York - 9th January 2025

Welcome to York and the start of a new Jolly Boys year. Hopefully the weather will be kinder today than for our last visit in 2022. York needs no introduction but suffice to say that a fine selection of ales can still be found within the historic walls.

Wetherspoons is a 5 minute walk. Turn right into Station Road and stay on the left-hand side following the pedestrian route through the road works which stretched for several hundred yards at the time of writing. Do not be tempted to cross the road into the Hudson Quarter as the path disappears the other side of the city wall. Follow the road around the corner to the left into Queen Street and at the traffic lights cross the road to **The Punch Bowl** which can be seen on the opposite corner of the junction.

1The Punch Bowl5 Blossom Street, YO24 1AUOpens 08:00JB Times=> 10:45Food and beer are served from 08:00.

If you're missing out Wetherspoons and going direct to the Market Cat then it takes about 15 minutes. Turn left out of the station and cross to the other side of Station Road. Follow the road round to the right and pass through the city wall, on the other side follow the road round to the left and turn right at the traffic lights into Rougier Street. At the end of Rougier Street, turn left onto Micklegate and follow the instructions below starting at the crossing of the Ouse.

Our next stop is under 15 minutes away. Turn right out of the Wetherspoons and pass through the city wall onto Micklegate, cross to the left-hand side when convenient. Follow the road for about half a mile, crossing the Ouse on route. When the road traffic turns sharp right, carry on straight into the pedestrianised High Ousegate. After about 100 yards, the road opens out and we turn left into the expanse of Parliament Street, then keeping to the right, walk about 75 yards and turn right under the Shambles Market arch. The Market Cat is on the right-hand corner as you enter the market square.

2 Market Cat

6 Jubbergate, YO1 8RT Opens 11:00 JB Times 11:00 => 11:35

This is a modern bar operated by Thornbridge which has 2 regular ales on tap, Jaipur and Lord Marples, and on the recce was also serving their Market Porter and Wild Swan. The offering was completed by Kelham Island's Easy Rider Blonde Ale, Marble's Blackcurrant Stout and Arbor's Days Like This Pale Ale.

The next leg takes a minute. Leave the pub and turn right, and almost immediately left, then walk 50 yards through the market and out between the shops onto The Shambles. Turn left and go 5 yards to get to the Ye Old Shambles Tavern.

Ye Old Shambles Tavern 44 The Shambles, YO1 7LX Opens 10:00 JB Times 11:35 => 12:05

This is an old pub with a small bar area serving three Shambles' beers brewed for them by the Rudgate Brewery; these are a Best Bitter, Dark Ruby Mild and Stumbler American Session Pale Ale. There was also a choice of Atom's Terrestrial Segment Cacao & Orange Stout, Saltaire's Far Bank IPA and Vocation's Can't Catch Me Dark Stout.

There is a room to the rear which can be accessed from the market square but we didn't spot the door.

Another short walk, turn left out of the pub and go the short distance to the end of The Shambles to emerge into the King's Square. Turn right and go 10 yards to get to the Duke of York.

4 Duke of York

3-4 King's Square, YO1 8BH Opens 11:00 JB Times 12:05 => 13:05

This is a Leeds Brewery pub that serves their Best, Midnight Bell, Pale and Yorkshire Gold. On the recce we could also choose Brew York's Juice Forsyth Fruited IPA, Camerons' Strongarm Ruby Ale, Dairyfreak's Raspberry Milk Ice Porter and Rudgate's Jorvik Blonde.

This is our food stop and the lunch/main menus are reproduced at the end. A 'fish finger' sandwich is available! Food is served from noon and prices are reasonable for York. We didn't eat here on the recce as we expected to eat at our next venue but that was not to be.

The toilets are upstairs but there is an accessible toiled downstairs.

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An even shorter walk! Turn right and go 10 yards, crossing Colliergate to get to the Last Drop Inn.

5Last Drop Inn27 Colliergate, YO1 8BNOpens 12:00JB Times 13:05 => 13:35Timothy Taylor's Landlord is the regular beer and there was also the choice of 6 other ales, Brass
Castle's Bad Kitty Vanilla Porter, Marble's Manchester Bitter, Sunbeam's Ever Reddy Red Ale, Turning
Point's Astral Voyage NEIPA & Wave Length Pale Ale and Vocation's Bundle Up Pale Ale.
Please note that hot food is only available on Friday and at the weekend.
The toilets are upstairs.

It's 5 minutes to our next venue. Turn right out of the pub, cross King's Square to enter Low Petergate on the left-hand side. Go 150 yards and turn left into Stonegate. The House of The Trembling Madness is 50 yards down on the right-hand side.

6 House of The Trembling Madness 48 Stonegate, YO1 8AS Opens 10-30 JB Times 13:40 => 14:10

The bar is up two flights of stairs, so carrying onto the **Guy Fawkes** might be preferred by some. Go through the bottle shop and take the stairs on the left. The bar has a distinctly medieval hall feel, with lighted candles, walls adorned with antlers and stuffed animals. However, you must keep your groats in your hose or codpiece as only card payment is acceptable. The beer had a European feel, with three cask and 9 keg beers.

The next leg takes a minute or two. Leave the pub and turn left, go to the junction and turn left onto High Petergate. The **Guy Fawkes** is 50 yards further on the left-hand side.

