

The Yorkshireman luncheon menu

Main course £8.90 starter and MAIN course £9.90 add a dessert for £2.50

Starters

Homemade soup of the day served with Amerton bakery bread and butter v GFR

Smoked mackerel and dill fishcake served with a beetroot salad and lemon cream dressing

Mozzarella, red onion, tomato and mixed leaf served in a pitta bread with a pesto dip v GFR

Tapas; roasted red pepper skewer, patatas bravas potato cake topped with cheddar cheese,

traditional Spanish Tortilla, chilli olives and aioli v £1 supplement GFR v

The Yorkshireman prawn salad with Marie Rose dressing and olive

oil baked wholemeal croutons GFR

Chicken liver and smoked bacon pate served with toast and apple and calvados brandy

Asparagus, roasted vine cherry tomatoes topped with a poached egg finished with hollandaise v

GFR £1 supplement

Mains

Slow cooked belly pork served with creamy mash and wilted greens and apple and cider gravy GF

Pan fried fillet of Seabass served on buttered new potatoes local asparagus and beurre blanc

sauce £2 supplement GF

Cajun chicken salad with garlic mayonnaise GF

Pancake filled with smoked bacon, chicken and cheese sauce with mixed leaf salad

Moules marniere – mussels cooked in white wine, garlic and onions finished with cream served

with Amerton Bakery bread and butter GFR

Vegetarian

Creamy mushroom and tarragon pancake served with a mixed leaf salad v

Sweet potato, spinach and tomato risotto topped with courgette fritters v GFR

Roasted Mediterranean vegetable gnocchi served in a rustic tomato sauce v GFR

Pub classics

Home cooked ham with proper chips and two fried eggs GFR

Char grilled gammon steak served with proper chips, grilled pineapple and a fried egg GF

large gammon £2 supplement GFR

Beer battered cod with proper chips and mushy pea's *LARGE COD* £2 supplement

The Yorkshireman burger served in a brioche bun with mature cheddar cheese, lettuce, burger

relish served and twice cooked chips GFR

Add Grilled smoked bacon £1

Char grilled rump steak from Bradshaw's of Chase terrace served with twice cooked chips,

sautéed mushrooms and grilled tomato £3 supplement GFR

Add a sauce

Shropshire blue cheese, Béarnaise or Brandy and peppercorn £1

Side orders

Twice cooked chips £1.50 Skinny Fries £1.50 New potatoes £1.50

Seasonal greens £1.50

House salad £1.50 Beer battered onion rings £1.25

Garlic bread £2 with mature cheddar cheese £3

GF Gluten Free

GFR Gluten Free Request

Sandwiches on hand cut Amerton bread all £5

Warm smoked bacon and brie with cranberry sauce
Mature cheddar cheese with homemade onion jam
Home cooked ham with wholegrain mustard
Staffordshire beef and English mustard *when available*
Prawn with mixed leaves and Marie Rose sauce
Homemade fishfinger with tartare sauce
Cajun chicken with garlic mayonnaise

Desserts

“The pudding room, Carsington” Bakewell tart served with vanilla ice-cream £1 supplement
Vanilla crème brulee with homemade shortbread biscuit and rhubarb compote GFR
Vanilla and lemon cheesecake served with strawberry sauce
Dark chocolate brownie chocolate ice-cream and white chocolate sauce

The Yorkshireman ice-cream sundaes £2.50 supplement

Strawberry shortbread- *fresh strawberries, vanilla cream, crushed shortbread and strawberry ice-cream*
Double chocolate- *chunky chocolate ice-cream with chocolate brownie white chocolate sauce and vanilla cream*
Oreo cookie sundae –*Oreo biscuits mint choc chip ice-cream vanilla cream and chocolate sauce*

Individual plate of cheese; Mature cheddar cheese, Brie, Shropshire Blue served with biscuits and chutney £2 supplement

Children’s meals £4.50

Where possible we can cook smaller versions of our main meals for children or we have the following available

Beer battered cod, chips and mushy peas
Homemade fish fingers with chips and beans
Chicken Goujons with mixed salad and mayonnaise dip