

The Yorkshireman Dinner Menu

Starters

FROM £3 WHEN PURCHASED WITH A MAIN MEAL

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

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

Vegetarian tapas- Roasted Red pepper skewer, Patatas Bravas cake topped with melting cheese, Spanish tortilla, olives and aioli £1 supplement GFR

Asparagus, roasted vine cherry tomatoes topped with a poached egg finished with hollandaise v GFR £1 supplement

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

Moules Marniere- Mussels cooked in white wine and Garlic finished with cream. Served with thick cut Amerton bakery bread £1 supplement GFR *Or as a Main Course with frites £11*

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

The Yorkshireman prawn salad with Marie Rose dressing and olive oil baked wholemeal croutons GFR

Sharing board

Oven baked camembert with homemade onion jam and Amerton bakery bread £10

Mains

Char grilled Bradshaw's of Chase Terrace Rump steak served with grilled tomato, sautéed mushrooms and twice cooked chips £12.50 GFR

- *add a homemade sauce, brandy and peppercorn or Shropshire Blue Cheese £1*

Char grilled rib eye steak with béarnaise sauce twice cooked chips and green beans £16.75 GFR

Oven Roast chicken breast served with new potatoes, local asparagus and honey and thyme jus £10.50 GFR

Fillet of seabass on buttered new potatoes with local asparagus and Beurre Blanc sauce £12 GF

Slow cooked belly pork with mashed potato wilted greens and apple and cider gravy £10 GF

Home cooked ham with twice cooked chips and two fried eggs £8.90 GFR

Char grilled gammon steak served with twice cut chips, grilled pineapple and a fried egg £9.90 GFR

Staffordshire beef stroganoff served with basmati rice £10 GF

Beer battered haddock with twice cooked chips and mushy peas £9.50

The Yorkshireman burger served in a brioche bun topped with leaves, gherkins, mature cheddar cheese, grilled smoked bacon and burger relish served with twice cooked chips £11.50 GFR

Vegetarian

Roast Mediterranean vegetables in a rustic tomato sauce with Gnocchi £8.90 v GFR

Sweet potato spinach and tomato risotto topped with courgette fritters £8.90 v GFR

Creamy mushroom stroganoff served with basmati rice £8.90 v GF

Side orders

Twice cooked chips £1.50 New potatoes £1.50 Wilted greens £1.50

House salad £1.50 Beer battered onion rings £1.25

Garlic bread £2 with mature cheddar cheese £3

Desserts

“The pudding room, Carsington” Bakewell tart served with vanilla ice-cream £5.25
Vanilla crème brulee with homemade shortbread biscuit and rhubarb compote GFR
£4.50

Vanilla and lemon cheesecake with vanilla ice-cream £4.75

Dark chocolate brownie chocolate ice-cream and white chocolate sauce £4.25

The Yorkshireman ice-cream sundaes £5

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*

cheese

Individual plate of cheese; Mature cheddar cheese, Brie, Shropshire Blue served with biscuits and chutney £6

Children's meals £4.50

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

Tuesday-Friday special buy one adults meal from our main menu and get a children's meal for £2 6pm-7pm

Beer battered cod, chips and mushy peas

Homemade fish fingers with chips and beans

Chicken goujons with mixed salad and mayonnaise dip