

Judge's Lodging has a long history in York and we're proud to have a number of notable features – make sure you check them out while you're here, including our sweeping original, Georgian oak staircase (the only one of its kind in the UK) and the fabulous 19th Century fireplaces on the first and second floors. In the dining room, hidden behind a secret panel, is a chamber pot which was for the exclusive use of the Judges and other gentleman diners over 200 years ago. It is now kept securely concealed. Our beautiful building was originally built in 1711 as a private residence for Dr Wintringham and was described as 'one of the best houses built in the city'. Our name relates to a change of use back in 1806, when the building was bought as the official Judge's residence in York and used when they were attending the quarterly sessions at the Assize courts at York Castle. Room 1 and 3 were reserved for the Judges and the only ones with private bathrooms. It remained the official residence until 1976. We're proud that we have not lost any of that original character and continue to offer superb hospitality to all our guests.



Keep up-to-date with our latest news and events... visit judgeslodgingyork.co.uk or find us on [facebook.com/JudgesLodging](https://www.facebook.com/JudgesLodging) or follow us on Twitter @JudgesYork

The Judge's Lodging, 9 Lendal, York, YO1 8AQ

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Calorie Information: Adults need around 2000 kcal a day. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy.

LITTLE NIBBLES

- Selection of breads** £5.20 ^{785kcal}
virgin rapeseed oil, aged balsamic vinegar, salted butter
- Pork and leek chipolatas** £5.20 ^{309kcal}
caramelised apple and tarragon ketchup
- Cider braised chorizo** £5.20 ^{489kcal}
mustard seed and honey glaze
- Marinated olives** £4.70 ^{170kcal}

STARTERS

- Seasonal soup** £6.80
warm bread roll, salted butter
- Smoked ham hock and chicken terrine** £8.80 ^{621kcal}
pickled onions, sauerkraut, apple, chicken skin, watercress puree
- Tempura king prawns** £10.50 ^{216kcal}
kimchi slaw, sriracha mayonnaise
- Heritage beetroot** £8.60 ^{295kcal}
radish, blackberries, ricotta, red cabbage marmalade, almond and dill granola

SHARING PLATES

Enjoy with friends as a starter to share or as a main course for one

- Butcher's Plate** £19.50 ^{1313kcal}
ham hock and chicken terrine, pork and leek chipolatas, homemade sausage roll, coppa, prosciutto, chorizo jam, pastrami, pickles, salad, apple and tarragon ketchup, toasted sourdough
- Mezze Plate** £18.40 ^{1105kcal}
rosemary and garlic baked camembert, sundried tomatoes, vegetable antipasti, gremolata, olives, stuffed peppers, red pepper houmous, olives, toasted focaccia

BURGERS

- Classic burger** £16.00 ^{873kcal}
mature cheddar, dill pickle, tomato chutney, skinny fries
add back bacon £1.00 ^{75kcal}
- Lamb and feta burger** £17.00 ^{757kcal}
tzatziki, green pepper, skinny fries
- Black bean burger** £15.00 ^{1013kcal}
lime mayo, chipotle coleslaw, tomato salsa, skinny fries
- Chicken burger** £15.00 ^{790kcal}
buttermilk fried chicken, dill pickle, Caesar dressing, skinny fries
add back bacon £1.00 ^{75kcal}

STEAKS

OUR STEAKS ARE ALL FROM BRITISH NATIVE BREEDS, CAREFULLY CHARGRILLED TO ORDER. SERVED WITH ROASTED TOMATO AND MUSHROOM, FRESH ROCKET AND THICK CUT CHIPS

8oz fillet £33.00 ^{762kcal}
the prime cut, exceptionally tender

8oz sirloin £26.00 ^{1225kcal}
with the balance of tenderness and flavour coming from the small amount of fat marbling

100z rib eye £29.00 ^{1407kcal}
with marbling running through to baste the meat as it is cooking, the cut has full flavour and is supremely juicy and tender

ADD A LITTLE EXTRA

- Bearnaise sauce £3.60 ^{553kcal}
Blue cheese sauce £3.60 ^{572kcal}
Peppercorn sauce £3.60 ^{556kcal}

CLASSICS

Thwaites beer battered fish small £15.00 ^{1111kcal} large £16.50 ^{1268kcal}
thick cut chips, minted crushed peas, tartar sauce

Steak, Thwaites ale and mushroom pie £16.50 ^{1364kcal}
creamed potato, Bourguignon garnish

Chestnut mushroom, pearl onion and leek pie £15.50 ^{1292kcal}
creamed potato, tarragon, caper and tarragon cream

100z gammon steak £16.30 ^{1100kcal}
fried duck egg, sweet pickled pineapple, thick cut chips

House Caesar salad £14.70 ^{414kcal}
gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg
with grilled chicken breast £16.80 ^{686kcal}

Miso and maple glazed aubergine £15.80 ^{512kcal}
walnut gremolata, marinated tomatoes, tahini, rose harissa oil, micro herbs

SIDES

- Thick cut chips £4.80 ^{317kcal}
Sea salted fries £4.80 ^{465kcal}
- Beer battered onion rings £4.80 ^{309kcal}
Butter potatoes, mint, capers £4.80 ^{210kcal}
- Seasonal market vegetables £4.80 ^{143kcal}
Caesar salad, gem lettuce, croutons, Caesar dressing £4.80 ^{189kcal}

SUNDAY LUNCH

Every Sunday our chefs' cook up fabulous roasts for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy.