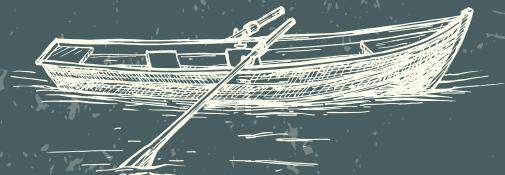


THE PADDLE ROOM

The Paddle Room is a nod to the location's historic past, derived from boats, barges & ships that once passed through exchanging their goods – all powered by hand & paddles. Roman jetties, wharves & warehouses have all been uncovered on the Ouse's banks, indicating that early York traders would use water-borne transport to pass along this waterway & exchange relevant goods.





vg Vegan

V Vegetarian

S Sustainable

GF Gluten Free

SMALL PLATES

2 or 3 per person recommended

vg **Onion Bhaji**
Spiced mango yoghurt
7 (290Kcal)

Korean Chicken
Gochujang mayo
8.75 (530Kcal)

Calamari
Black garlic mayo
10.25 (410Kcal)

V **Breaded Goat's Cheese**
Grilled pear, watercress, lemon & honey dressing
9.25 (205Kcal)

Yorkshire Pudding
Slow cooked beef, creamy horseradish mash, caramelised onion jus
9 (285Kcal)

Steamed Bao Bun
Pulled pork, pickled cabbage, wasabi mayo
11 (340Kcal)

vg **Cauliflower Wings**
Cuban chimichurri, spiced sesame
9.50 (278Kcal)

King Prawn Mac n Cheese
Onion & herb crumb
9 (461Kcal)

LARGE PLATES

The Paddle Burger
Beef & marrow burger, streaky bacon, Monterey Jack cheese, shredded lettuce, burger sauce, onion relish, skin on fries
16.50 (1033Kcal)

vg **The Bank Burger**
Vegan burger, plant bacon, smoked Applewood cheese, shredded lettuce, burger sauce, onion relish, skin on fries
17.50 (942Kcal)

Fish & Chips
Battered cod fillet, mushy peas, tartare sauce, fresh lemon
16 (1265Kcal)

10oz Ribeye Steak
Skin on fries, dressed watercress, grilled mushroom, plum tomato, peppercorn sauce
35 (1311Kcal)

Pizza Pepperoni
Pepperoni, jalapenos, red onion, green pepper, hot sauce
15.50 (1167Kcal)

V **Pizza Veggie**
Grilled aubergine, goat's cheese, red pepper, black olives, pesto
16 (985Kcal)

SHARING BOARDS

recommended for 2

Grazing

Baked Camembert, sour dough toast, spiced pear chutney, parma ham, pickled walnuts

28 (881Kcal)

The Lookout

Sweet chilli chicken wings, crispy onion rings, cheesy garlic bread, halloumi fries with spiced yoghurt, cajun fries, tempura prawns, barbecue ribs

- Garlic Aioli, Gotcha Ketchup

35 (1793Kcal)

Paddlers

Pulled chicken & chorizo nachos, spicy BBQ korean chicken, peri peri glazed chicken wings

28 (1784Kcal)

DESSERTS

Selection of Ice-Creams & Sorbet

Please ask for today's selection

6.50 (358Kcal)

GF Sticky Toffee Pudding

Toffee sauce, vanilla ice-cream

7 (704Kcal)

GF Warm Chocolate Brownie

Salted caramel ice-cream

7 (794Kcal)

If you would like information on ingredients within our menu items in relations to allergens, please ask a member of staff who will be able to assist you. However, we cannot guarantee that any food or beverage item sold is free from traces of allergens due to the preparation process.