 7
 Guy Fawkes
 25 High Petergate, YO1 7HP
 Opens 11:00
 JB Times 14:15 =>

 3 Regular beers are on offer, Black Sheep's Best Bitter, Tetley's Guy Fawkes Bitter and Timothy Taylor's Landlord. Also available were Ossett's Yorkshire Blonde Pale Session Ale and Saltaire's No:5 Stout.

Allow 15 minutes to walk to the station.

Turn left out of the pub and at the end of High Petergate turn left onto Duncombe Place. When convenient cross the road to the right-hand side of Museum Street and re-cross the Ouse using the Lendal Bridge. Follow the road round to the right to pass through the city wall, then turn left in front of the war memorial and follow Station Street to the station.



LUNCH MENU

AVAILABLE UNTIL 5PM

Yorkshire nduja and free-range scotch egg served with spiced lime mayo 40z rump steak served with hand-cut chips and peppercorn sauce Chicken Caesar salad, grilled chicken, smoked streaky bacon and thyme croutons in a Caesar dressing Niçoise salad served with new potatoes, soft-boiled egg, green beans, olives and tomato (vg available) Add dicken / hallowni / Jalafd Egoo	£8.00 £11.00 £9.00 £9.00
Chicken Caesar salad, grilled chicken, smoked streaky bacon and thyme croutons in a Caesar dressing Niçoise salad served with new potatoes, soft-boiled egg, green beans, olives and	£9.00
in a Caesar dressing Niçoise salad served with new potatoes, soft-boiled egg, green beans, olives and	
	£9.00
TLATBREADS	
Add hand-cut chips for an additional £2	
Falafel, hummus, roasted red peppers, pomegranate and rocket (vg)	£8.00
Cajun buttermilk chicken, Cajun mayo, rocket, red peppers and basil oil	£9.00
40z rump steak, red onions, chimichurri and watercress	£10.00
SANDWICHES Sandwiches are available in locally baked white or malted bloomer Sandwiches are served with a choice of hand-cut chips or salad.	
Beer battered haddock goujons with homemade tartare sauce	£9.50
Brie, bacon, cider chutney, gem lettuce and tomato	£9.00

BURGERS

All of our burgers are served in a brioche bun with hand-cut chips	
Buttermilk fried chicken, curry mayonnaise and a pickled red cabbage and jalapeno slaw	£16.00
Yorkshire Dales beef burger, relish, lettuce, tomato and cheddar	£16.00
Falafel burger, lettuce, tomato and salsa. (vg) (v) vegetarian (vg) vegan	£16.00

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LEEDS BREWERY'S Duke of York

MAIN MENU

STARTERS

Baked gruyere, Yorkshire Brittania Cheddar and mozzarella served with a locally baked smoked paprika and almond brioche loaf (v)	£7.50
Nduja free-range scotch egg served with a spiced lime mayo	£8.00
Mushroom and paprika croquette's with a butternut puree (vg)	£7.00
Pan-fried pigeon breast, roasted beetroot, crispy bacon and chicory salad with a raspberry dressing	£8.00
Garlic and paprika king prawns with chorizo, served with an olive and tomato salad	£8.00
MAINS	

MAINS

MANYO	
Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	1
Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables and a red wine gravy	1
Yorkshire Dales 8oz Sirloin steak served with parmesan skin on chips, roasted tomatoes, chimichurri, and onion rings	£
Leeds Best steak and ale pie served with your choice of creamy mashed potato or hand cut chips, roasted seasonal vegetables and gravy	£
Wild mushroom, leek and chestnut risotto with truffle oil and rocket (v)	
Fish pie. Coley, king prawn, and smoked haddock in a bechamel sauce, topped with creamy mash and served with roasted root vegetables	4
Spiced vegetable and spinach pie served with hand cut chips and roasted vegetables (v) (vg available)	
Chargrilled chicken breast, garlic and nduja new potatoes, spinach and green beans with a butternut and coconut puree	£
Confit duck leg with a white bean, tarragon and chorizo cassoulet	£
Pork three ways. Pork tenderloin, crispy pork belly and black pudding bon bon served with smoked mash potato, spinach, apple puree, roas shallots and a cider sauce	ited E
Butternut squash, goat's cheese and spinach Wellington with crushed new potatoes, kale, and a walnut and chilli butter (v)	£
BURGERS	
All of our burgers are served in a brioche bun with hand-cut chips	
Buttermilk fried chicken, curry mayonnaise and a pickled red cabbage and jalapeno slaw	-
Yorkshire Dales beef burger, relish, lettuce, tomato and cheddar	£
Falafel burger, lettuce, tomato and salsa. (vg)	
Two Yorkshire Dales beef burgers, streaky bacon, caramelised onions, cheddar and onion rings	÷
SIDES	
Hand-cut chips / Beer battered onion rings / Smoked paprika and almond brioche mini loaf with Yorkshire butter / Buttered seasonal vegetables / Nduja new potatoes	
DESSERTS	
Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream	
Rum and raisin bread and butter pudding, vanilla ice cream	
Chocolate mousse served with honeycomb, honey tuille and raspberries	
Chocolate brownie served with vanilla ice cream and mixed berries (vg available)	

Black Forest arctic roll. Cherry compote and Northern Bloc vanilla ice cream, wrapped in a chocolate sponge served with mixed berries £7.00 (v) vegetarian (vg) vegan