

Lunch & Dinner Menu

Nibbles, picky bits & Starters

Great to share on your table

Mixed olives (GF, V, VE) extra virgin rapeseed oil	£4.25
Honey mustard sticky sausages Cheddar rarebit melting pot	£6.50
Tear & share mixed granary breads (V, VE, GFA) extra virgin vale of York rape seed oil and balsamic	£5.50
Homemade humus, caramelised red onion (V, DF) vegetable sticks, bread for dipping	£6.25
Breaded halloumi fries (V) Sweet chilli dip	£6.75
Thai style chicken wings Tossed in sesame seeds, spring onion & chilli	£6.25
House soup of the day rustic bread	£5.95
Baked mushrooms, (GF) spiced Whitby crab, melted cheddar cheese	£8.95
Crispy fried cauliflower wings (V, VE,) chimichurri sauce	£5.95
Seasoned Cajun buttermilk chicken fillets Garlic mayo, celery	£7.95
Sautéed tiger prawns, (GFA) white wine & garlic cream sauce, crusty bread	£9.95
Chicken liver pate, apple chutney Tossed salad, oat cake biscuits	£6.95
Fresh mozzarella, tomatoes Balsamic glaze, fresh basil	£5.75
Garlic dough balls	£5.50

Fresh rope grown mussels

Mussel bowls with crusty bread White wine garlic & cream	£8.95 / £15.95
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Sandwiches

All served with dressed salad and red slaw

*Served 12 – 2.30 Wednesday to Friday
and 12 – 5.30 Saturdays*

Hot roast Yorkshire Beef ciabatta creamed horseradish, red onions, jug of gravy for dipping	£9.95
Crushed avocado on toast (GFA) House smoked salmon flakes	£8.50
Ploughman's ciabatta (GFA) Yorkshire ham, Wensleydale cheese, pickles, chutneys,	£9.95
Prawn Marie rose, baby gem, tomato Served in soft white or brown bloomer	£7.95
Bacon & brie, baby gem & cranberry chutney Served in soft white or brown bloomer	£7.95
Egg mayo & cress Served in soft white or brown bloomer	£6.95

Stone baked flat breads

Marinated chicken & roasted pepper skewer, Dressed coriander salad, mint raita, mango chutney	£14.95
6 - King prawn skewer Dressed coriander salad, chimichurri drizzle	£13.95
Grilled halloumi & red pepper Dressed coriander salad, chilli lime jam	£10.95

Seasonal salad bowls

Orzo, edamame, rainbow salad bowl (V, VE, DF) strawberry & black pepper vinaigrette	£9.95
Cajun buttermilk chicken Caesar salad bowl crisp cos, salt & pepper croutons, house made dressing	£12.95
Drover's home smoked flaked salmon potato salad seasonal new potatoes with crème fraiche & spring onions	£11.95
Grilled fresh tuna niçoise, new potatoes, green beans, olives, sun blushed tomatoes, boiled egg, vinaigrette, dressing	£13.95

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 | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan | DF Dairy Free

THE DROVERS ARMS

From the Chargrill

All Our meat products for our grills and burgers are sourced from our supplier 'Yorkshire Dales Meat Company' in Bedale, North Yorkshire.

Steaks are served with grilled balsamic tomato, tossed seasoned mushrooms, twice cooked chips or skinny fries.

Chimichurri cauliflower steak (V, VE, DF, GF)	£14.95
Sirloin steak 8oz	£26.95
Rump steak 8oz	£22.95
Gammon steak 10oz, pineapple	£17.95
Barnsley Chop 10oz	£20.95

add a 6-king prawn skewer with chimichurri £6.95

why not add a sauce? £2.95

Bearnaise
Brandy peppercorn
Yorkshire blue cheese
Mushroom

Burgers

All our burgers are with lettuce & tomato, skinny fries, crunchy red slaw, and pickles in a soft brioche roll (GFA)

Drover's classic Yorkshire steak beef patty, bacon, cheddar cheese	£15.95
Breaded halloumi & roast red pepper (V) chilli & lime jam, rocket, red onion	£14.95
Buttermilk cajun chicken breast black pepper mayo, cheddar cheese	£15.95
Lamb & mint burger red onion chutney,	£16.95
Fish Burger, beer battered haddock Lemon tarter sauce	£14.95
Plant based vegan burger (VE, V, DF) onion chutney, vegan cheese, pulled jack fruit	£13.95

Side Dishes

Posh chips, twice cooked chips, truffle oil & parmesan	£5.95	House slaw	£1.95
Twice cooked chips	£3.95	Skinny fries	£3.95
Beer battered onion rings	£3.95	Seasonal greens	£3.95
Mixed salad vinaigrette	£3.95	Sweet Potato fries	£4.95

12" Stone Baked Pizza

Artisan pizza, Tomato ragu, mozzarella topped with prosciutto ham, rocket leaf, grana Padano	£12.95
Margarita pizza, tomato ragu, Mozzarella, fresh basil	£9.95
BBQ chicken pizza, mozzarella, BBQ sauce, Sautéed mushrooms, fresh basil	£12.95
Seafood pizza, classic ragu, prawns, salmon Black olives, mozzarella, Italian hard cheese	£13.95
Vegan classic, classic tomato, sliced olives Mushrooms, pulled jack fruit, vegan grated cheese	£11.95

For Sharing

Nachos £9.95
baked tortilla chips loaded with spring onions, salsa, melted cheese, sour cream (V, VEA)

From the farm – Charcuterie £18.95
sliced prosciutto, sliced continental meats, sun blushed tomatoes, olives, brie wedges, local cheese, crusty breads,

From the land – Vegan grazing £17.95
butternut & harissa hummus, vegetable crudities, rocket & sun blushed tomato in truffle oil, cauliflower wings, olives, crusty breads

Drovers Classics

Beer battered fresh Haddock fillet; twice cooked chips proper mushy peas, house made tartare sauce	£15.95
Slow cooked beef Lasagne house salad, red slaw, crusty bread	£14.95
Pan seared sea bass fillets, samphire grass, prawns (GF) mussels, sauté potatoes, lime butter & saffron	£19.95
Three cheese macaroni (V) Cheddar, Wensleydale & mozzarella, tomatoes, crusty bread	£13.95
Seafood pie, haddock, cod, salmon, prawns, mussels (GF) topped with creamy mash, small salad bowl	£18.95
Roasted cherry tomato linguine, (V) Pesto & flaked vegetarian grana Padano	£14.50
Swaledale 8oz sausage swirl, Cheddar mash, roasted red onion jus	£13.95
Vegan risotto, pea & spinach (VE,DF,V,GF) Roasted peppers	£13.95

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