

Sunday Lunch Menu

Something To Start

Glazed pigs in blankets Thorganby honey & chilli	£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
Red onion houmous, toasted flat bread (V, VE, GFA)	£6.95
Bang bang cauliflower pickled chilli, sesame seeds (V, VE, GFA)	£7.75
Frank's [®] RedHot sauce chicken wings black sesame seeds, spring onions, charred lime (GF, DF)	£8.95
Lightly battered squid & king prawns crispy kale, smoked chilli & lime jam (DF)	£9.95
Fresh garden minted honeydew melon slices of prosciutto ham (GF, DF)	£7.95
Skillet of Yorkshire dama sheep's cheese cherry tomatoes, spiced honey & chilli (V, GF)	£9.25

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

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
Roasted leg of spring lamb stuffing, rich gravy	£19.95
"The Drovers Quartet" a slice of four roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£23.95
Three nut roast (V, VEA) sage & spring onion stuffing, meat free gravy <i>(V/GF gravy & Yorkshire pudding available upon request)</i>	£17.95

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
<i>Lighter appetite (Both DF, GFA)</i>	£16.95
Grilled seabass fillets, white wine & tomato sauce braised broad bean & chorizo ragu, samphire grass (GF, DFA)	£24.95
Gastro short crust, chicken, ham & tarragon pie melted flat capper Yorkshire brie, triple cooked chips, garden peas roast gravy	£20.95
Venison burger, haggis, Yorkshire blue cheese smoked bacon	£21.95
Drovers classic 6oz Yorkshire Aberdeen angus beef burger smoked bacon, mature cheddar cheese, red onion marmalade (GFA)	£19.95

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 Vegetarian Classics

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

Truffle mac n cheese (V, GFA) stringy king Charles III truffle cheese, sun blushed tomatoes crusty focaccia	£18.95
Sweet potato, roasted aubergine, coconut curry sticky jasmine rice (V, VE, GF)	£18.95

Side Dishes

Triple cooked chips	£4.25	Skinny fries	£4.25
Cauliflower cheese	£5.00	Sweet potato fries	£5.25
Extra Stuffing	£2.00	Roasted parsnips	£4.75
Extra Yorkshire pudding	£1.25	House salad	£4.00

Desserts

Chocolate gooey melt in the middle pudding clotted cream (V)	£8.75
Apple crumble vanilla ice cream or custard (V, VEA, GFA)	£8.50
Sticky toffee pudding butterscotch sauce, Yorvale honeycomb ice cream (V, GFA)	£8.95
Homemade Battenberg inspired cheesecake amaretti biscuit base, chocolate crumb, double cream (V)	£8.75
Yorvale trio of ice cream vanilla, chocolate, strawberry (V, VEA)	£6.95
Yorkshire cheese board, chutney, crackers, grapes celery, please ask for today's selection	£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

Ice Cream (Choice of strawberry, chocolate, or vanilla)	£2.95
Hot chocolate pudding vanilla ice cream	£4.95
Sticky toffee pudding, butterscotch 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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