert, Rosemary & Garlic Ciabatta, Pear Chutney

### MAIN COURSES

#### Beef Burger

GF\* no bun – swap chips for potatoes

Handmade Beef Patty, Ciabatta Bun, Smoked Back Bacon, Cheddar, Confit Tomato, Aioli, The Yorkshireman's Hand Cut Chips

#### Seabass

Pan Seared Seabass Fillet, Cherry Tomatoes, Shallot, Garlic, Buttered New Potatoes, Salsa Verde

#### Belly of Pork | GF

Slow Roasted Belly of Pork, Smoked Garlic & Maple Syrup Mash, Seasonal Greens, Rich Beer Gravy

#### Chicken

GF\* swap potato cake for potatoes

Roasted Breast of Chicken, Apple & Thyme Potato Cake, Braised Red Cabbage, Red Wine Jus

#### Bradshaws' Rump Steak

GF\* no chips – swap for potatoes - £2 Supplement

Chilli Rubbed & Chargrilled 8oz Rump Steak, Hand Cut Chips, Garlic & Thyme Beurre Noisette, Pea Shoots

#### Hake

GF\* no potato straws – swap for potatoes

Cajun Spiced Hake Fillet, Chorizo, White Bean & Tomato Cassoulet, Crispy Potato Straws

#### Provençal Pithivier v

Baked Puff Pastry Pithivier, Provençal Vegetables & Goats cheese Filling, Mixed Leaf Salad

#### Tortellini v

Pumpkin Stuffed Tortellini, Rustic Tomato & Herb Ragout, Sautéed Wild Mushrooms, Diced Beetroot

#### Salads

#### Belly of Pork

Slow Roasted Belly of Pork, Warm Salad of Green Peppers, Pak Choi, Noodles, Spring Onion & Schezwan Pepper Dressing

#### Chicken

GF\*no croutons

Charred Chicken Breast, Pecorino Cheese, Salad of Crispy Pancetta, Asparagus, Croutons & Avocado, mixed leaves & Lime Dressing

#### Duck

Oriental Style Duck, Thai Scented Noodles, Sautéed Green Peppers, Pak Choi & Spring Onions, Plum Sauce

### SIDES

The Yorkshireman's Hand Cut Chips £2.00 Seasonal Vegetables £2.00 Buttered New Potatoes £2.00

- See Reverse for Desserts & After Dinner Tipples -

## DESSERTS

**Vanilla Crème Brulee** v | *GF\* no Shortbread*  
*Kirsch Cherry Compote, Homemade Shortbread Biscuit*

**Crumble** v  
*Stewed Rhubarb & Apple Crumble, Almond Shortbread Biscuit Topping, Vanilla Custard*

**Cheesecake**  
*Elderflower & Lime Cheesecake & Ginger Syrup*

**Banana Sponge** v  
*Warm Banana & Date Sponge, Toffee Sauce, Vanilla Ice Cream*

**Pavlova Mess** v | *GF*  
*Raspberry Compote, Crushed Meringue, Raspberry Ripple Ice Cream, Fresh Raspberries, Whipped Cream, Shredded Mint*

**Ice Cream** v | *GF\*no Cafe Curls*  
*Please ask for our current selection...*

**Cheese & Biscuits**  
*Add a glass of Cockburn's or Taylors Port for £3*  
*Selection of 3 House Cheeses, Assorted Biscuits, Chutney **£3 Supplement***

## HOT BEVERAGES

**Espresso** £1.90   **Americano** £1.90   **Cappuccino** £2.50   **Caffé Latte** £2.50   **Flat White** £2.50   **Macchiato** £2.20  
**Double Espresso** £2.10   **Hot Chocolate** £2.25   **Tea** £1.90

## AFTER DINNER TIPPLES

**Irish Coffee** £5.50  
*Espresso, Jameson's, Brown Sugar, Fresh Cream*

**Baileys Coffee** £5.50  
*Espresso, Baileys, Brown Sugar, Fresh Cream*

**Jamaican Coffee** £7.00  
*Espresso, Tia Maria, Rum, Brown Sugar, Fresh Cream*

**Cherry Bakewell** £7.50  
*A Sweet Treat ; Absolut Vanilla Vodka, Dissaronno, Cherry Syrup, Cranberry Juice, On the Rocks*

**Cockburn's Port or Taylors Port** £3.00  
*Perfect with Cheese!*

**House Dessert Wine** £3.00  
*75ml glass Château Laulerie, Cotes De Montravel 2014*

**Espresso Martini** £7.00  
*Espresso, Tia Maria, Absolut Vodka*

**Hazelnut Espresso Martini** £7.50  
*Espresso, Hazelnut Syrup, Tia Maria, Absolut Vodka*

**Baileys & White Chocolate Martini** £8.00  
*Espresso, Baileys, White Chocolate Syrup, Absolut Vanilla*

**Selection of Liqueurs & Digestifs** from £2.25  
*Drambuie, Cointreau, Tia Maria, Dissaronno, Grappa, Limoncello, Grand Marnier, Courvoisier, Glenfiddich, Glenmorangie, Harvey's Bristol Cream Sherry*

*You will also find the Wine & Dine Group at our sister Restaurant*  
**1709 The Brasserie, Lichfield, Staffordshire**  
**01543 257986**

**Monday – Saturday | Lunch | 12-2.30pm**  
**Tuesday– Saturday | Dinner | 6-9pm**  
**Monday Night 3-2-1 Offer | Dinner | 6-9pm**  
*(Please note\* We do not serve our Main Menu alongside)*  
**Sunday Lunch | 12-6pm**  
*Choice of 4 Home cooked Roasts & Alternatives*

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