



STARTERS

Chefs roasted tomato soup, warm granary bread (V)
Classic prawn cocktail, marie rose sauce, warm bread
Brandy flamed chicken liver pate, rosemary & garlic crostini, red onion compote
Tossed goats cheese salad, raspberry dressing (GF)
Honey & mustard sticky sausages, rarebit dip

MAINS

Topside of prime 28-day aged Yorkshire beef (served pink) red wine roasted pan gravy
Locally reared & herb roasted loin of pork, sage & spring onion stuffing, rich gravy
Turkey crown, chipolata sausage and sage & spring onion stuffing, rich gravy
Roasted leg of spring lamb, English mustard & rosemary crust
""The Drovers Quartet"" a slice of each roasted meats, sage & spring onion
red wine roasted pan gravy (£5 Supplement)

Three nut roast, roasted potatoes served with a meat free gravy (V)

(All the above are served with roasted potatoes, Yorkshire pudding, braised red cabbage & buttered seasonal vegetables)

Beer Battered "East" coast haddock served with mushy peas, chips, and tartare sauce

Lentil & sweet potato cottage pie, toasted pumpkin seeds (V, VE, GF)

Pan seared sea bass fillets, sauteed potatoes, mussels, king prawns, saffron sauce

DESSERTS

Homemade sticky toffee pudding, toffee sauce and vanilla ice cream
Avocado & chocolate brownie, Chocolate crumb, vanilla ice cream (DFA)
Mixed berry & apple crumble served with custard
Yorkshire vanilla ice cream, brandy snap basket, warm baileys, chocolate crackling

