

THE
YORKSHIRE
GREY

Starters/Sharers	Homemade Focaccia Bread & Olives	£8
	olive oil & balsamic, butter (v)	
	Baked Camembert	£14
	chutney, bread (v)	
	Whitebait	£7
	tartare sauce, lemon	
	Charcuterie	£12
	spanish cured meats, brussels pate, pickled onions, chutney, bread	
	Tempura Battered Soft Shell Crab	£10
	gotcha ketchup, lime	
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Pub Classics	Rump Steak	£19
	8oz Hereford beef, slow roasted tomatoes, twice cooked chips, garlic butter, rocket	
	Wholetail Scampi	£15
	salted fries, garden peas, homemade tartare sauce, lemon	
	Beer Battered Fish	£15
	twice cooked chips, garden peas, homemade tartare sauce, lemon	
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Salads	Pork Belly	£20
	black pudding, crispy potatoes, fried egg, rocket	
	Spiced Falafel & Feta	£16
	roast tomatoes, mix leaves, onion jam, dressing	
	Smoked Salmon	£16
	asparagus, cucumber salad, crispy onions, mix leaves, french dressing	
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Burgers	Yorkshire Grey	£15
	homemade beef patty, baconnaisse, cheddar, crispy onions	
	The Virtuous	£15
	crispy jackfruit, spiced falafel, feta, gotcha ketchup (v)	
	All Day Breakfast	£17
	homemade beef patty, baconnaisse, black pudding, hash brown, fried egg, ketchup	
	Truffle Shuffle	£15
	homemade beef patty, breaded brie, truffle mayo, onion marmalade	
	The Ruben	£15
	homemade beef patty, pastrami, swiss cheese, sauerkraut, mustard	
	all served on a vegan brioche bun (gf bun available), with baby gem, pickles, salted fries	
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Sides/Sauces	Onion Rings, Cheesy Fries, Buttered Asparagus	£4
	Peppercorn Sauce, Blue Cheese Sauce, Garlic Butter	£3