

LUNCH & DINNER MENU

Nibbles Whilst you're deciding, Great to share		Pizzas 12"signature woodfired pizza base	
Warm sautéed olives lemon & rosemary (V, VE, GF)	£6.50	Margherita (V, VEA, GFA) baked rich tomato sauce, cherry tomatoes, mozzarella	£15.95
Fig & goats cheese tear & share flatbread hot honey, wilted rocket leaf (V, GFA)	£7.95	sprinkle of Cheddar Artisan (GFA) baked rich tomato sauce, cherry tomatoes, mozzarella, olive	£19.95
Sausage meat, sage & onion stuffing bites cranberry chutney (DF)	£8.25	prosciutto ham, dressed rocket, parmesan	,
Jalapeño houmous £6.95 house baked tortilla chips, fresh coriander, lime & toasted pine nuts (V, VE, GFA)		For Sharing	
Starters		Steak sharing board (GFA, DFA) 2 x 10oz flat iron steaks, tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips, onion rings	£53.95
Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£7.95	brandy peppercorn sauce, Yorkshire blue cheese sauce ideally cooked medium/rare for optimum taste & texture	
Crisp bang bang cauliflower (V, VE, GF) tossed in garlic & parsley, sriracha vegan mayonnaise	£8.95	Surf & turf sharing board (GF, DFA) £63.95 2 x 10oz flat iron steaks, king prawn skewer, garlic butter dip, pan seared scallops, blue cheese sauce, pink peppercorn cream sauce,	
Tossed gambas pil pil (GFA, DF) £11.95 king prawns in garlic & chillis cooked in a skillet pan, warm breads		wilted rocket, charred corn on the cob, triple cooked chips ideally cooked medium/rare for optimum taste & texture	
Peach & Wensleydale cous cous salad (V) charred peaches, red onion, crumbled Wensleydale, crank	£9.95 perries,	Locally Sourced Game Selection	
fresh mint, drizzled with extra virgin olive oil Breaded, spiced nduja melt in the middle arancini mozzarella, rich tomato & basil sauce, wilted rocket	£10.50	Yorkshire game mixed grill (DF) wild boar sausage, pheasant breast, confit of rabbit, venisor meatballs, fried duck egg, potato rosti, watercress, red wine mushroom sauce	
Warm confit of Yorkshire rabbit (GF, DF) watercress, pomegranate & sweet beetroot reduction	£11.50	Wild boar sausage & cheddar mash (DF) red wine jus, crispy onions, braised red cabbage	£19.95
Pan seared caramelised king scallops (DF) pea purée, Doreen's black pudding, crispy bacon strips Charcuterie board (GFA) (for 2 people)	£13.95	Slow roasted pheasant in cider & apple sauce (GF, DFA) sage & smoked bacon cream sauce, fondant potatoes, seas greens	£22.95 onal
'Lishman's of Ilkley' cured Yorkshire meats, local cheeses, sun blushed tomatoes, warm breads		Asian style pan seared duck breast (DF) stir fried vegetables, egg noodles, crispy kale	£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 |



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.		Drovers Country Pub Classics Specially selected homemade seasonal dishes by our chefs to reflect country pub classics.	
Served with tossed garlic & rosemary chestnut mushro tomato, triple cooked chips.	ooms, grilled	Gastro short crust, steak & Kirkstall ale pie melted Yorkshire blue cheese, seasonal vegetables, triple	£21.95 cooked
Chimichurri cauliflower steak (V, VE, GF)	£18.95	chips, roast gravy	
Sirloin steak 10oz (GF)	£36.95	3 chargrilled lamb cutlets (served pink) (GF, DF)	£25.95
Flat iron steak 10oz (GF)	£26.95	sautéed new potatoes, topped with chimichurri & tomato	SaiSa
Chargrilled chicken breast (GF)	£19.95	Slow roasted pulled beef cheeks	£23.95
Chimichurri swordfish steak (GF, DF)	£24.95	shallots & forest mushrooms in a red wine sauce, horserad dumplings, roast potatoes (GFA, DF)	iisn
Add battered onion rings (V, VE, GFA)	£4.95	Pan seared breaded parmesan chicken steak	£21.95
who not odd o cours?	£5.00	chunky tomato salsa, sweet potato fries	121.75
<pre>why not add a sauce? Bearnaise (GF)</pre>	15.00	Yorkshire 3 cheese macaroni	£18.95
Brandy flamed peppercorn (GF, DFA)		sun blushed tomatoes, spinach & warm bread (V, GFA)	110.93
Yorkshire blue cheese (GF)		sun biasilea tomatoes, spinaen a wann bread (v, ar A)	
Wild mushroom & red wine (GF, DF)		Honey roasted beetroot, thyme & Wensleydale pie seasonal greens & roasted potatoes (V)	£21.95
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.		Vegan biryani with sultanas & cashews mildly spiced fruity curry with Indian spices, aromatic rice (V, VE, GF)	£18.95
Crisp battered haddock fillet, triple cooked chips	£19.95	Burgers	
homemade tartare sauce, proper mushy peas, charred (DF, GFA)	lemon	All burgers served in brioche buns with baby gem lettuce tomato & fries	
Lighter appetite (DF, GFA)	£17.95	Drover's classic burger	£21.95
TI . C. I	CO2 OF	8oz Aberdeen Angus beef patty, smoked bacon, Henders	
Thai green fish curry	£23.95	infused cheddar cheese, onion chutney, house slaw (GFA,	DFA)
haddock, seabass, shrimps, scallops & mussels in a ligh lime sauce, saffron scented jasmine rice (GF, DF)	it coconut &	Venison smoked bacon burger 8oz venison patty, smoked bacon, Yorkshire blue cheese,	£23.95
Pan seared cod steak	£25.95	slaw	= 3.5 5
charred king prawns, light crab bisque served on wilted	d spinach (GF)		
		Vegetable & lentil burger	£19.95
Classic moules marinière 1/2kg	£16.95	sun blushed tomato relish, vegan mozzarella, dressed sala	d (V, VE)
white wine, samphire, garlic & cream sauce, warm brea	nd (GF, DFA)		
	Side Di	shes	
Dressed side salad (V, GF, DF) £4.95 Triple coo	oked chips (V, VE		£4.95

Crisp onion rings (V, VE, GFA)

Corn on the cob (GF, DFA)

£4.95

£4.50

Sweet potato fries (V, GF)

parmesan salad (GF)

Rocket & sun blushed tomato

£4.95

£4.50

Mixed seasonal greens (V, VEA, GF) £4.50

£7.95

"Royal fries" sea salt & truffle

melted cheese (V, GFA)