DEAN COURT
YORK

Sunday Menu

LIVENERS

Bloody Mary 12.00
Vodka, tomato juice, citrus and warming spices.

Margarita 12.00
Tequila shaken with orange liqueur and lime.

Make it spicy with a hit of chilli!

Aperol Spritz 10.00
Aperol and Prosecco, bright, crisp and refreshing.



STARTERS

Chicken Liver Pâté
With toasted sourdough and red onion chutney 8.00

Baked Camembert (V, GFA)
Warm and gooey whole Camembert with fig chutney and toasted sourdough. Great to share 15.50

Prawn, Crayfish & Smoked Salmon Cocktail (GFA)
With crispy gem lettuce, Marie Rose sauce, soft brown bloomer bread and butter 12.00

Chickpea & Coriander Falafel (VG, GFA)
Homemade by our chefs, with red pepper salsa and pickled cucumber 7.00

Homemade Soup of the Day (V, GFA)
With crusty sourdough and butter 7.00

SUNDAY ROAST

Served 12pm-6pm (Subject to availability)



All served with Proper Yorkshire pudding (V), Creamy mashed potatoes (V, GFA), crispy garlic and herb roasties (VG, GFA), honey roasted carrots and parsnips (V, GFA), seasonal greens (VG, GFA), and port & redcurrant roasting pan gravy (GFA).

Trio of Meats (GFA) Topside of beef, low and slow pork belly, thyme butter turkey with fennel & bacon sausage meat stuffing, roasted onion and extra crackling 25.00

Perfectly paired with our Cabernet Sauvignon or... Zinfandel for a bolder pallet!

Roast Topside of Beef (GFA) With balsamic roasted red onion 22.00

Low & Slow Roasted Pork Belly (GFA) 'Porchetta style' with crackling shard 20.00

Thyme Butter Roasted Turkey Breast (GFA) With fennel & bacon sausage meat stuffing 20.00

Sweet Potato, Chickpea & Lentil Loaf (VG, GFA) 19.00

PROPER SIDES

Honey & Wholegrain Mustard Glazed Pigs in Blankets 6.00

Fennel, Bacon & Sausage Meat Stuffing 4.00

Rich Cauliflower & Leek Cheese Gratin (V) 5.00

Sugar & Spice Braised Red Cabbage (VG, GFA) 4.00

Pies, puds and kids! →

PUB CLASSICS

Traditional Fish & Chips (GFA)
In crispy batter, with proper chip-shop chips, mushy peas and homemade tartare sauce 19.00
Add bread and butter or curry sauce +1.00 each

Pulled Featherblade of Beef Mafaldine
Slow cooked shoulder of beef, rich beef & red wine sauce, mafaldine pasta ribbons, finished with parmesan and citrus pangratatto 20.00

Chicken & Bacon Caesar Salad (GFA)
With grilled chicken, crispy bacon, fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing 17.00

The Hot Honey Chicken Burger (GFA)
Panko chicken, hot honey sauce, tomato, pickles, gem lettuce, slaw and seasoned fries 20.00

Double Cheese & Bacon Burger
Two 4oz Aberdeen angus patties, crispy bacon, smoked cheese, burger sauce, gem lettuce, pickles, slaw and seasoned fries 19.00

Roasted Squash & Butterbean Mafaldine (VG)
Roasted butternut squash, butterbeans, chilli and plum tomato ragù, topped with vegan parmesan 17.00



ARTISAN PIES

All of our handmade pies are served with creamy mashed potato or chips, seasonal vegetables and rich gravy.

Steak & Ale 19.00

Cheddar Cheese, Potato & Onion (V) 18.00

Creamy Chicken, Tarragon and Leek 18.00

Northumbrian Game 19.00

DESSERTS

Warm Chocolate Brownie
With vanilla ice cream 8.00

Cheese Board
With biscuits, fruit and chutney 12.95

Chocolate Truffle Torte (VG, GFA)
With vanilla ice cream 9.00

Apple & Blackberry Crumble
Served with vanilla custard 9.00

Sticky Toffee Pudding
With toffee sauce and vanilla ice cream 9.00

Warm Sticky Toffee Brownie Sundae
Warm toffee pudding, brownie chunks, vanilla ice cream, hot toffee sauce and whipped cream 9.00

KIDS MENU

FREE DRINK* *with any kids' mains*
*fruit shoot or 1/2 draught soft drink

Roast Pork Belly & Crackling (GFA) 11.00

Roast Breast of Turkey (GFA) 11.00

Roast Topside of Beef (GFA) 11.00

Sweet Potato, Chickpea & Lentil Roast (V, GFA) 11.00

Fish & Chips (GFA)
With garden or mushy peas 7.00

Burger & Fries
With or without cheese 7.50

Scampi & Chips (GFA)
With garden or mushy peas 6.50

Sausage & Mash
With garden peas and gravy 7.00

Battered Chicken Goujons (GFA)
With fries and broccoli 7.00

Tomato Pasta (VG)
In fresh tomato sauce 6.50

Sticky Toffee Pudding
With toffee sauce and vanilla ice cream 4.00

Ice Cream (V, GFA)
Ask a member of our team for today's selection 3.50

Chocolate Sundae
With ice cream and chocolate sauce 3.50

Toffee Sundae
With ice cream and toffee sauce 3.50

(V) Vegetarian (VG) Vegan (GFA) Gluten Free Option Available **Upon request** Chef's Recommendation

Scan here for all allergy and dietary information, or speak to a member of our team. Adults need around 2,000 kcals per day. Full Terms & Conditions are available online. **Please speak with a member of staff when ordering a GFA (Gluten Free Option Available) dish.**

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