



YORKSHIRE DINING
RESTAURANT

Welcome to Dill & Bay Restaurant

Dill & Bay Restaurant
19 Marsh Street
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Leeds
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*With a reputation for twisting the British classics, Simon and his team feel the Sunday dinner is an institution.
Dill & Bay want you to pass the veggies and help each other with gravy, as we serve up
a Proper Yorkshire Sunday Dinner.*

2-Courses for £19
3-Courses for £24.50

To Start

Homemade Soup of the Day Fresh Bread & Butter
Mussels in Beer Warm Baguette
Marinated Lamb Skewer Pitta, Hummus, Raita
Baked Camembert (V) Toasted Baguette, Crackers, Sweet Chutney
Barbecue Ribs & Wings Sour Cream & Chive
Courgette & Squash Bhaji *Mint & Cucumber Raita*

Mains

All our meats are locally sourced and then respectfully roasted, basted and rested.

Your choice of –

**Yorkshire Silverside
of Beef**

Crackling Pork Loin

Roast Chicken

Nut Roast (Ve*)

(Add extra or another meat for £3)

Served with seasonal vegetables, roast potatoes, Cauli Cheese, gravy
and a Yorkshire pudding

Seabass Fillet

Crushed New potatoes, with a Dill & Caper Sauce

Roasted Squash Tagliatelle

Bound in a cream sauce with Tagliatelle Pasta (Ve)

Homemade Pie (ask your server)

Yorkshire Pudding & all the Sunday trimmings

Chickpea Chilli

Rice, Salsa, Guacomole, Nacho Bowl (Ve)

Puddings

The Chocolate One

Mixed Berries Eton Mess (V) (GF)

Homemade Chocolate Orange Cheesecake

Sticky Toffee Pudding with Custard, Cream or Ice Cream

Apple & Rhubarb Crumble with Custard, Cream or Ice Cream

*All dishes are freshly prepared and can be adapted to satisfy most dietary requirements,
allergies and intolerances with prior notice. We do sometimes sell out of our most popular dishes. We do our best
to estimate demand, and avoid waste.*