



PUB MENU



Fish & Chips 13.50

Kirkstall Three Swords beer battered haddock with chunky chips, minted pea purée, charred lemon and tartare sauce
(Can be made Gluten free if requested)

Homemade Steak & Guinness Pie 14.50

Steak in a rich Guinness gravy topped with a puff pastry lid, served with green beans, buttered carrots and your choice of new potatoes or chunky chips

Cumberland Sausage & Mash 11.50

Cumberland sausage served on a bed of bubble & squeak finished with a caramelised red onion gravy

Gnocchi with a Sundried Tomato Pesto 9.50

Potato gnocchi with cherry tomatoes and a sun-dried tomato pesto, served in a cream sauce topped with rocket and parmesan

Linguine Carbonara 9.95

Linguine pasta tossed in an egg, bacon and parmesan sauce

Beef Brisket Burger 12.75

Beef patty burger on a bed of tomato and red onion topped with slow-cooked shredded beef brisket in a rich tomato and chipotle sauce finished with melted mozzarella cheese and served with fries

Mumbai Burger 10.25

Indian-spiced potato patty served on a green chilli and coriander mayo with tomato and red onion finished with a fruity mango chutney and served with fries

Vegetable Curry 9.95

Indian-spiced sweet potato and cauliflower curry served with basmati rice and a crisp poppadom

Allergen Notes

VG = Suitable for vegans

V = Suitable for Vegetarians

GF = Gluten Free

Dishes marked with this symbol  contain nuts

Light Lunch



Smaller portion of your favourite dishes

Served Tues - Fri 12.00 - 15.00

Gnocchi With A Sun-Dried Tomato Pesto 6.25

Potato gnocchi with cherry tomatoes and a sundried tomato pesto, served in a cream sauce topped with rocket and parmesan

Linguine Carbonara 6.50

Linguine pasta tossed in an egg, bacon and parmesan sauce

Fish & Chips 7.50

Kirkstall Three Swords beer battered haddock with chunky chips, minted pea purée, charred lemon and tartare sauce
(Can be made Gluten free if requested)

Vegetable Curry 7.95

Indian-spiced sweet potato and cauliflower curry served with basmati rice and a crisp poppadom

Please turn over for our choice of salads that would also be perfect as a light lunch option

DESSERTS



Apple & Blackberry Crumble 5.00

Homemade apple & blackberry crumble served with your choice of custard, cream or ice-cream

Caribbean Mess 5.50

Crushed meringue with vanilla ice-cream topped with spiced rum, pineapple chunks, coconut chips, cream and toffee sauce

Passionfruit Cheesecake 5.50

Creamy passionfruit and vanilla cheesecake

Vegan Chocolate Brownie 5.50

Homemade vegan chocolate brownie with Northern Bloc vegan ice cream

Triple Scoop Of Ice Cream 5.50

Northern Bloc vanilla, salted caramel and rhubarb & raspberry ice-cream

Sicilian Lemon Sorbet 5.00

Northern Bloc Sicilian lemon sorbet

Cheeseboard 7.50

Yorkshire Stilton, Brie and smoked Cheddar served with assorted crackers, chutney and grapes

Why not add a glass of port or red wine too?

All our food is handled in a kitchen that contains allergens. Please speak to a member of staff about any dietary requirements. Prices are inclusive of VAT.

If in doubt, always ask a member of staff.

SHARING PLATES



MEAT

Lamb Rump Mojo Verde  8.95
Lamb rump served on a bed of sweet & sour peppers and onions topped with a classic Spanish Mojo Verde sauce

Chorizo in a Sherry Glaze 7.20
Pan-fried chorizo finished with a sherry glaze

Beef Tacos with a Spicy Dipping Sauce 7.50
Shredded beef brisket stuffed in a fried taco served with cheese and a spicy chipotle dipping sauce

Crispy Chicken Wings with Balsamic Glaze  6.50
Crispy chicken wings with a balsamic and Maldon salt glaze served with an aioli mayo

FISH

Steamed Mussels in a Thai Broth 7.50
Steamed mussels in a spicy coconut cream Thai broth served with toasted ciabatta

King Prawns in a Chilli, Lemon & Garlic Butter Sauce 7.50
Pan-fried king prawns tossed in a chilli, lemon & garlic butter sauce served with toasted ciabatta

Cod on Bed of Potato & Cucumber Salad  7.95
Pan-fried cod on a bed of potato & cucumber salad served with a lime & mint aioli

Mackerel Topped with Breadcrumbs and Sultanas  7.20
Grilled Mackerel with a gratinée of breadcrumbs and sultanas served on toasted ciabatta with pine nuts and a sun-blushed red pepper tapenade

VEGETARIAN

Manchego Croquettes 6.95
Crispy Manchego croquettes served with a chilli and apple chutney

Sweet Onion Tartin with Goats Cheese 6.00
Sweet onions in a puff pastry topped with goats cheese, balsamic glaze and rocket

Quail Scotch Egg 6.20
Quail egg encased in a mushroom paste tossed in breadcrumbs and served with an artichoke purée

Padron Peppers  5.95
Grilled Padron peppers with a garlic and Maldon salt

SALADS



Greek Salad   6.50
Tomato, cucumber, olives and crumbled feta cheese tossed in an olive oil and oregano dressing

Chicken Caesar Salad 7.25
Chargrilled chicken with romaine lettuce, anchovies, and croutons tossed in a traditional Caesar dressing finished with shaved parmesan

Rocket & Parmesan Salad 6.50
Rocket with confit tomatoes, croutons and dressed with a truffle and balsamic dressing

BAR BITES & SIDES



Truffle Fries   4.95
Fries with a truffle oil dressing

Chunky Chips   4.00
Triple-cooked salted chunky chips

Onion Rings 4.00
Homemade onion rings in batter

Green Beans   4.00
Dressed in an almond butter

Mixed Olives and Tapenade served with Ciabatta 4.95
Mixed Mediterranean olives served with toasted ciabatta bread and homemade tapenade

Homemade Tortilla Nachos 5.50
Served with guacamole, salsa and sour cream, enough for two to share

Halloumi Popcorn  4.95
Deep-fried halloumi popcorn served with sriracha mayo

SUNDAY LUNCH

Why not join us for Sunday Lunch?

Served Sun 12.00 - 17.00

Adult £12.95 Child (Under 12) £7.95

Booking strongly recommended

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