

LUNCH MENU 12pm till 2.30pm

1 Course from £8.90

Starter & Main Course from £9.90

Add Dessert from £3

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

£2 Supplement per person

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

MAIN COURSES

Beef Burger

GF no bun – swap chips for potatoes - Add Smoked Back Bacon for £1 extra*

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

Seabass £2 Supplement

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

Belly of Pork | GF £2 Supplement

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 - £3 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

Email - theyorkshireman@wine-dine.co.uk

Facebook – www.facebook.com/theyorkshireman