

# Sunday Lunch Menu

# **Something To Start**

## **Our Famous Sunday Roasts**

Our meat is locally sourced from Yorkshire Dales Meat Company

£19.95

£18.95

£18.95

£18.95

£22.95

£17.95

Sherry marinated mixed warm olives (GF, VE)	£6.25	All are served with herb roasted potatoes, Yorkshire puddin carrot & swede mash & buttered seasonal vegetables
Pigs in blankets	£8.25	Topside of Aberdeen angus 28-day aged Yorkshire beef (served pink) rich gravy
maple & mustard dip  Tear & share mixed granary breads	£6.75	Herb roasted loin of pork, sage & spring onion stuffing, rich gravy
extra virgin Vale of York rape seed oil and balsam  Chefs' homemade soup of the day	ic (VEA, GFA) £7.25	Traditional roasted breast of turkey stuffing, rich gravy
rustic bread (V, GFA)  Roasted red pepper houmous	£8.95	Honey roasted gammon, sage & spring onion stuffing, rich gravy
vegetable crudités, toasted flat bread (VE, GFA)	C10.75	"The Drovers Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy
Confit of warm rabbit, orange, pomegranate wilted rocket, port, balsamic jus (GF, DF)	£10.75	Three nut roast (V, VEA)
Chilli beef strips sesame seeds, spring onion, sweet chilli dip (GF, I	£10.95 OF)	sage & spring onion stuffing, meat free gravy (V/GF gravy & Yorkshire pudding available upon request)
Dusted crispy squid, crispy kale, peppers, onions smoked chilli & lime jam (DF)	£9.95	
Marinated tandoori chicken strips, coriander dressed salad, mint raita, mango drizzle	£10.95 e (GF)	Drovers Country Pub Classics Specially selected homemade seasonal dishes by our chefs to reflect to

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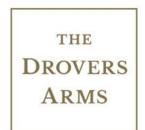
Beer battered haddock fillet; triple cooked chips homemade tartar sauce, proper mushy peas, charred lemon	£18.95
Lighter appetite (Both DF, GFA)	£16.95
Grilled seabass fillets, samphire grass, prawns mussels, saffron sauce, sauté potatoes (GF, DFA)	£24.95
Wild boar sausages, caramelised shallot gravy sweet potato mash, braised cabbage, smoked bacon	£18.95
Venison burger, haggis, Yorkshire blue cheese smoked bacon, skinny fries, house slaw	£21.95
Drovers' classic burger 8oz Yorkshire Aberdeen angus smoked bacon, mature cheddar cheese, red onion marmalac house slaw, skinny fries (GFA)	£19.95 de
Homemade deep filled steak & ale short crust pie	£20.95

baked Yorkshire blue cheese, herb roast potatoes, roast gravy

## **Winter Salads**

Served on a toasted flatbread

Beetroot, chorizo & pear salad, Yorkshire blue cheese toasted grains & seeds, warm Thorganby honey (GFA)	£18.95
Roasted vegetables, butternut squash toasted walnuts, spinach, maple & mustard dressing (VE, GF	£16.95
Caprese salad, tomato, fresh mozzarella warm basil oil, toasted pine nuts (V, GFA)	£17.95



# Sunday Lunch Menu

## **Drovers Country Pub Classics**

Specially selected homemade seasonal dishes by our chefs to reflect country pub classics.

Roasted red pepper, goats cheese & spinach lasagne	£19.95
dressed house salad (V)	
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Lentil & sweet potato cottage pie	£19.95
toasted pumpkin seeds, seasonal greens (VE, GF)	

## **Side Dishes**

Twice cooked chips	£4.25	Skinny fries	£4.25
Mash Potato	£4.25	Cauliflower cheese	£5.00
Extra Stuffing	£2.00	Roasted parsnips	£4.75
Extra Yorkshire nudding	f1 25	House salad	f4 00

#### **Desserts**

Avocado & chocolate gooey brownie orange ice cream, chocolate crumb (DFA, V)	£8.75
Rhubarb crumble ginger ice cream & crème anglaise (GFA, V)	£8.50
Sticky toffee pudding toffee sauce, vanilla ice cream (GFA, DFA, V)	£8.95
Baklava baked cheesecake pistachio crumb vanilla ice cream (V)	£8.75
Yorvale trio of ice cream vanilla, chocolate, strawberry (V, VEA)	£6.95
Yorkshire cheese, chutney, crackers, grapes celery, Wensleydale, Harrogate blue, Farmhouse Cheddar (V	£12.95

## **Sweet Treats With Coffee**

Vanilla ice cream topped with hot '100% Arabica Blend'	£7.95
espresso and salted caramel sauce	
Chocolate ice cream topped with hot '100% Arabica Blend'	£11.9

Chocolate ice cream topped with hot '100% Arabica Blend' £11.95 espresso and a shot of Baileys

### **Kids Sunday Lunch Menu**

£3.50

£7.95

Homemade soup of the day, warm bread (V, GFA)

#### **Kids Starters**

Cheesy garlic bread	£3.75
Homemade Yorkshire Pudding & gravy (GFA, V)	£2.95
Kids Small Roasts Main Courses	
Topside of Yorkshire beef	£8.95
Loin of pork, crackling & stuffing	£8.95
Gammon & stuffing	£8.95
Roast turkey & stuffing	£8.95
Three nut roast (V, VEA)	£8.50

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

#### **Kids Main Courses**

vanilla ice cream

Sausage, mash & Yorkshire pudding

Fish & chips, peas	£8.95
Macaroni cheese (V)	£6.95
Kids Desserts	
"99 Ice Cream" (Choice of strawberry, chocolate, or vanilla)	£2.95
Chocolate pudding, vanilla Ice Cream	£4.95
Sticky toffee & banana pudding, banoffee sauce	£4.95

#### Coffee & Tea

We have teamed up with Leeds based coffee merchants Leodis and use their unique 'Arabica Blend' coffee, complex, smooth with a slight fruity finish using some of the best sources of coffee bean to create these special flavors and aromas.

Americano	£3.75/£4.25	Cappuccino	£4.25
Latte	£4.25	Macchiato	£3.95
Espresso	£3.75/£3.95	Flat White	£4.25
Selection of speciality tea £3.75			

#### **ALLERGEN INFORMATION**