



SMALL PLATES

SOUP OF THE DAY	5
CORNISH CRAB (GF)	7.95
Gazpacho dressing, crushed avocado & chilli	
SCALLOP CERVICHE	8.95
Kipper & horseradish parfait, beetroot & melba toast	
POTATO ROSTI (GF) (V) (VE)	6.50
Chili & avocado, asparagus & tomato chutney	
PERSIAN SPICED DUCK TERRINE	6.50
Cous cous & apricots	
SALT & PEPPER SQUID	6.50
Chorizo, padron peppers & espelette pepper mayonaise	
SLOW COOKED BELLY PORK	7.50
Asian slaw, king prawns with lime & chilli jelly	
YORKSHIRE POPPADOMS (V)	5
Truffle mayo, avocado, mango chutney & tomato relish	
GRILLED COURGETTES (V) (GF)	5.50
Feta cheese, aubergine caviar, mint pesto & pickled walnuts	
PILLAGING OF WHITBY	32
serves 2-3 people Lindisfarne oysters served on ice, poached lobster, garlic prawns, dressed Whitby crab, poached lingoustine, scallop cerviche, minted pesto clams, moules marinere, salt & pepper squid... And the beat goes on...	
LINDISFARNE OYSTERS	2.50 EACH
served with accompaniments	

We try to make our tipping policy as transparent as possible to ensure all our staff get well paid above the living wage. A discretionary service charge of 10% is added to all our tables on an evening time and Saturday & Sunday lunches.

A big up to all our suppliers, who help us make your experience the best it can be. A few noteworthy mentions would be:-

Farmison, A Johnson & Sons Fruit & Veg, Caffè Society, Sykes House Farm, Roosters, Bad Co. & Ilkley Brewery.

SHARING

INFIDELITY AT THE BUTCHERY	55
8oz rump, wild boar sausages, lamb chops, scotch egg, black pudding, beef rib, pickled onion rings, goose fat triple cooked chips, creamed leeks & pork belly, tomato chutney & peppercorn sauce. Upgrade to a Fillet for £10	
TRIO OF YORKSHIRE BEEF	65.95
8oz Ribeye, Rump & Sirloin, Black Truffle Mayo, Diane Sauce & Peppercorn Sauce - Truffle Parmesan Fries & Garlic Flat Mushrooms	
I GOAT THIS	69.95
20oz Chateaubriand topped with baked goats cheese & bread crumb. Served with wild mushrooms, wilted spinach red, grilled asparagus, triple cooked chips & wine jus	
SURF & TURF	70
Grilled lobster, crab cocktail, crispy scallop's, salt and pepper squid, garlic prawns, 8oz rump steak, fries & garlic butter.	

BURGERS

All All burgers are made up of smoked brisket, chuck & flat iron beef & are from 100% pure bred Yorkshire cattle. Served on a sourdough bun & with French fries.

STAY CLASSY BURGER	10.95
Beef patty, burger sauce, cheddar cheese, leaf, tomato & onion	
FARMHOUSE BURGER	12.95
Beef patty, black pudding, pork loin, pickled onion ring & wild boar sausage	
EY UP LASSI	12.95
Buttermilk chicken, mango chutney, Cajun mayonnaise, asian slaw & mango lassi	

Upgrade your fries to  
bacon & blue cheese  
or truffle & parmesan  
for an extra 1.25

STEAKS & MAINS

All our steaks are served sourced from high welfare Yorkshire cattle. Steaks are served without any sides so please take a second to check out our sides/small plates for options

8 <sup>0Z</sup> FILLET	23.95
12 <sup>0Z</sup> FILLET	33.95
8 <sup>0Z</sup> SIRLOIN	17.95
8 <sup>0Z</sup> RUMP	14.95
8 <sup>0Z</sup> RIBEYE	19.95
14 <sup>0Z</sup> T-BONE	27.95
16 <sup>0Z</sup> RIB-EYE	33.95
20 <sup>0Z</sup> CHATEAUBRIAND	50
CATCH OF THE DAY	18.95
CREAMED MUSSELS & BUTTERED NEW POTATOES (GF)	15
HOT PEA QUAK, PICKLED BEETROOT, TOMATO & BEAN STEW GARLIC MUSHROOM (V) (VE)	14
GIANT COUS COUS & BAKED GOATS CHEESE SALAD	15

Breed	Cut	Aging	Farm
Galloway	Fillet	35	The Nook
	T-Bone	35	The Nook
Limousin	Sirloin	35	North Cott
Dexter	Chateau	35	North Cott
Hereford	Rump	35	The Nook
Aberdeen Angus	Ribeye	35	Windsor
	Bavette	35	Windsor
Masham Lamb	Chops	14	Woodend Farm
Yorkshire Pig	Pork Ribeye	14	Court Farm

\*\*Due to processes within our kitchen environment, most of our dishes may contain traces of nuts and/or gluten. Please speak to your server if you have any food allergy, intolerance or sensitivity so they can provide further information.\*\*

SIDES

GOOSE FAT TRIPLE COOKED CHIPS	4.25
FRENCH FRIES	2.95
COUS COUS & CUCUMBER SALAD	4.95
PICKLED ONION RING	3.95
Cajun dusting & mint yoghurt	
SPRING GREEN VEG (V)	5.25
SHREDDED LEEKS	5.25
Clotted cream 24 hour crispy pork belly	
RUNNY DUCK SCOTCH EGG	5
With wholegrain mustard	
PEPPERED WILTED SPINACH	3.75
PULLED BEEF BRISKET	5.50
Served with truffle mayo	

SAUCES

BLACK PEPPERCORN & BRANDY SAUCE	1.95
'YORKSHIRE BLUE' CHEESE & SHALLOT SAUCE	1.95
BLACK TRUFFLE MAYO	1.95
RED WINE JUS	1.95

Brought on by being unimpressed with the quality of meat & cocktails in regional steakhouses, Sir Dukes was born 6th July 2014. Focused specifically on British heritage breeds, our aim is to supply the area with not only great tasting beef, but to work with suppliers who hold animal welfare in high regard.

Late 2017, we decided that we wanted the venue to become more of a community hub with a great emphasis on day time coffees & late night drinks- all whilst not compromising on the quality of our produce. Reborn on 12th January 2018 as Don't Tell The Duke- our focus is simple- If you are looking for a great tasting (almost) guilt free steak, locally sourced beer & tip top coffees then we have got to be right at the top of your list.