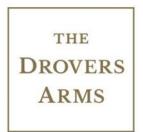


Sunday Lunch Menu

Something To Start		Our Famous Sunday Roasts Our meat is locally sourced from Yorkshire Dales Meat Company			
Glazed pigs in blankets Thorganby honey & chilli	£8.25	All are served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables			
Tear & share mixed granary breads extra virgin Vale of York rape seed oil and balsamic (VEA, G	£6.75 GFA)	Topside of Aberdeen angus 28-day aged Yorkshire beef (served pink) rich gravy	£19.95		
Chefs' homemade soup of the day rustic bread (V, GFA)		Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£18.95		
Red onion houmous, toasted flat bread (V, VE, GFA)	£6.95	Traditional roasted breast of turkey stuffing, rich gravy	£18.95		
Bang bang cauliflower pickled chilli, sesame seeds (V, VE, GFA)	£7.75	Honey roasted gammon, sage & spring onion stuffing, rich gravy	£18.95		
Frank's [®] RedHot sauce chicken wings		Roasted leg of spring lamb £1 stuffing, rich gravy			
black sesame seeds, spring onions, charred lime (GF, DF)		"The Drovers Quartet" a slice of four roasted meats, £23.95 sage & spring onion stuffing, red wine roasted pan gravy			
Lightly battered squid & king prawns crispy kale, smoked chilli & lime jam (DF)	£9.95	Three nut roast (V, VEA) sage & spring onion stuffing, meat free gravy	£17.95		
Fresh garden minted honeydew melon slices of prosciutto ham (GF, DF)	£7.95	(V/GF gravy & Yorkshire pudding available upon request) ≪───────────────────────────────────			
Skillet of Yorkshire dama sheep's cheese cherry tomatoes, spiced honey & chilli (V, GF)		Drovers Country Pub Classics Specially selected homemade seasonal dishes by our chefs to reflect country pub classics.			
Salad Bowls		Beer battered haddock fillet, triple cooked chips £18.95 homemade tartar sauce, proper mushy peas, charred lemon			
Fresh & seasonal		Lighter appetite (Both DF, GFA)	£16.95		
Edamame bean, sun blushed tomatoes, avocado salad roasted chickpea & quinoa salad, chicory (V, VE, GF)	£16.95	Grilled seabass fillets, white wine & tomato sauce braised broad bean & chorizo ragu, samphire grass (GF, DFA)	£24.95		
Crayfish, avocado, local honey & chilli salad with toasted flatbread (GFA)	£18.95	Gastro short crust, chicken, ham & tarragon pie melted flat capper Yorkshire brie, triple cooked chips, garde			
Tossed mixed spring salad,	£12.95	roast gravy			
summer strawberry & black pepper dressing (V, VE, GF)		Venison burger, haggis, Yorkshire blue cheese smoked bacon	£21.95		
		Drovers classic 6oz Yorkshire Aberdeen angus beef burger	£19.95		

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smoked bacon, mature cheddar cheese, red onion marmalade (GFA)



Sunday Lunch Menu

Drovers Country Pub Vegetarian Classics				Kids Sunday Lunch Menu				
Specially selected homemade seasonal dishes by our chefs to reflect pub classics.			country	Kids Starters				
Truffle mac n cheese (V, GFA) stringy king Charles III truffle cheese, sun blushed tomatoes crusty focaccia		£18.95	Homemade soup of the day, warm bread (V, GFA)			£3.50		
			Cheesy garlic bread			£3.75		
			Homemade Yorkshire Pudding & gravy (GFA, V)			£2.95		
Sweet potato, roasted aubergine, coconut curry sticky jasmine rice (V, VE, GF)		£18.95	Kids Small Roasts Main Courses					
∞			Topside of Yorkshire beef			£8.95		
Side Dishes		£4.25	Loin of pork, crackling & stuffing			£8.95		
Triple cooked chips £4.25 Skinny fries	Gammon & stuffing			£8.95				
Cauliflower cheese		,	s £5.25	Roast turkey & stuffing			£8.95	
	•	•		Three nut roast (V, VEA)			£8.50	
Extra Stuffing	£2.00	Roasted parsnips	£4.75	All the above served with roasted potatoes, Yorkshire pudding, (GFA) buttered sease vegetables, carrot & swede mash & gravy			ered seasonal	
Extra Yorkshire pudding	£1.25	House salad	£4.00					
≪>			Kids Main Courses					
Desserts Chocolate gooey melt in the middle pudding clotted cream (V)			Sausage, mash & Yorkshire pudding			£7.95		
			Fish & chips, peas			£8.95		
		£8.75	Macaroni cheese (V)			£6.95		
Apple crumble vanilla ice cream or custard (V, VEA, GFA) Sticky toffee pudding butterscotch sauce, Yorvale honeycomb ice cream (V, GFA)		£8.50	Kids Desserts					
			Ice Cream (Choice of strawberry, chocolate, or vanilla)			£2.95		
		£8.95						
			Hot chocolate pudding vanilla ice cream			£4.95		
Homemade Battenberg inspired cheesecake		£8.75				C4 OF		
amaretti biscuit base, chocolate crumb, double cream (V)			Sticky toffee pudding, butterscotch sauce vanilla ice cream			£4.95		
Yorvale trio of ice cream		£6.95	∞					
vanilla, chocolate, strawb	erry (V, VEA	٨)			Coffee	Too		
Yorkshire cheese board, chutney, crackers, grapes celery, please ask for today's selection		£12.95	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.					
Sweet	Treats V	Vith Coffee		Americano	£3.75/£4.25	Cappuccino	£4.25	
Vanilla ice cream topped with hot '100% Arabica Blend' espresso and salted caramel sauce		£7.95	Latte	£4.25	Macchiato	£3.95		
			Espresso	£3.75/£3.95	Flat White	£4.25		
			Selection of speciality tea £3.75					
Chocolate ice cream topped with hot '100% Arabica Blend'		£11.95	Sciection of speciality tea (15.75)					

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espresso and a shot of Baileys