

DON'T TELL
THE DUKE

BAR & GRILL

We are proud to offer a rolling menu of specials in the form of small or larger dishes in the following different serving styles for the entire table.

Waves- We recommend 3 savoury & 1 sweet dish per person. Your meal will be served staggered in stages so you can enjoy your time with us over a relaxed period. The waiter/ess will let you know what order your dishes will come in.

Traditional- Order one of the dish as a starter and then followed by another dish as a main course.

Served from:-

Monday – Friday 4.30-9pm

Saturday & Sunday 12pm until 9.30pm

We work closely with some of Yorkshire's most passionate suppliers, so with no further ado, here are some shout outs to some chaps who we think are the cat's pyjamas!

Jason @ Maude Coffee

Matty G @ Northern Monk

Iain @ Yorkshire Vintners

Mark @ Arthur Haigh of Thirsk

Mike @ A. Johnsons & Sons

Stephen @ Artisan Cheese, Wetherby

We are extremely appreciative of the family that we have created. All our crew are loyal to the growth of the business and we are committed to them personally. With that in mind, we are a living wage employer- dedicated to giving everyone enough in their back pocket to thrive. With that in mind, there will be a discretionary service charge of 10% for all tables larger than 5 guests. Please let us know beforehand if you are unhappy with our policy, so we can leave the food on the pass for you to collect ;-)

Sharing

£

Slider- Beef or plant protein patty, blue cheese, peanut butter mustard & leaf	4.00
Slider- Beef or plant protein patty,bacon cheddar cheese, pesto & aioli	4.00
Slider- Chicken and avocado , lettuce and smoked ketchup	5.00
Black pudding bon bons & hickory ketchup	5.00
Squared leeks and 'Mrs Bells' blue cheese (v)	5.00
Spiced beef scotch egg, stout mustard	7.00
Charred tender stem broccoli, red onion salsa and dukkah spice (ve)	7.00
Scotch bonnet panko marinated chicken & peanut butter mustard	7.00
Honey roasted sweet potato, scallions & coriander cress (ve)	8.00
Jamaican jerk battered banana blossom & spiced ketchup(ve)	8.00
Salt baked beetroot, crumbled goats cheese, granola & sesame dressing (v)	8.00
Black sesame chicken thigh, cream of truffle and chive	8.00
White crab bruschetta, avocado mousse & lobster oil	9.00
Fried taste of the coast, deep fried lemon & garlic aioli	10.00
KFCauliflower, fries and corn & sweet chilli and lime jam (ve)	14.00
Blackened salmon, red onion salsa creme fraiche & new potatoes	15.00

Sharing Board

8oz rump & 8oz fillet steak, spiced beef scotch egg, salt baked beetroot, KFCauliflower,beef crumb chilli chips, crumbled goat cheese, lime & chilli jam,fries and peppercorn sauce.	65.00
Sticky toffee pudding & caramel truffle sundae	7.00
Double chocolate mousse, chocolate brownie and chocolate ice cream	7.00
White chocolate, fresh raspberries, sorrel and raspberry sorbet, crisp meringue	8.00
Fresh giant sharing dough nut with a trio of sauces	9.00
Wetherby cheese shop platter	10.00

Steaks, sauces & fries

£

Focusing on British heritage breeds, we supply the area with not only great tasting beef, but to work with suppliers who hold animal welfare in high regard.

8oz Rump	17.00
8oz Fillet	24.00
10oz Sirloin	26.00
10oz Ribeye	26.00
20oz Chateaubriand	55.00
Peppercorn and brandy sauce	3.00
Blue cheese and shallot sauce	3.00
Truffle and chive butter cream	4.00
Skin on fries	3.00
Triple cooked fat chips	5.00
Blue cheese and bacon fries	5.00
Onion rings & katsu smoked ketchup	5.00
Beef fat crumb and chilli chips	5.00
Native lobster, served with fries, truffle and chive butter cream.	POA

Sunday lunch 12-4.30pm

£

Served with Yorkshire pudding vegetables of the season and choice from:

5oz Roast Belted Galloway sirloin of beef	15
Nidderdale pork loin	15
Rosemary & thyme chicken breast	14
Deep fried banana blossom (v)	14

Lazy Sunday Board for 2

Roast Sirloin of Yorkshire beef from the Belted Galloway breed, Nidderdale loin of pork, chicken breast, black pudding, local sausages served with cauliflower, goose fat crispy roasties, creamy mashed potato, salt baked beetroot, sweet potato, creamed leeks with blue cheese, 48 hour gravy, horseradish & Yorkshire puddings. 40

We hate to disappoint, so if your heart is set on our LSB, please mention when booking.

Due to processes within our kitchen environment, most of our dishes may contain traces of nuts and/or gluten. Please speak to your server if you have any food allergies, intolerance or sensitivity so they can provide further information.