

OPENING HOURS

12.00 PM 19.00 PM

STARTERS

FETA & SPINACH TEAR & SHARE BREAD

extra virgin vale of York rape seed oil, balsamic (GFA)

CHEFS' HOMEMADE SOUP OF THE DAY

rustic bread (V, VEA, GFA)

VENISON & HAGGIS MEATBALLS tomato chutney (DF)

LIGHTLY BATTERED SQUID & KING PRAWNS

crispy kale, smoked chilli & lime jam (DF)

BANG BANG CAULIFLOWER pickled chilli, sesame seeds (V, VE, GFA)



SIDES

CAULI CHEESE £5.00 ONION RINGS £4.95 STUFFING £2.00 MIXED SALAD £4.50 FRIES £4.75 ROYAL FRIES £6.95 CHIPS £4.95 SEASONAL VEG £4.50

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 and rich gravy

TOPSIDE OF ABERDEEN ANGUS 28-DAY AGED YORKSHIRE BEEF (SERVED PINK)

HERB ROASTED LOIN OF PORK, SAGE & SPRING ONION STUFFING

TRADITIONAL ROASTED BREAST OF TURKEY STUFFING

HONEY ROASTED GAMMON, SAGE & SPRING ONION
STUFFING, RICH GRAVY

THREE NUT ROAST (V, VEA)
SAGE & SPRING ONION STUFFING,
MEAT FREE GRAVY

DESSERTS

HOMEMADE BATTENBERG INSPIRED CHEESECAKE

amaretti biscuit base, chocolate crumb, double cream (V)

SUMMER ETON MESS fresh garden mint

CHOCOLATE GOOEY MELT IN THE MIDDLE PUDDING clotted cream (V)

STICKY TOFFEE PUDDING butterscotch sauce, Yorvale honeycomb ice cream (V, GFA)

YORVALE TRIO OF ICE CREAM dairy vanilla, double chocolate, strawberry (V, VEA, GFA)

MAINS

DROVERS CLASSIC 6OZ YORKSHIRE ABERDEEN ANGUS BEEF BURGER

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

SOUTHERN FRIED BUTTERMILK CHICKEN BURGER

wholegrain mustard mayo, Monterey jack cheese

SIRLOIN STEAK 10OZ (GF) *£10.00 Served with grilled balsamic tomato, seasoned mushrooms, triple cooked chips or skinny fries.

BEER BATTERED HADDOCK FILLET, TRIPLE COOKED CHIPS

homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)

SWEET POTATO, ROASTED AUBERGINE, COCONUT CURRY

sticky jasmine rice (V, VE, GF)

*£10.00 supplement applies