SPARKLING WINE

125ML - Btl

Belstar Prosecco NV ITALY

Fresh, light expression of Prosecco, with moderate alcohol, pretty aromas of white flowers & flavours of grapefruit, pear & a hint of honeydew melon

7.50 - 40

Belstar Cuvee Rosé Sparkling NV ITALY

Moreish pink sparkling wine from northern Italy, slightly sweet, full of red cherries, pink grapefruit & raspberry sorbet, with aromas of lemon & white flowers

42

Lanson Père et Fils Brut NV

CHAMPAGNE, FRANCE

Textured & substantial NV reserved exclusively for the on-trade, with notes of grapefruit & green apple, & a new-baked bread aroma on the finish

80

ROSÉ

125ML - 175ML - 250ML - BTL

Conto Vecchio Blush DOC

VENETO, ITALY

A pink Pinot Grigio from northern Italy, with hints of pink flowers, including violets & roses, & a crisp yet juicy palate of lemon & pear

5 - 7.20 - 9.50 - 28

WHITE WINE

125ML - 175ML - 250ML - Btl

Santa Rita Gran Hacienda Chardonnay

CENTRAL VALLEY, CHILE

Rich yet well-balanced Chardonnay from one of Chile's best-known producers, with fresh aromas of lemon & sage & lush tropical flavours of pineapple & mango

5.60 - 8.20 - 10.90 - 32

Conto Vecchio Pinot Grigio delle Venezie

VENETO, ITALY

Charming Pinot Grigio from northern Italy, with an inviting nose of pear blossom & lemon zest, followed by delicate notes of green apple, lime & pear

5 - 7.20 - 9.50 - 28

Pez de Rio Blanco

CARINENA, SPAIN

Fresh & aromatic blend from a dynamic cooperative in north-east Spain, with flavours of green apple & pineapple & a scattering of perfumed herbs on the finish

4.50 - 6.50 - 8.50 - 25

Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

Bright, fresh New Zealand Sauvignon Blanc, with flavours of grapefruit, gooseberry & green apple. Lots of herbs on the nose, plus a pleasant note of flint

6.60 - 9.70 - 12.90 - 38

Mas Puech Picpoul de Pinet Coteaux du Languedoc

LANGUEDOC, FRANCE

Delicately citrussy southern French white made from the popular Picpoul grape, with floral fragrances, a saline note, flavours of peach & lemon & a delightful grapefruit bitterness

6 - 8.70 - 11.50 - 34

RED WINE

125ML - 175ML - 250ML - Btl

Tilia Malbec

MENDOZA, ARGENTINA

An easy-drinking red wine from Argentina's best-known grape variety, this is fragrant with cinnamon & clove, with flavours of plum, blackberry & dark chocolate

5.60 - 8.20 - 10.90 - 32

Circa Shiraz

AUSTRALIA

This luscious Shiraz from Australia is a mass of blackberries, blackcurrants & mocha on the palate with a heady perfume of black pepper & violets

4.60 - 6.70 - 8.90 - 26

Santa Rita Gran Hacienda Merlot

CENTRAL VALLEY, CHILE

A powerful Merlot with intense, fruity aromas of red cherry & plum, supplemented by notes of vanilla & tobacco, well-formed tannins & a pretty final note of blossom

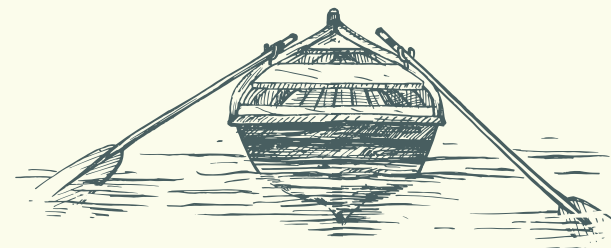
5.20 - 7.60 - 10 - 29.50

Vivanco Rioja Crianza

RIOJA, SPAIN

Spice, black plums & prunes fill the mouth with this Rioja, followed by a refreshing note of liquorice & ending on a wisp of smoke

6.60 - 9.70 - 12.90 - 38



An optional 10% service charge will be added to your bill.

