

Sunday Lunch Menu

Something To Start

Bang bang cauliflower pickled chilli, sesame seeds (V, VE, GF)	£7.95
Chefs' homemade soup of the day rustic bread (V, GFA)	£7.25
Honey roasted beetroot houmous, toasted pinenuts crumbled Yorkshire Fettle, artisan crackers (V, GFA)	£7.95
Chicken liver parfait Whiskey & Seville orange marmalade glaze, dressed leaves warm bread	£8.95
Lightly spiced onion bhajis mango chutney, lime & coriander yoghurt dressing (V, VE, GF)	£7.95
Bloody Mary prawn & crayfish cocktail, dressed salad warm granary loaf (GFA, DF)	£9.50
Honey glazed sticky pigs in blankets spiced apple ketchup	£7.95

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 sage & spring onion stuffing, rich gravy	£18.95
Honey roasted gammon sage & spring onion stuffing, rich gravy	£18.95
"The Drovers Quartet" a slice of four roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£23.95

(V/GF gravy & Yorkshire pudding available upon request)

Drovers Country Pub Vegetarian Classics

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

Three nut roast (V, VEA) sage & spring onion stuffing, meat free gravy, served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables	£17.95
(V/GF gravy & Yorkshire pudding available upon request)	
Sun blushed tomato & Yorkshire 3 cheese macaroni roasted vine tomatoes, crusty bread (V)	£18.95
Butternut squash, spinach & roasted beetroot wellington kale pesto, herb roasted potatoes (V)	£20.95

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 tartare sauce, proper mushy peas, charred lemon	£18.95
Lighter appetite (Both DF, GFA)	£16.95
Gastro short crust, steak & Kirkstall ale pie melted Yorkshire blue cheese, roast potatoes, seasonal vegetables roast gravy	£21.95
Drover's gourmet burger 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, port glaze, triple cooked chips, house slaw (GFA)	£20.95
Chargrilled venison burger haggis, Duke of Wellington blue cheese, skinny fries, house slaw	£21.95
Braised lamb shank root vegetable stew, cheddar mashed potato, crispy kale (GF)	£24.95

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

Side Dishes

Triple cooked chips	£4.95	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
Mashed potatoes	£4.75	Royal fries	£7.95

Desserts

Tangy lemon meringue pie lemon sorbet, raspberry sauce	£8.95
Sticky Yorkshire parkin ginger ice cream, salted caramel sauce (GFA)	£8.95
Warm black forest chocolate gooey brownie brandy-soaked black cherries, cherry & almond swirl ice cream (V, VEA, DFA, GFA)	£8.95
Burgess of Beverley ice cream trio dairy vanilla, double chocolate, strawberry (V, VEA, DFA, GFA)	£6.95
Jam roly poly inspired cheesecake crème anglaise	£8.95
Cinnamon infused apple crumble vanilla custard (V, GFA)	£8.50
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 tomato soup, warm bread (V, GFA)	£3.50
Cheesy garlic bread slices	£3.75
Homemade Yorkshire pudding & gravy (V, GFA)	£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

(V/GF gravy & Yorkshire pudding available upon request)

Kids Main Courses

Toad in the hole <i>Yorkshire pudding, pork sausages, mashed potato, gravy</i>	£7.95
Fish & chips, peas	£8.95
Macaroni cheese (V)	£6.95
Cheeseburger & fries (GFA)	£8.95

Kids Desserts

Kids ice cream duo choice of vanilla, strawberry & chocolate ice cream (V)	£4.00
chocolate brownie vanilla ice cream (V)	£4.95
Jam roly poly inspired cheesecake 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 teas £3.75			

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