

THE DROVERS ARMS

Sunday Lunch Menu

Something To Start

House soup of the day rustic bread	£5.95
Mixed olives (GF, V,) extra virgin rapeseed oil	£4.25
Ham hock terrine, homemade piccalilli Tossed salad	£6.95
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
White wine mussels, crusty bread	£8.95
Layered crayfish cocktail Bloody Mary sauce, crusty bread	£8.95

Our Famous Sunday Roasts

Our meat is locally sourced from Yorkshire Dales Meat Company

All are served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables

Topside of prime 28-day aged Yorkshire beef (served pink) Rich gravy	£16.50
Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£16.50
Traditional roast turkey, sage & onion stuffing, rich gravy, chipolata sausage	£16.50
Honey glazed roasted loin of gammon, sage & spring onion stuffing, red wine gravy	£16.50
"The Drovers Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£21.00
Three nut roast (V, Vegan available) sage & spring onion stuffing, meat free gravy (V/GF gravy & Yorkshire pudding available upon request)	£16.00

Hot Roast Sandwich – (GFA)

Hot roast sandwich	£11.50
Topside of 28-day aged Yorkshire beef (served pink) Pork, Gammon or turkey rich gravy, roast potatoes	

Classic Main Courses

Beer battered fresh Haddock fillet; twice cooked chips proper mushy peas, house made tartare sauce	£16.95
Oven roasted salmon steak, samphire grass, prawns (GF) Thai green curry sauce, sticky rice	£19.95
Three cheese macaroni (V) Cheddar, Wensleydale & mozzarella, tomatoes, crusty bread	£13.95
Suet crust steak & kidney pudding Topped with melted Yorkshire blue cheese, roast potatoes	£18.95
Vegan shepherd's pie (VE,DF,V,GF) mushrooms, lentils & root vegetables, mash potato	£14.95
Slow roasted lamb shank, Yorkshire pudding Root vegetables, creamy mash, roasted red onion jus	£21.50

Seasonal Salad Bowls

All served with crusty bread

Flat iron steak, sauteed red onions & peppers, melted Yorkshire blue cheese, rocket leaf	£15.95
Grilled halloumi & red pepper Dressed coriander salad, chilli lime jam	£13.95

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)	

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

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Burgers

Each burger is chargrilled and served in a soft bun with lettuce & tomato, served with coleslaw and skinny fries (GFA)

Buttermilk cajun chicken breast black pepper mayo, cheddar cheese	£15.95
Venison burger & haggis red onion chutney, blue cheese	£17.95
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

Twice cooked chips	£4.25	Skinny fries	£4.25
Beer battered onion rings	£4.25	Cauliflower cheese	£4.00
Extra Stuffing	£2.00	Roasted parsnips	£4.00
Extra Yorkshire pudding	£1.00	House salad	£4.00

Desserts

Chocolate & raspberry brownie chocolate sauce, vanilla ice cream	£7.25
White chocolate & malibu tart Chocolate crackling, chocolate ice cream	£7.95
Trio of local ice cream vanilla, strawberry, chocolate	£5.95
Apple crumble Vanilla ice cream	£7.75
Sticky toffee pudding Toffee sauce, vanilla ice cream	£7.95
Spotted dick pudding, Custard	£6.95

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread, (V, GFA)	£3.00
Cheesy garlic bread slices	£3.00
Veggie sticks, carrots, cucumber, cherry tomatoes (V, GF)	£3.00
Kids Small Roasts Main Courses	
Topside of Yorkshire beef	£8.25
Loin of pork, crackling & stuffing	£8.25
Gammon & stuffing	£8.25
Turkey & stuffing	£8.25
Three nut roast (V, VEA)	£7.75

All the above served with roasted potatoes, Yorkshire pudding, (GFA) buttered seasonal vegetables, carrot & swede mash & gravy

Kids Main Courses

Battered chicken nuggets, skinny fries, baked beans	£7.00
Sausage, skinny fries	£7.00
Fish, chips & peas	£7.00
Marconi cheese (V)	£6.95

Kids Desserts

"99 Ice Cream" (Choice of strawberry, chocolate or vanilla)	£1.95
Warm chocolate brownie, chocolate sauce, locally made vanilla ice cream (GFA)	£4.25
Sticky toffee pudding, toffee sauce, vanilla ice cream	£4.50

Coffee & Tea

Locally roasted 'York Coffee Emporium' blend

Americano	£3.50	Cappuccino	£3.75
Latte	£3.95	Macchiato	£3.75
Espresso	£3.00/£3.75	Teas	£3.50

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