



Sunday Lunch Menu

Something To Start

Sherry marinated mixed warm olives (GF, VE)	£6.25
Pigs in blankets maple & mustard dip	£8.25
Tear & share mixed granary breads extra virgin Vale of York rape seed oil and balsamic (VEA, GFA)	£6.75
Chefs' homemade soup of the day rustic bread (V, GFA)	£7.25
Roasted red pepper houmous vegetable crudités, toasted flat bread (VE, GFA)	£8.95
Confit of warm rabbit, orange, pomegranate wilted rocket, port, balsamic jus (GF, DF)	£10.75
Chilli beef strips sesame seeds, spring onion, sweet chilli dip (GF, DF)	£10.95
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 (GF)	£10.95

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, GFA)	£16.95
Caprese salad, tomato, fresh mozzarella warm basil oil, toasted pine nuts (V, GFA)	£17.95

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 Aberdeen angus 28-day aged Yorkshire beef (served pink) rich gravy	£19.95
Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£18.95
Traditional roasted breast of turkey stuffing, rich gravy	£18.95
Honey roasted gammon, sage & spring onion stuffing, rich gravy	£18.95
"The Drovers Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£22.95
Three nut roast (V, VEA) sage & spring onion stuffing, meat free gravy	£17.95

(V/GF gravy & Yorkshire pudding available upon request)

Drovers Country Pub Classics

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

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 marmalade house slaw, skinny fries (GFA)	£19.95
Homemade deep filled steak & ale short crust pie baked Yorkshire blue cheese, herb roast potatoes, roast gravy	£20.95

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 friendly available | V vegetarian | VA vegetarian available | VE vegan | VEA vegan available | DF dairy free | DFA dairy free available

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this element.



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 dressed house salad (V)	£19.95
Lentil & sweet potato cottage pie toasted pumpkin seeds, seasonal greens (VE, GF)	£19.95

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 pudding	£1.25	House salad	£4.00

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’ espresso and salted caramel sauce	£7.95
Chocolate ice cream topped with hot ‘100% Arabica Blend’ espresso and a shot of Baileys	£11.95

Kids Sunday Lunch Menu

Kids Starters

Homemade soup of the day, warm bread (V, GFA)	£3.50
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

Sausage, mash & Yorkshire pudding	£7.95
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 vanilla ice cream	£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	

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