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BEER & CIDER

Half Pint - Pint

Draft

Staropramen 3.05 - 6.10

Salt IPA 6.80

Madri 3 - 6

Doom Bar 2.90 - 5.80

Bottled

Corona 330ML 4.90

Peroni 330ML 5.90

Heineken 330ML Zero 4

Birra Moretti 330ML 6

Heineken 330ML 5.50

Guinness 568ML 6

Rekorderlig 500ML 6.10

Pear | Apple | Strawberry & Lime

SOFT DRINKS & MIXERS

Fever Tree Tonic 200ML 3

Original | Tonic Light | Elderflower

Schwepps Tonic 200ML 2.75

Original | Light | Bitter Lemon | Ginger Ale | Lemonade | Soda

Coke | Diet Coke 220ML 2.50

Appetizer 330ML 3.70

J2O Orange &
Passionfruit 330ML 3.70

J2O Apple &
Mango 330ML 3.70

Redbull 5.50

Fresh Juice 285ML 2.75

All Spirits served as 25ML

GIN

Hendrick's 6

Bombay Sapphire 5.10

Tanqueray 4.90

Whitley Neill Original 5.30

Whitley Neil Rhubarb & Ginger 5

Whitley Neill Blood Orange 5

Gordon's 4.20

Gordon's Pink 4.50

Hooting Owl

Signature 5.75

Hooting Owl

Rhubarb & Vanilla 5.85

WHISKY

Dalwhinnie Malt 15YR
8

Highland Park 12YR
5.80

Isle of Jura 10YR
6

Jack Daniel's
5

Famous Grouse
4.80

Jamesons
5

Glenfiddich 12YR
5.50

Johnnie Walker
Black Label 5.50

The Balvenie
Double Wood 12YR 7

PORT & BRANDY

Courvoisier VS 6

Warren Ruby Port 50ML 4.20

Other Spirits are available, please ask a member of the team

An optional 10% service charge will be added to your bill.

All Spirits served as 25ML

RUM

Bacardi
4.30

Captain Morgan
Dark **4.30** - Spice **4.60**

Malibu
4.30

VODKA

Grey Goose **6.50**

Belvedere **5.50**

Absolut Original **4.75**

Smirnoff **4.50**

LIQUEURS

Jose Cuervo Gold **4.50**

Sambuca **4.50**

Southern Comfort **4.50**

Tia Maria **4.40**

Amaretto Disaronno **4.50**

Archers **4.50**

Cointreau **4.50**

Jagermeister **4.50**

Baileys Irish Crème **50ML 4.80**

Kahlua **50ML 4.80**

Pimms No 1 **50ML 4.30**

Campari **50ML 4.30**

Martini Extra Dry **50ML 4.30**

Martini Rosso **50ML 4.30**

Martini Bianco **50ML 4.30**

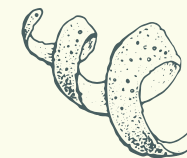
Aperol **50ML 4.30**

Other Spirits are available, please ask a member of the team

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COCKTAILS

11



Porn Star Martini

*Absolut vanilla vodka, passionfruit
liqueur, raspberry liqueur, orange juice*

Sex on the Beach

*Smirnoff vodka, archers peach
schnapps, orange & cranberry juice*

Cuban Fury

*White rum, dark rum, spiced rum,
pineapple juice, grenadine*

Spiced Mai Thai

*Spiced rum, dark rum, triple sec,
pineapple juice, almond syrup*

Maple Old Fashioned

*Kentucky bourbon 8 years,
maple syrup, aromatic bitters*

Blood Orange Negroni

*Beefeater blood, orange gin,
sweet vermouth, campari*

Tutti Frutti

*Vodka, malibu, archers peach,
apple juice, sugar syrup*

Aperol Spritz

Aperol, prosecco, soda water

An optional 10% service charge will be added to your bill.



HOT DRINKS

Americano 3.20

Cappuccino 3.40

Latte 3.75

Flat White 3.40

Double Espresso 2.80

Espresso 2.40

Hot Chocolate 3.70

Mocha 3.75

Pot of English Breakfast Tea 3.20

Pot of Fruit Infusion or Herbal Tea 3.20

**THE
PADDLE
ROOM**

An optional 10% service charge will be added to your bill.