

STARTERS (available from 12)

Chef's Homemade Soup of the Day (V) (GA)

with a choice of white or brown crusty roll — £6.00

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — £7.50

Pheasant Goujons

Crispy pheasant goujons served with Cumberland sauce topped with crispy leeks— £7.00

Welsh Rarebit

Toasted bloomer topped with creamy cheese topping seasoned with a medley of tabasco, Worcestershire sauce and Dijon mustard, finished with a fried hens egg — £7.00

Honeydew Melon (GF) (V)

Winter berries, fruit coulis — £6.00

FAVOURITES (available from 12)

Braised Shin of Beef (GF)

slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato, and caramelised shallots — £18.00

Pan Fried Chicken Breast (GA)

served on a bed of creamy chive mash, prosciutto, with a wild mushroom & tarragon sauce —£15.95

Goats Cheese and Butternut Squash Risotto (GF)

bound in traditional risotto, seasoned with fresh sage and thyme — £13.95

Sausage and Mash (GF)

rich onion gravy – £13.95

Celeriac Steak (GF)

Served on a bed of mixed beans & kale salad, finished with salsa verde— £12.95

The Dean Court Burger

Homemade beef burger in a toasted brioche bun, with Pancetta, Smoked cheese, tomato, gherkin, lettuce and a relish, chips —£14.95

Vegetarian Burger (V)

in a toasted brioche bun served with side salad and thick cut chips £12.95

Smoked Salmon and Cod Fishcake

With a caper, dill & lemon sauce, served with buttered seasonal vegetables— £14.95

Sides

all sides £3.50

New potatoes

Thick Cut Chips

Seasonal Vegetables

Mixed Salad

(GF) gluten free (GA) gluten free available (V) vegetarian

Sandwiches

sliced brown or white bread (GF available)

all sandwiches are served with salad garnish

Cheese and Tomato (V) (GA)

£7.00

Egg Mayonnaise (V) (GA)

£6.00

Smoked Salmon and Cream Cheese (GA)

£7.00

Ham and Mustard (GA)

£6.50

Light Bites

Toasted Teacake

£2.50

Scone, Jam, Clotted Cream (GA)

£3.00

Soup of the Day (V) (GA)

served with bread roll

£6

DESSERTS (available from 12)

Sticky Toffee Pudding

served with toffee sauce and vanilla ice cream — £6.00

Caramelised Apple Crumble (GA) (V)

Served with custard — £6.50

Winter Berry Cheesecake (V)

with Chantilly cream— £7.00

Selection of the Finest Cheeses

alongside fruit chutney and crackers — £9.95

Selection of Ice Cream & Sorbet (GF) (V)

£1.50 a scoop

COFFEES

A cup of coffee with cream or milk

Standard £2.00

Large £2.60

A pot of coffee for one £3.10

Cafetiere of coffee for one £3.30

Americano £2.90

Cappuccino £3.35

Flat White £3.35

Espresso **single** £2.20

double £2.90

Latte £3.50

Mocha £3.60

TEAS

one pot per person with milk or lemon

Traditional English Tea £3.10

Classic Earl Grey £3.10

Decaffeinated £3.10

INFUSIONS

Chamomile, Peppermint, Lemon & Ginger, Green Tea, Berry & Elderflower £3.10

CHOCOLATE

Hot chocolate £2.90

Hot Chocolate

with whipped cream or marshmallows £3.30

Hot Chocolate

with marshmallows and whipped cream £3.60

AFTERNOON TEA £17.50 per person

Afternoon Tea includes a selection of dainty sandwiches, cakes and pastries, teas and coffees in the surroundings of York's most stylish boutique hotel. The restaurant has an enviable backdrop overlooking York Minster

Afternoon Tea is served between 12 noon and 5.30 pm in DCH Restaurant or The Lounge every day and must be pre-ordered 24 hours in advance

We also serve a Vegan Afternoon Tea and a Gluten Free Afternoon Tea

(GF) = Gluten Free (GA) = Gluten free available