

THEYORKSHIREMAN
KITCHEN-DELI-RESTAURANT

RESTAURANT LUNCH MENU 2 COURSES *FROM* £10.90 3 COURSES *FROM* £12.90

STARTERS

HOMEMADE SOUP OF THE DAY WITH BREAD AND BUTTER V GFR

SMOKED BACON AND BLACK PUDDING SALAD WITH HONEY AND MUSTARD DRESSING GFR

SMOKED MACKEREL PATE BREAD STICKS AND CIABATTA CROSTINI GFR

MUSHROOMS IN CREAMY GARLIC SAUCE SERVED ON TOAST V GFR

CHICKEN AND CHORIZO SALAD WITH A CHIPOTLE MAYONNAISE DRESSING GF

PRAWNS IN CHILLI, GARLIC AND LIME MARRINADE SERVED ON
A LEAF SALAD *£1 SUPPLEMENT GF*

MAIN COURSES

BRADSHAWS PORK SAUSAGES ON MASHED POTATO WITH STROGANOFF SAUCE

SALMON AND DILL FISHCAKES GREEN SALAD WITH LEMON AND DILL VINEGREETE

CHILLI RUBBED RUMP STEAK WITH TWICE COOKED CHIPS AND GARLIC AND THYME BEURRE
NOISETTE AND PEA SHOOTS *£2 SUPPLEMENT GFR*

THE YORKSHIREMAN BURGER- HANDMADE BEEF PATTIE IN A CIABATTA BUN WITH MELTED MATURE
CHEDDAR, MIXED LEAF BEEF TOMATO, AIOLI AND TWICE COOKED CHIPS – *ADD SMOKED BACK
BACON £1 SUPPLEMENT GFR*

TANDOORI SPICED FILLET OF HAKE SERVED ON A BED OF BASMATI RICE FINISHED WITH MANGO
AND CORRINADER YOGURT AND PEA SHOOTS GF

CHICKEN MILANESE ON RUSTIC TOMATO LIGUINIE WITH BASIL OPESTO AND SHAVED PECORINO

CHARRED SWORDFISH STEAK ON A BED OF LEMON MINT AND ROCKET LINGUINE FINISHED WITH A
CAPER SALSA *£2 SUPPLEMENT GFR*

AUBERGINE AND CHICK PEA BURGER IN A CIABATTA BUN WITH AIOLI LEAF AND MOZZERELLA WITH
CHIPS AND PEA SHOOT SALAD V

BUTTERNUTSQUASH, MUSHROOM, RED PEPPER AND SPINACH RISOTTO FINISHED WITH CREAM
AND PECORINO CHEESE V GF *VEGAN ON REQUEST*

SIDES

TWICE COOKED CHIPS *£2* MARINATED OLIVES *£2* DRESSED LEAF SALAD *£2* SEASONAL GREENS *£2*

WARM BAKED BREAD SERVED WITH MARINATED OLIVES AND DIPPING OIL *£3.25*

DESSERTS

VANILLA CHEESECAKE WITH GINGER BUSCUIT BASE TOPPED WITH MAPLE ROAST PECANS

RHUBARB PANNA COTTA WITH PASSIONFRUIT COULIS GF

BAKEWELL TART WITH RASPBERRY RIPPLE ICECREAM

HOMEMADE AMERICAN PANCAKES TOPPED WITH BELGIAN CHOCOLATE SAUCE AND BANANAS

CHEESE PLATE SHROPSHIRE BLUE, FRENCH BRIE AND MATURE CHEDDAR WITH PEAR CHUTNEY AND SAVOURY BISCUITS £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
Rum, Brown Sugar, Fresh Cream*

Baileys Coffee £5.50
£7.00

Espresso, Baileys, Brown Sugar, Fresh Cream

Jamaican Coffee

Espresso, Tia Maria,

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
Martini £8.00

*Espresso, Hazelnut Syrup, Tia Maria, Absolut Vodka
Chocolate Syrup, Absolut Vanilla*

Baileys & White Chocolate

Espresso, Baileys, White

Selection of Liqueurs & Digestifs from £2.25

Drambuie, Cointreau, Tia Maria, Dissaronno, Grand Marnier, Courvoisier, Glenfiddich, Glenmorangie, Harvey's Bristol Cream Sherry

You will also find the Wine & Dine Company at our sister Restaurant

1709 The Brasserie, Lichfield, Staffordshire

01543 257986