

# Lunch and Dinner Menu

## Bar snacks and nibbles

Smoked bacon Pigs in Blankets, English mustard	£4.30
Warm breads, pesto, balsamic, olives <b>V</b> (Sharing platter £7.95)	£4.30
Mini "Moules", warm sour dough	£4.30
Tandoori chicken strips, mint yoghurt <b>GF</b>	£4.50
'The Drovers' sample board, a little bit of everything ideal to share	£14.95

## Rustic Ciabatta Sandwiches

(Served 12 – 2.30 Monday to Friday and 12 – 5.30 Saturdays)

Hot roasted "sandwich of the day", gravy boat	£6.95
Chargrilled 4 oz sirloin "minute steak" red onion jam	£8.50
Chicken & smoked bacon mayo salad	£6.95
Battered fish sandwich, tartare sauce	£7.95
Char grilled Mediterranean vegetables, goats' cheese, pesto <b>V</b>	£5.95
Bacon & Monterey cheese melt, sweet chilli and red onion	£6.95
Add chips or a mug of today's soup	£2.95

## Moules Pots

Chefs Specialty of poached Scottish Rope Grown Mussels

Choose from:

Starter £7.50 / Main course £13.95

- Classic Marinière; white wine, shallots, splash of cream
- Cider & bacon; Symonds cider, smoked bacon, shallots
- Thai green coconut curry; fragrant coconut milk, chilli

All served with warm sour dough

Add fries £3.00

## Starters

Homemade soup <b>GF</b> , warm bread & butter <b>V</b>	£5.50
Tiger prawn noodle salad, stem ginger & sweet chilli dressing	£6.95
Classic deep-fried breaded whitebait, smoked paprika mayo	£5.95
Smooth chicken liver & mushroom pate, tomato & courgette chutney, crostini	£6.95
Baked whole mini French Camembert, confit garlic, red onion jam, sour dough toast <b>V</b>	£8.50
Award winning "Doreen's" Black pudding "Bon-Bons", spiced Apple chutney	£6.95
Trio of Hummus, oatcakes <b>GF VEGAN</b>	£5.50

Hot roasted sandwich of the day

"Bangers & Mash", red onion gravy

Small battered East Coast haddock & chips

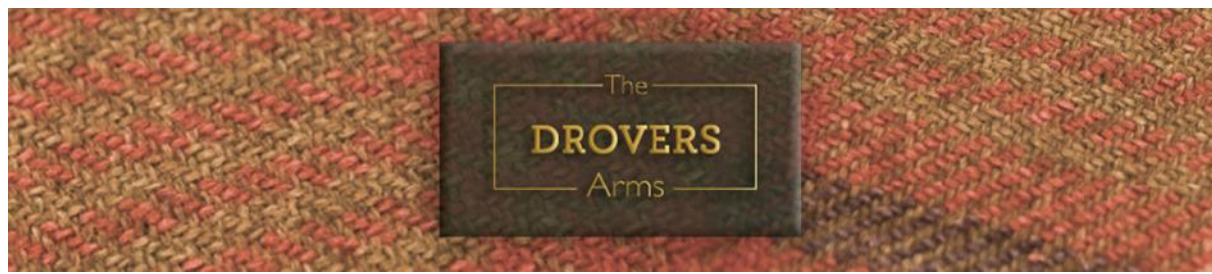
Linguine, fresh spinach, roasted tomato, parmesan butter **V**

Genuine "Whitby" scampi & chips

Traditional homemade Lasagne, dressed salad

**ALLERGEN INFORMATION** Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

**DIETARY INFORMATION** **GF** gluten friendly | **V** vegetarian



## Mains

Pan roasted rump of lamb, dauphinoise potatoes, roasted shallot, buttered greens, port jus <b>GF</b>	£17.95
Grilled whole filleted Seabass, vine tomato sauce, sauté Potatoes, French beans <b>GF</b>	£15.95
Seafood linguine, garlic & white wine butter sauce, baby spinach, fresh grated parmesan	£16.95
Honey glazed breast of duck, rosti potato, wilted kale, Grand Marnier jus <b>GF</b>	£17.50
Pan roasted "Tomahawk" pork loin cutlet, grain mustard mashed potatoes, white wine, sage and apple sauce	£15.95
Butternut squash & garden pea risotto <b>V, GF</b>	£13.95

## Burgers

*Each burger is chargrilled and served in a pretzel bun with gem lettuce, tomato, coleslaw and twice cooked chips*

Prime 8oz steak burger, Monterey Jack cheese	£12.95
Chargrilled 7oz chicken burger, smoked bacon, Monterey Jack cheese	£12.95
Onion bahji burger, mango & chilli pickle <b>Vegan</b>	£11.95
Chargrilled flat cap mushroom & pesto burger <b>V</b>	£11.95

## Homemade fresh Drovers Pies

*All served with chips and seasonal buttered vegetables*

Steak & ale stew, puff pastry top	£13.95
Baked haddock fish pie, cheddar cheese mash <b>GF</b>	£12.95
Chargrilled Mediterranean vegetable and plum tomato pie, puff pastry top <b>V</b>	£11.95
Braised beef suet crust pie	£14.50

## Drovers Classics

"Bangers and mash", local pork & leek sausages, creamy mash, onion gravy	£12.95
Fish & chips, 7oz skinless haddock, mushy peas, hand cut chips, lemon, homemade tartare sauce	£12.95
Haddock & smoked salmon fishcake, red onion & pickled fennel salad	£12.95
Hunter's chicken, smoked bacon, BBQ sauce, melted cheese, twice cooked chips, dressed salad <b>GF</b>	£13.95

## From the chargrill

*All of our steaks are Yorkshire born and bred from R&J in Ripon, 30 day dry aged and served with twice cooked chips, mushroom and slow roasted tomato*

10oz Barnsley lamb chop	£15.95
8oz Flat iron steak	£14.95
8oz Rump steak	£17.95
8oz Sirloin steak	£19.95
7oz Chicken breast	£13.95

## Sides

Twice cooked chips or fries	£3.00
Seasonal salad bowl	£3.00
Battered onion rings	£2.50
Buttered local vegetables	£3.00
Braised red cabbage	£2.50
Tomato & red onion salad	£2.50
Sweet potato fries	£3.50

## Sauces

Fresh peppercorn	£2.50
Yorkshire blue cheese	£2.50
Creamy mushroom	£2.50

## Steak butters

Garlic butter	£1.25
Sun dried tomato	£1.25
Pesto	£1.25

## Desserts

Rich chocolate brownie, caramel & honeycomb ice cream	£5.95	Baileys Irish Cream cheese cake, maple walnut ice cream	£5.50
Apricot & cinnamon apple crumble, custard	£5.50	Lemon & lime posset, sweet biscuit crumb, fruit coulis	£5.50
Blueberry & vanilla Crème Brulée, almond ice cream	£5.50	Eton mess, berry compote, white chocolate, meringue	£5.50
British and European cheeseboard		£6.95	

## Coffee & Tea

Drovers Arms coffee blend	Americano	Cappuccino	Latte	Macchiato	Espresso	Selection of speciality tea	£2.95
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