

Lunch & Dinner Menu

Nibbles

Whilst you're deciding

Sun blushed tomatoes, olives, roasted smoked garlic vial of York extra virgin rapeseed oil (GF, VE)	£6.25
Glazed pigs in blankets Thorganby honey & chilli	£8.25
Feta & spinach tear & share bread extra virgin vial of York rape seed oil, balsamic (GFA)	£6.95
Red onion houmous, toasted flat bread (V, VE, GFA)	£6.95

Small Plates

Great to share on your table

Chefs' homemade soup of the day rustic bread (V, VEA, GFA)	£7.25
Bang bang cauliflower pickled chilli, sesame seeds (V, VE, GFA)	£7.75
Shredded duck, spring onion & cucumber bao bun sticky hoisin sauce	£10.75
Venison & haggis meatballs tomato chutney (DF)	£10.95
Lightly battered squid & king prawns crispy kale, smoked chilli & lime jam (DF)	£9.95
Honey & whisky marinated house smoked salmon flakes potato & watercress salad (DF, GF)	£12.95
Skillet of Yorkshire dama sheep's cheese cherry tomatoes, spiced honey & chilli (V, GF)	£9.25
Frank's [®] RedHot sauce chicken wings black sesame seeds, spring onions, charred lime (GF, DF)	£8.95
Fresh garden minted honeydew melon slices of prosciutto ham (GF, DF)	£7.95

Salad Bowls

Fresh & seasonal

Edamame bean, sun blushed tomatoes, avocado salad roasted chickpea & quinoa salad, chicory (V, VE, GF)	£16.95
Crayfish, avocado, local honey & chilli salad with toasted flatbread (GFA)	£18.95
Tossed mixed spring salad, summer strawberry & black pepper dressing (V, VE, GF)	£12.95

Specially Selected Fish

Fresh fish delivered daily by, F.R. Fowler and son Burnholme fisheries a third generation of a family run Fish business. Buying fish from local ports and wholesale fish merchants from around our British coastline we have fresh fish and fish products delivered daily.

Flaked house smoked salmon & crab pasta (GFA) rigatoni, fresh parsley, creme fraiche, crusty bread	£22.95
Beer battered haddock fillet, triple cooked chips (DF, GFA) homemade tartare sauce, proper mushy peas, charred lemon	£18.95
<i>Lighter appetite (DF, GFA)</i>	£16.95
Grilled seabass fillets, white wine & tomato sauce sapphire grass, braised broad bean & chorizo ragu (GF, DFA)	£24.95
	1/2kg 1kg
Fresh Shetland rope grown mussels (GF, DFA) white wine, garlic & cream, crusty bread	£13.95 / £24.95
	1/2kg 1kg
Fresh Shetland rope grown mussels (GF, DF) nduja & fennel seeds, white wine & tomato sauce, sapphire grass crusty bread	£14.95 / £25.95

We Sundays

Available every Sunday from 12pm till 6.45pm, serving the very best of produce Yorkshire has to offer, including a selection of roast meats, vegetarian, vegan & gluten free options as well as our ever-popular classic Drovers Arms dishes.

For further information please speak with a member of our team.

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.

Lunch & Dinner Menu

From the Chargrill

All the meat products for our grills and burgers are sourced from our supplier 'Yorkshire Dales Meat Company' in Bedale, North Yorkshire.

Served with grilled balsamic tomato, seasoned mushrooms, triple cooked chips or skinny fries.

Chimichurri cauliflower steak (VE, GF)	£17.95
Sirloin steak 10oz (GF)	£34.95
Rump steak 8oz (GF)	£23.95
Ribeye steak 10oz (GF)	£31.95
3 Lamb Chops - Served Pink (GF)	£23.95
Steak sharing board (GFA, DFA) <i>2 x 8oz rump steaks, triple cooked chips, onion rings, roasted cherry vine tomatoes, brandy peppercorn sauce, Yorkshire blue cheese sauce,</i>	£52.00
why not add a sauce?	£4.50
Bearnaise (GF)	
Brandy peppercorn (GF, DFA)	
Yorkshire blue cheese (GF)	

Drovers Burgers

Served in a brioche bun, skinny fries, American style slaw

Drovers classic 6oz Yorkshire Aberdeen angus beef burger smoked bacon, mature cheddar cheese, red onion marmalade (GFA)	£19.95
Southern fried buttermilk chicken burger wholegrain mustard mayo, Monterey jack cheese	£18.95
Plant based vegan burger beetroot & onion relish, smoked vegan applewood (V, VE, GFA)	£17.95
Venison burger, haggis, Yorkshire blue cheese smoked bacon	£21.95

Drovers Country Pub Classics

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

Gastro short crust, chicken, ham & tarragon pie melted flat capper Yorkshire brie, triple cooked chips, garden peas roast gravy	£20.95
Chargrilled 10oz gammon steak, charred fresh pineapple fried egg, roasted cherry vine tomatoes, flat cap mushroom triple cooked chips (DF, GFA)	£22.95
Slow roasted braised lamb shank in local ale cauliflower mash, sautéed forest mushrooms (GF, DF)	£24.95
Slow roasted confit of duck leg butter beans, Toulouse sausage & pancetta cassoulet with thyme	£22.95
Brandy flamed lambs' liver (served pink) peppercorn cream sauce, sweet potato mash tender stem broccoli (GF, DF)	£21.95
Sweet potato, roasted aubergine, coconut curry sticky jasmine rice (V, VE, GF)	£18.95
<i>Add a charred king prawn skewer (GF, DF)</i>	£6.25
<i>Add a chargrilled chicken breast (GF, DF)</i>	£6.25
Truffle mac n cheese (V, GFA) stringy king Charles III truffle cheese, sun blushed tomatoes crusty focaccia	£18.95

For Sharing

Summer Antipasti (GFA) sliced Yorkshire meats, local cheeses, crusty breads, olives, chutneys & mixed salad	£25.95
From the land – Vegan Grazing Board (V, VE, GFA) houmous, vegetable crudities, rocket & sun blushed tomato, truffle oil, Bang bang cauliflower, fresh melon, olives, breads	£23.95
Seafood Sharing Board (DFA) lightly battered squid & king prawns, honey & whisky marinated house smoked salmon, beer battered haddock strips, breaded scampi bites, tartare sauce, dressed salad, sweet chilli dip	£29.95

Side Dishes

American house slaw (V, GF, DF)	£2.50	Triple cooked chips (V, VE, GFA)	£4.95	Skinny fries (V, VE, GFA)	£4.75
Cheesy mashed potato (V, GF)	£4.75	Beer battered onion rings (V, VE, GFA)	£4.95	Mixed seasonal greens (V, VEA, GF)	£4.50
Mixed salad, vinaigrette (GF, VE)	£4.50	Sweet potato fries (V, VE, GFA)	£5.25	Buttered, minted new potatoes (V)	£4.95
"Royal fries" sea salt & truffle melted cheese (V, GFA)	£6.95	Charred corn on the cob (V, DFA, GF)	£3.25	"Bloody Mary" fries (V, VE, GFA) celery salt & tomato powder	£7.95