

## THE YORKSHIREMAN RESTAURANT

TWO COURSES £14.90 THREE COURSES FOR £16.90

### While you wait

Olives £1.90

Warm bread and grissini sticks with balsamic oil and olives £3.25

Rosemary, olive oil and rock salt baked ciabatta bread £2.65

### Starters

Homemade soup of the day ask a member of staff, served with freshly baked local bread and butter v  
GFR

Chicken liver, Port and caramelised onion pate with Tomato chutney and a Ciabatta crostini's GFR

Welsh rarebit with smoked bacon on toast –

Spiced watermelon, pomegranate seed and feta salad GF v

Crab linguine with chilli and Parsley crab cooked in white wine and lemon sauce £1 supplement

Chilled poached salmon salad served on a apple and beetroot salad cumin seeds and coriander with  
lemon and cardamom dressing GF

Maple, thyme and garlic baked camembert for 2 served with char grilled Ciabatta and grissini sticks  
and homemade onion jam £2 per person supplement v

### Main courses

Oriental style duck leg served with Thai scented noodles and a plum sauce

Chicken Cacciatore oven roast chicken breast cooked in red wine mushroom and tomato sauce with  
crispy potatoes GF

Pan fried seabass fillet served on a bed of cherry tomatoes, garlic and shallots cooked in white wine  
finished with sauce vierge with buttered new potatoes GF

Grilled gammon steak served on sautéed kale with shallots, garlic and toasted almonds finished with  
mustard oil GF

The Yorkshireman Staffordshire beef burger our own beef Pattie served with lettuce, mature cheddar  
and burger relish served with chips GFR

Prosciutto wrapped pork fillet served with sage and onion cous cous with spinach and apricot sauce

Wild Mushroom Linguine with tarragon and parmesan cream v

Courgette and butternut squash pappardelle tossed with cherry tomatoes fresh Basil and Garlic v GF  
vegan

Staffordshire Rump steak grilled rump steak with skinny fries and Aioli and spicy lemon dressed leaves

Staffordshire Rib eye steak grilled rib eye steak with béarnaise sauce twice cooked chips and lemon  
scented green beans £4 supplement

### Summer salads

Tandoori chicken breast with mint yoghurt dressing homemade pumpkin seed flatbread tomato onion and mint salad

Chilled poached salmon with mixed leaves apple and beetroot salad, cumin seeds and Coriander with lemon and Cardamom dressing

Steak and mozzarella salad pan fried Rump steak with Mozzarella cherry tomatoes shallots and smoked bacon served on a bed of mixed leaves

Grilled Goat's cheese salad on a bed of mixed leaves with beetroot and homemade onion jam v

### Side orders

Chips £2 Buttered Jersey Royals £2 lemon scented green beans £2.95

Dressed salad £2 skinny fries £2

### Homemade Desserts – From £2.50

Mango cheesecake with lime and ginger syrup and Chantilly cream

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Homemade lemon tart served with homemade raspberry sorbet £1 supplement

Apple and maple syrup crumble stewed apples flavoured with maple syrup topped with crumble served with toffee fudge ice cream

Cheeseboard- Mature Cheddar, Brie and Shropshire Blue cheese with biscuits and chutney £3 supplement

### Ice-cream Sundaes - £4.50

Strawberry shortbread ice cream sundae with strawberry ice-cream and white chocolate sauce GFR

Chocolate brownie sundae with chocolate ice-cream and white chocolate sauce

Sticky toffee sundae with toffee ice-cream and toffee sauce

### Ice creams

Choose from the following flavours

Mint chocolate chip

Strawberry

Chocolate

Vanilla

Toffee fudge

£1.50 one scoop £2.75 two scoops £3.25 three scoops

### Children's meals

Where possible we can cook smaller versions of our main menu dishes or we have the following available

Homemade fishfingers and chips £5

Homemade chicken Goujons and chips or mixed salad with mayonnaise dip £5

Homemade mini cheeseburger **served with chips** £6