

Lunch & Dinner Menu

Nibbles, picky bits & Starters

Great to share on your table

Mixed olives (GF, V, VE) extra virgin rapeseed oil	£4.25
Cawood local 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
Smokey Spanish tomato & garlic dip (V, DF) vegetable sticks, bread for dipping	£6.25
Breaded mozzarella fries (V) Tomato chutney	£6.75
Tandoori chicken wings Mango chutney, mint yoghurt, fresh lime	£6.25
House soup of the day rustic bread	£5.95
Warm confit of duck, (GF) Rocket & orange salad	£7.95
Sticky jerk BBQ cauliflower wings (V, VE,) Maple & chilli	£6.95
Tempura salt & pepper squid spring onion & garlic mayo	£7.95
Sautéed queen scallops smoked pancetta, (GFA) white wine cream,	£9.95
Ham hock terrine, homemade piccalilli Tossed salad	£6.95
Layered crayfish cocktail Bloody Mary sauce, crusty bread	£8.95

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 pork & stuffing ciabatta Apple chutney, red onions, jug of gravy for dipping	£9.95
Wensleydale ciabatta (GFA) Homemade pickled beetroot, rocket	£7.95
Crayfish Marie rose, baby gem, tomato Served in soft white or brown bloomer	£8.95
Bacon & brie, baby gem & cranberry chutney Served in soft white or brown bloomer	£7.95
BLT – Smoked bacon, baby gem, tomato chutney Served in soft white or brown bloomer	£6.95
why not add?	
Mug of soup	£1.95
Twice cooked chips	£3.95

Stone baked flat breads

Flat iron steak, sauteed red onions & peppers, melted Yorkshire blue cheese, rocket leaf	£15.95
6 - King prawn skewer Dressed coriander salad, chimichurri drizzle	£14.95
Grilled halloumi & red pepper Dressed coriander salad, chilli lime jam	£13.95

Seasonal salad bowls

Cajun buttermilk chicken Caesar salad bowl crisp cos, salt & pepper croutons, house made dressing	£13.95
Warm salad, sauteed potatoes, smoked bacon, Doreen's black pudding, sun blushed tomatoes, poached egg	£12.95

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	£18.95
Barnsley Chop 10oz	£21.95

add a 6-king prawn skewer with chimichurri £6.95

why not add a sauce? £2.95

Bearnaise

Brandy peppercorn

Yorkshire blue cheese

Burgers

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

Drover's classic	£15.95
Yorkshire steak beef patty, bacon, cheddar cheese	
Grilled halloumi & roast red pepper (V)	£14.95
chilli & lime jam, rocket, red onion	
Buttermilk cajun chicken breast	£15.95
black pepper mayo, cheddar cheese	
Venison burger & haggis	£17.95
red onion chutney, blue cheese	
Fish Burger, beer battered haddock	£14.95
Lemon tarter sauce	
Plant based vegan burger (VE, V, DF)	£13.95
onion chutney, vegan cheese, pulled jack fruit	

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	Buttered Vegetables	£3.95
Mixed salad vinaigrette	£3.95	Roast Potatoes	£3.95
Braised red cabbage	£4.00	Cheesy Mash Potato	£3.95

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

For Sharing

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

From the farm – Yorkshire grazing £18.95
Sliced Yorkshire ham, local cheeses, crusty breads, Pickles & chutneys

From the land – Vegan grazing £17.95
Smoky Spanish tomato dip, vegetable crudities, rocket & sun blushed tomato, truffle oil, sticky cauliflower wings, olives, breads (GFA)

Drovers Classics

Beer battered fresh Haddock fillet; twice cooked chips proper mushy peas, house made tartare sauce £16.95

Lighter Appetite £12.95

Pulled Chicken & pancetta Lasagne, spinach, goats' cheese house salad, red slaw, crusty bread £15.95

Oven roasted salmon steak, samphire grass, prawns (GF) £19.95
Thai green curry sauce, sticky rice

Three cheese macaroni (V) £13.95
Cheddar, Wensleydale & mozzarella, tomatoes, crusty bread

Suet crust steak & kidney pudding £18.95
Topped with melted Yorkshire blue cheese, roast potatoes

Giant Yorkshire pudding filled with local game casserole £17.50
Red wine, smoked bacon, herb suet dumplings, mash potato

Slow roasted lamb shank, Root vegetables, creamy mash, roasted red onion jus £19.95

Vegan shepherd's pie (VE,DF,V,GF) £14.95
mushrooms, lentils & root vegetables, mash potato

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