

DINNER MENU 6pm till 9pm

Main Course from £11.90

2 Courses from £14.90

3 Courses from £17.90

Starters and Desserts Priced at £3 When Purchased With a Main Meal

Why not start your evening with a plate of 'Local Baked' Breads, Our Marinated Olives & Balsamic Dipping Oil for Two for **£3.25**

APERITIF LIST

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!

Raspberry Pink Fizz | £7.50

Prosecco, Monin' Raspberry Syrup,
Edinburgh Gins' Raspberry Liqueur,
Elderflower, Soda, Fresh Raspberries

Aperol Spritz | £7.00

Aperol, Prosecco, Soda, Orange

The Yorkie's Cocktail of the Week
| £7

Please ask a member of staff for this week's cocktail offer

Miniature Prosecco | £5.95

STARTERS

Soup & Bread v | GF* no bread or croutons

Wild Mushroom Soup, Chive Crème Fraiche, Garlic Croutons, Bradshaw Brothers' Loaf
Pate

Smoked Mackerel & Salmon Pate, Watercress, Samphire, Beetroot Puree, Grissini Sticks

Halloumi v | GF

Pan Fried Halloumi, Sweet Chilli Marinade, Sweet Pickled Vegetables

Duck | GF* no crostini

Duck Leg Rilletes, Julienne of Spring Onion & Cucumber, Crostini, Black Cherry Compote

Squid | GF

Lightly Fried Squid Rings, Sautéed Chorizo, Roasted Fennel, Orange Oil

Pork | GF

Crispy Belly Pork Slices, Honey, Garlic & Ginger Sauce, Fresh Apple Salad

Hash Cake

Handmade Black Pudding & Potato Hash Cake, Mustard Cream Sauce & Poached Egg

Pumpkin v | vegan no croutons | GF* no croutons

Roasted Pumpkin, Mixed Leaf, Charred Red Onion, Dolcellate Croutons, Walnut, Herb Oil

Platter for One

Spiced Hummus, Beetroot Dip, Cured Meats, Marinated Olives, Baked Crostini **£1 Supplement**

Camembert for Two | v* no Pancetta

Baked Camembert, Crispy Pancetta, Homemade Seeded Soda Bread, Grissini **£2 Supplement Per Head**

MAIN COURSES

Beef Burger | GF* no bun

Handmade Beef Patty, Brioche Bun, Mature Cheddar, Smoked Back Bacon, Lettuce, Red Onion, Tomato, Chipotle Mayonnaise, The Yorkshireman's Hand Cut Chips

Pork | GF* swap potato cake for alternative potato

Pan Seared Pork Fillet, Braised Red Cabbage, Black Pudding Potato Cake, Caramelised Onion Gravy

Chicken | GF

Oven Roasted Butter Chicken Breast, Sautéed New Potatoes, Apple & Brandy Jus, Green Beans

Hake | GF

Asian Spiced Hake Fillet, Jasmine Rice, Coriander & Mango Yoghurt, Pea Shoots

Sirloin Steak | GF

£5 Supplement

Bradshaw's Locally Sourced 8oz Rump Steak, Sautéed New Potatoes, Wild Mushroom Stroganoff Sauce, Pea Shoots

Fisherman's Pie | GF

Traditional Fish Pie, White Sauce, Spinach Mash, Pea Puree

Vegetarian Wellington v

Butternut Squash, Spinach & Walnut Wellington, Stilton & Grain Mustard Cream, Seasonal Greens

Arancini v | vegan

Chestnut Mushroom & Thyme Arancini Balls, Rustic Tomato & Red Pepper Sauce, Pea Shoots

SIDES

The Yorkie's Hand Cut Chips £2.00 **Seasonal Vegetables** £2.00 **Pot of Olives** £1.90 **Garlic & Rosemary New Potatoes** £2.50

Almost everything on our menu is made & prepared in our kitchen, for information on allergens or any other dietary requirements please see a member of staff

Unfortunately we do not stock Gluten-free Bread

GF | Gluten Free
GF* | Gluten Free on Request

DESSERTS

Panna Cotta | *GFR* no compote*

Maple Syrup & Vanilla Panna Cotta, Date & Brandy Compote, Crushed Hazelnuts

Banoffee Bread & Butter Pudding v |

Banana & Toffee Bread & Butter Pudding, Toffee Custard

Crumble v |

Stewed Apples, Pears, Raspberries & Blackberries, Toasted Almond & Biscuit Crumble, Vanilla Ice Cream

Trifle

Pear & Ginger Trifle; Sticky Ginger Sponge, Poached Pear Jelly, White Chocolate Custard, Chantilly Cream, Ginger Biscuit Crumb

Cheesecake v |

Dark Chocolate Cheesecake, Peppermint Cream

Ice Cream v | **GF**

Choice of 2 Scoops; Vanilla, Chocolate, Toffee Fudge, Strawberry, Mint Chocolate Chip

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 £2.20 **Hot Chocolate** £2.50 **Tea** £1.90

AFTER LUNCH TIPPLES

Irish Coffee £5.50

Hot Espresso, Jameson's, Brown Sugar, Fresh Cream

Baileys Coffee £5.50

Hot Espresso, Baileys, Brown Sugar, Fresh Cream

Jamaican Coffee £7.00

Hot Espresso, Tia Maria, Rum, Brown Sugar, Fresh Cream

Cockburn's Port Or Taylor's £3.00

Perfect with Cheese!

House Dessert Wine £2.75

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, Talisker, Macallen Gold, Balvenie, Laphroigh, Glenmorangie, Harvey's Bristol Cream Sherry

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

Monday – Saturday | Lunch | 12-2.30pm

Tuesday – Saturday | Dinner | 6-9pm

(9:30pm Saturdays)

Monday Night 3-2-1 Offer | Dinner | 6-8:30pm

(Please note We do not serve our Main Menu alongside)*

Sunday Lunch | 12-6pm

Choice of 3 Home cooked Roasts & Alternatives

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