

## Who are we?

Brought on by being unimpressed with the quality of meat & cocktails in regional steakhouses, Sir Dukes was born 6th July 2014. Focusing 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. Simply put, if you are looking for a great tasting (almost) guilt free steak, then we have got to be right at the top of your list.



## Word about our friend's, farmers & beloved suppliers

Here at sir dukes, we love supporting folks who put passion into their Work. So with no further ado, here are some shout outs to some chaps who we think are the cat's pyjamas:-

Farmison \* Hodgson Fish \* Berkmann Winesellers \* Latitude  
\*Northern Bloc Ice Cream\* Done & Dusted and Bad & Co

### Nibbles

Truffle egg, brioche soldiers £3.50 (v)

Homemade treacle & walnut bread  
with ox cheek butter £3.95

Black pudding bonbons, apple & mustard £3.95

Moroccan spiced confit duck pressing, marinated  
apricots, toasted flat bread £4.95

Poppadom & Yorkshire pickle tray £4.95 (v)

Bolognaise and Parmesan arancini, saffron  
mayonnaise £4.95

### Starters

Soup of the day £5.95 (v)

Salt & pepper squid, Padron peppers & chorizo,  
harissa mayonnaise £6.95

Deep-fried duck egg on toast, devilled mushrooms,  
pea guacamole, nasturtium flowers £7.95 (v)  
(Add English cured ham, £2.00 supplement)

Cassoulet terrine, apple textures & black pudding  
bonbon £6.95

King prawn summer roll with Japanese salad, black  
sesame seeds and cup-a-bisque £8.95

### Sunday Lunch Served 12-4pm

**2 Courses  
£15.95**

Tipping Policy - We aim to make tipping fair and transparent. We want to be able to pay our staff above the national living wage and to allow them to predict their wages and plan their lives. To do this, we add a 10% discretionary service charge to all bills. This will be transferred to a staff fund, minus any card fees (no other deductions are made). Please advise us if you have not been happy with the service, or if you wish to remove the charge in order to add your own tip.

### Steaks

All our beef comes from sustainable Yorkshire heritage breeds, most notably Aberdeen Angus, Dexter & Belted Galloway. Dry-aged for a minimum of 35 days Served with skin on fries, oven roasted tomato & mushroom duxelle.

14oz T-bone £34.95

8oz/12oz Fillet £29.95/£39.95

10oz Rump cap £18.95

8oz/16oz Rib-eye £21.95/£39.95

8oz Sirloin £21.95

*In the words of Maximus Decimus Meridius*

**Are you not entertained?  
Why not add to your steak?**

Wild boar scotch duck egg for £4.50

2 large garlic butter prawns for £5.00

Half a rack of tender pork ribs for £6.00

### Sauces

Peppercorn Bearnaise  
Bordelaise  
Blue Cheese & Shallot  
Garlic & Thyme Butter  
**(All priced at £1.95)**

### Combos

The American Revolution

5oz USDA Kentucky sirloin, 5oz Yorkshire heritage  
breed sirloin, with national accompaniments... Who  
wins? £32.95

Which came first, the chicken or the crab?  
Chicken Kiev, boardwalk crab cake, Parmesan salad,  
skin on fries & garlic mayonnaise £16.95

Slumpig Millionaire  
Tandoori pork rib-eye, marinated pork ribs, spiced  
pulled pork and saag aloo samosa, jalfrezi fries  
£17.95

For Heaven's Steak  
5oz/10oz rump steak topped with roast onion puree  
and cheddar cheese, pulled chilli beef gyoza, truffle  
and parmesan fries, purple slaw £17.95/£25.95

Bone to be Wild  
24 hour baby back pork ribs, Aberdeen Angus beef short  
ribs, chilli, peanut butter and mustard fries, dill pickle  
and purple slaw £16.45

### Boards

Please allow up to 45 mins for these flippin' great boards  
to arrive

Beef & Co.

8oz rib-eye, 8oz sirloin, 10oz rump, garlic wild mushrooms,  
baby gem salad, confit vine tomato and roasted garlic  
served with peppercorn and Bearnaise sauce garlic & thyme  
butter & fries £67.95  
(Upgrade your 8oz sirloin to a 14oz T-bone for £15)

Infidelity at the Butchery

10oz rump steak, chicken Kiev, 4 Swaledale lamb chops,  
wild boar and fennel sausage, apple crumble, tandoori  
pork rib-eye, black pudding, wild board scotch duck egg,  
curry sauce, peppercorn sauce, pickled onion rings  
£58.95

Surf and Turf

8oz fillet steak, whole Dover sole, deep-fried scallop and  
potato linguine, crayfish cocktail, x2 extra large garlic  
prawns, salt and pepper squid, garlic mayo and skin on fries  
£72.00

Let them eat boeuf!

38oz Cote de boeuf, skin on fries, pickled onion rings, Cafe  
de Paris butter, sauce Diane, green salad £59.95

Le Chateaubriand

20oz dry aged Chateaubriand, garlic and parsley  
mushrooms, spinach, confit vine tomato & roast  
garlic. Served with fries, peppercorn and Borderlaise sauce  
£75.00

The old Spanish Cow

38oz Galician Tulexdo Sirloin on the bone, Chorizo, red  
pepper and mushroom, skin on fries, Piri-Piri sauce, char-  
grilled courgette £75.00

### Sides

Pickled onion rings £3.50  
Skin on fries £2.95

Blue cheese & bacon fries £3.50

Truffle & Parmesan fries £3.50

Honey roasted root vegetables £3.95

Japanese side salad £3.50

Garlic & parsley mushrooms, chorizo & red peppers £3.95  
Oriental cauliflower, chillies and crispy cabbage £3.95

### Mains

Osso Bucco of venison, roasted onion risotto, honey  
roasted 'Picollino' baby parsnips and huckleberries £16.95

Dales steak beef Bourguignon, tartiflette potatoes,  
celeriac puree, fresh horseradish £15.95

Smoked potato and spinach roll, celeriac puree, roasted  
red peppers and woodland mushrooms  
£16.95 (v)

Catch of the day - Ask for details £POA

### Burgers

*You can upgrade your fries to bacon and blue cheese or  
truffle & Parmesan fries for an extra £1.25*

Stay Classy

6oz Beef patty, cheddar cheese, burger sauce, lettuce,  
tomato, onion £12.95

King Charles

Spicy Bean Burger, pineapple salsa, cumin yogurt and chili  
fries £14.95 (v)

The Big Mick

2 x 4oz beef patties, American cheese, lettuce, gherkins  
and burger sauce. Served with chicken nuggets & BBQ  
sauce. *Gives you a chance to break in to the vault for  
some cash money.* £16.95

The Pink Lady

6oz beef patty, blue Wensleydale cheese, BBQ bacon,  
walnut chutney, lettuce & garlic mayo. Served on a beetroot  
bun and topped with a chorizo & Emmental cheese toastie.

**\*\*Please note £1 goes to Breast Cancer Support charity**  
£14.95



The Farmhouse

6oz beef patty, wild boar sausage, cheddar cheese, local  
black pudding, dry-cure bacon, stout mustard, burger sauce  
£14.95

*All of our beefburgers contain salt beef, we add it for  
flavour and texture. They will retain a pink colour even  
when cooked through.*

For dietary requirements and food allergies, please ask one  
of our team members for assistance  
(V) denotes that the dish is suitable or can be made suitable  
for vegetarians