



Sunday Menu

Starters

BAKED RUSTIC BREADS (V) with olives and aged balsamic oil	£3.75	CAJUN KING PRAWNS with homemade aioli dip	£7.25
KITCHEN SOUP OF THE MOMENT (V)	£4.50	OVEN BAKED CAMEMBERT (V) with caramelised onion, roasted garlic & drizzled with honey, served with warm bread	£6.50/£12.50
YORKSHIRE PUDDING STARTER (V)	£3.75	RISOTTO (V) Please ask for today's choice	£7.45/£10.45
QUAIL'S SCOTCH EGG slow braised pig's cheeks wrapped around a quails egg in panko bread crumbs, accompanied by black pudding with apple & cider puree	£6.25		

Sunday Roasts

All our roasts come with roast potatoes, mash potato, seasonal vegetables, a homemade Yorkshire pudding and our lovely homemade gravy.
If you love gravy, don't be shy to ask for more!

YORKSHIRE DALE ROAST BEEF served with homemade horseradish cream	£11.95
FREE-RANGE ROAST CHICKEN BREAST served with homemade stuffing	£10.95
FREE-RANGE ROAST LOIN OF PORK served with pork crackling & homemade apple sauce	£9.95
HOMEMADE NUT ROAST (V) Please note the Nut Roast is served with vegetarian gravy.	£9.95

Main Courses

YORKSHIRE BEEF PIE slow cooked Yorkshire shin beef with Timothy Taylor ale, smooth mash & seasonal vegetables	£11.95
THICK CUT WENSLEYDALE GAMMON with soft fried hen's egg, in-house prepared pineapple pickle & dripping cooked chips	£10.75
WARM BACON, BRIE & GRAPE SALAD dressed with an orange balsamic vinaigrette	£8.75
FISH & CHIPS East Coast haddock, thick cut chips, tartare sauce & mushy peas	£10.25
HOMEMADE BEEF BURGER with mature cheddar cheese & bacon, served with chips & homemade tomato, red pepper & red onion relish	£9.95
LEEK & CHEDDAR SAUSAGES & MASH (V) served with onion gravy	£9.95

Sides

All £2.75

Garlic bread (add cheese for 50p)
Seasonal vegetables
Creamed potatoes
Mixed dressed salad
Roast potatoes
Crispy onion rings
Dripping or vegetable oil cooked chips

“ At the Town Hall Tavern we are passionate about delivering the best quality food in an informal pub atmosphere. We work with local suppliers to ensure you get the best quality food at a fair price. Our food is freshly prepared by our team of chefs. We will always listen to our customers, and we appreciate any feedback on our menu. ”

PLEASE ALSO CHECK OUR DAILY SPECIALS BOARD

FOOD ALLERGIES & INTOLERANCES
BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS
Our staff appreciate recognition for good service and we make sure tips go direct to them
ALL FOOD IS COOKED TO ORDER SO AT BUSY TIMES THERE MAY BE A DELAY.
WE TAKE GREAT CARE TO REMOVE BONES BUT SMALL ONES MAY REMAIN.
(V) SIGNIFIES VEGETARIAN DISHES. WE COOK OUR FISH, CHIPS AND OTHER SELECTED DISHES IN BEEF DRIPPING,
VEGETABLE OIL IS AVAILABLE AS AN ALTERNATIVE, PLEASE MENTION WHEN ORDERING.

CHEESE

We have teamed up with Cryer & Scott Cheesemongers to offer you a fantastic collection of multi-award winning Yorkshire cheeses. All served with Yorkshire fruit loaf, fudge wafers, celery, grapes and homemade chutney. Please note all our cheeses are vegetarian.(v)

Choose any 3 cheeses for £6.95 or have all 5 cheeses for £9.95

FLATCAPPER NORTHERN BRIE

White mould ripened cheese made with pasteurised organic cow’s milk. Exclusive to Cryer & Stott Cheesemongers this stunning cheese is created 15 miles outside of Yorkshire. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

HARROGATE BLUE

An exclusive golden bodied, delicate blue veined cheese made with milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish.

KING RICHARDS III WENSLEYDALE

A cow's milk cheese handmade in the traditional farmhouse Wensleydale style, by Suzanne Strike of Newton-Le-Willows, Bedale. A stones throw from Middleham, a favourite residence of Richard III.

YORKSHIRE CASK

The cheese is a rich & creamy cheddar blended with mustard seed & Timothy Taylor’s award winning Boltmaker cask ale. The ale gives the cheese an extra kick of flavour which isn't overpowering.

YELLISON SOFT GOATS CHEESE LOG

This soft goats cheese was made by the late Stephen Akrigg on his small goat farm in Carelton In Craven near Skipton. Now his son Ben has taken over production, putting his own twist on the cheese making process. The cheese is produced using pasturised whole goats milk & is suitable for vegetarians. The clean fresh taste is enhanced by slight lemony notes.

Desserts

DARK CHOCOLATE BROWNIE (v) with homemade chocolate sauce & double chocolate ice cream	£4.50
STICKY TOFFEE PUDDING (v) with toffee sauce & Madagascan vanilla ice cream	£4.75
HOMEMADE INDIVIDUAL CHEESECAKE Please ask about today’s choice	£4.95
SELECTION OF ICE CREAM (v) <ul style="list-style-type: none">▪ Madagascan Vanilla▪ Strawberries & Cream▪ Double Chocolate Please see our dessert board for today’s homemade ice cream. Choice of 3 scoops.	£4.25
APPLE & CINNAMON CRUMBLE (v) with crème anglaise & Madagascan vanilla ice cream	£4.95

LIQUEUR COFFEES

Please ask a member of our dedicated team who will be happy to make you your favourite liqueur coffee

WHISKY TO FINISH YOUR EVENING?

Choose from a large selection of whiskies to suit your taste. Not sure which? Ask what we recommend...

Coffees & Hot Drinks

CAPPUCCINO Double espresso with steamed milk & foam milk top	£2.60
LATTE Double espresso with steamed milk	£2.60
ESPRESSO SINGLE/DOUBLE Short, strong shot of coffee	£1.80/£2.30
AMERICANO Espresso with hot water, available with milk	£2.30
MOCHA Espresso with white or dark chocolate	£2.80
LUXURY HOT CHOCOLATE Choice of white or dark chocolate	£2.80
BREAKFAST TEA A traditional English cup of tea	£2.10
LOOSE LEAF FLAVOURED TEA Choice from: Earl Grey, Peppermint, Red Berry, Camomile, Green Tea	£2.80

Add a flavoured syrup to your coffee for 40p

Hazelnut, Vanilla, Caramel or Chocolate

FANCY SOMETHING A BIT DIFFERENT...?

VANILLA ESPRESSO MARTINI
Vanilla Stolichnaya Vodka, Tia Maria and an espresso coffee shot

HEADROW BRAMBLE
Bombay Sapphire, Chambord, apple juice



Share your comments at:
info@townhalltavernleeds.co.uk

