

Small Plates/Bites/Sides

- A Bowl of Olives V/Ve/GF
- Garlic Ciabatta
- Cheesy Garlic Ciabatta
- Dressed Side Salad GF/V/Ve
- Nachos with cheese
- Breaded Butterfly King Prawns
- Breaded Whitebait
 - Served on a bed of mixed leaf salad with tartare sauce
- Vegetable and Cheese Croquettes
 - Served on a bed of mixed leaf salad
- King Prawn Cocktail GF
 - Served on a bed of mixed salad
- Salt and Pepper Squid Bites
 - Served with a sweet chilli dip
- Oven Baked Camembert (Great for Sharing)
 - Served with crusty bread
- Chips /Fries GF/V/Ve
- Cheesy Chips/Fries GF
- Battered Onion Rings V
- Halloumi Fries

Burgers

Our burgers are served in a soft bun with lettuce and tomato, battered onion rings and fries.

- Hunter’s Chicken Burger
- Butcher’s Beef Burger
- Breaded Chicken Fillet Burger
- Moving Mountains Plant Based Burger V/Ve
- Add cheese or bacon (each)

Other Dishes

- Homemade Chilli Beef and Rice
- Bang Bang Chicken Skewers served with Fries or Rice
- Lamb Kofta served with Fries, a Salad Garnish and Mint and Yoghurt Dip
- Scampi – Wholetail served with chips, peas and tartare sauce
- BBQ Baby Back Ribs served with fries
- Sirloin Steak and Chips
- Oven Baked Seabass with Lemon Butter and Parsley
 - Served with Fries or New Potatoes and Salad
- Chef’s Curry of the Day
 - Served with rice and Naan Bread/ side salad
- Vegetable Korma V/Ve
- Mediterranean Tart V/Ve
 - Served with Fries or New Potatoes and Salad
- Cold Cut Gammon Ham
 - Served with Fries, Salad or Peas

Salads

- Goat’s Cheese Salad V/GF
 - Oven Baked Goat’s Cheese on a seasonal salad topped with red peppercorns and honey.
- King Prawn Salad GF
 - A seasonal salad served with King Prawns in Marie Rose Sauce
- Chicken Caesar Salad
 - Chargrilled Chicken Breast served on crisp Romaine lettuce with crunchy croutons and a creamy garlic dressing

V- Vegetarian Ve – Vegan Ve* - Vegan option available GF Gluten Free

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren’t guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. We can adapt most menu choices as we cook using fresh ingredients wherever possible.

A discretionary service charge of 10% will be added to groups of 6 or more and fairly distributed amongst the team

Pizzas

- Margherita v
 - Tomato Salsa and stretchy Mozzarella cheese topped with oregano
- Pepperoni
 - Tomato Salsa and stretchy Mozzarella cheese topped with Pepperoni and oregano
- Mexicana
 - Tomato Salsa and stretchy Mozzarella cheese topped with spicy pepperoni garlic and jalapenos
- Vegetarian
 - Tomato Salsa and stretchy Mozzarella cheese topped with mushrooms, olives, red onion and sweet peppers and oregano

Sandwiches

- Served Monday to Friday - Lunchtimes only
- All served on thick white bread with a salad garnish
- Cold Cut Gammon Ham and Mustard
- King Prawn Marie Rose
- Brie and Chilli Jam
- Mature Cheddar Cheese and Chutney
- Butcher’s Back Bacon (add Brie 1.50)
 - Served with optional cranberry sauce
- Jumbo Sausage served on a white baguette with optional mustard.

THE
DUKE OF YORK

SAYERS COMMON



Weekly Menu
Summer 2025

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