

Special Menu

11.45am – 7pm daily | \pounds 13.50 for 2 courses | \pounds 16.00 for 3 courses

To Begin...

Chef's Home-Made Soup served with warm Bluebird Bakery bread & butter

Home-Made Thai Fish Cakes coconut salad, sweet chilli dressing (available as starter or main)

Home-Made Caramelised Onion Hummus pea shoots, Yorkshire rapeseed oil dressing, green olives, with Bluebird Bakery toasted croutes (v)

Cross of York's Prawn Cocktail crispy salad leaves, celeriac remoulade, brown melba toast

Chicken Liver Pate with toasted brioche, apple chutney, celeriac remoulade, salad leaves

Oven Baked Mushrooms garlic, red onion marmalade, "Yorkshire Blue" cheese, toasted breadcrumbs (v)

Main Course...

Cross of York's Line Caught North Sea Haddock parsley butter sauce, seasonal greens, & new potatoes

Today's Freshly Baked Quiche (always 100% vegetarian) served with home-made chips, house slaw, & your choice of seasonal vegetables or side salad (v)

Shambles Butcher's Pork & Sage Sausage & Mash with home-made Yorkshire pudding, buttered carrots, & onion gravy

Jeff Our Chef's New Fish Pie with Cross of York Market Seafood & Cheese Crust, with peas & carrots Vegetarian Casserole One Pot with Cheesy Dumplings & mash potato

Chicken Casserole One Pot with Cheesy Dumplings & mash potato

Take A Peek At Our Puddings ...

Home-Made Sticky Toffee Pudding butterscotch sauce, vanilla ice cream, Yorkshire parkin crumbs

American Style Pancakes With Banana & Toasted Almonds with vanilla & maple

Home-Made Apple Crumble with rib tickling custard

Affogato vanilla ice cream & a shot of York Emporium Espresso, with home-made shortbread

LICC Of York Ice Cream two scoops in your choice of flavours

Indulgent Ice Cream Sundae three scoops of ice cream (Malteser, orange, white chocolate with smarties), whipped cream, & treats – with chocolate brownie squares & sticky toffee pudding pieces...

£2 extra, but worth it!

If you have an allergy, or any questions about the menu, please ask a member of staff.