Uork Restaurant Uork Restaurant Week Menu 230 PER PERSON

11 - 17 MARCH

- FIRST COURSE -

Black Pudding Scotch Egg - 476Kcal Locally sauced black puddling and Cumberland sausage meat, wrapped around a soft-boiled hen's egg in a nest of waffled frites, with a Yorkshire relish

Ham Hock Bonbons - 407Kcal

Pulled ham hock in a subtle cheddar roux, breaded, and served with a pickled red cabbage, fennel slaw and honey mustard mayo

Beetroot And Goats Cheese Salad - 311Kcal (V) (GF)

Crumbles goats' cheese, caramelised red onion, roasted red pepper, candied walnut, tossed in baby gem ad mixed leaf

- SECOND COURSE -

Cod Loin - 754Kcal (GFA)

Topped with a cheddar and parsley crumb, resting on a roasted garlic courgette, red pepper, and confit tomato coulis

Chicken Milanese - 681Kcal

Chicken fillet covered in a rosemary bread crumb with our green olive and roasted tomato tapenade, finished with lemon butter

Steak Burger - 1421Kcal

160g mince beef steak burger, smoked streaky bacon and golden Yorkshire mature cheddar, served with lettuce, tomato, onion and mayonnaise on a brioche bun with skinny fries

Chickpea, Cashew And Coconut Curry - 1421Kcal (DF)

Finished with red lentils, served with basmati rice and a red onion, lime and coriander salad choice of a large naan (V) or chapati (VG)

- THIRD COURSE -

Double Chocolate Brownie - 470Kcal

Served warm with vanilla ice cream

Sticky Toffee Pudding - 432Kcal

Toffee sauce and vanilla ice cream

The Cookie Cheesecake - 420Kcal

Whipped, chocolate and walnut cheesecake on a DoubleTree cookie base, served with pouring cream

THE OKShire BAR & GRILL