



LUNCH & DINNER MENU

Nibbles

Whilst you're deciding, Great to share

Warm sautéed olives lemon & rosemary (V, VE, GF)	£6.50
Fig & goats cheese tear & share flatbread hot honey, wilted rocket leaf (V, GFA)	£7.95
Honey glazed sticky pigs in blankets spiced apple ketchup	£8.50
Jalapeño houmous house baked tortilla chips, fresh coriander, lime toasted pine nuts (V, VE, GFA)	£6.95

Starters

Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£7.95
Crisp bang bang cauliflower (V, VE, GF) tossed in garlic & parsley, sriracha vegan mayonnaise	£8.95
Tossed gambas pil pil (GFA, DF) king prawns in garlic & chilli, cooked in a skillet pan, warm breads	£11.95
Peach & Wensleydale cous cous salad (V) charred peaches, red onion, crumbled Wensleydale, cranberries, fresh mint, drizzled with extra virgin olive oil	£9.95
Breaded, spiced nduja melt in the middle arancini mozzarella, rich tomato & basil sauce, wilted rocket	£10.50
Homemade Yorkshire pudding filled with baked camembert, topped with pigs in blankets cranberry chutney	£9.95
Pan seared caramelised king scallops (DF) pea purée, Doreen's black pudding, crispy bacon strips	£13.95
Chicken liver & brandy parfait truffle butter crust, dressed leaves, autumn fruit chutney, warm bread (GFA)	£10.50

Pizzas

12" signature woodfired pizza base

Margherita (V, VEA, GFA) baked rich tomato sauce, cherry tomatoes, mozzarella sprinkle of Cheddar	£15.95
Festive pizza baked rich tomato sauce, mozzarella, pigs in blankets, smoked bacon, shredded sprouts, melted brie, cranberry sauce	£19.95

For Sharing

Steak sharing board (GFA, DFA) 2 x 10oz flat iron steaks, tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips, onion rings brandy peppercorn sauce, Yorkshire blue cheese sauce <i>ideally cooked medium/rare for optimum taste & texture</i>	£53.95
Surf & turf sharing board (GF, DFA) 2 x 10oz flat iron steaks, king prawn skewer, garlic butter dip, pan seared scallops, blue cheese sauce, pink peppercorn cream sauce, wilted rocket, charred corn on the cob, triple cooked chips <i>ideally cooked medium/rare for optimum taste & texture</i>	£63.95

Locally Sourced Game Selection

Yorkshire game mixed grill (DF) wild boar sausage, ½ duck breast, confit of rabbit, venison meatballs, fried duck egg, homemade potato crisps, watercress, red wine & wild mushroom sauce	£29.95
Wild boar sausage & cheddar mash (DF) red wine jus, crispy onions, braised red cabbage	£19.95
Mixed game casserole mix of venison, pheasant & partridge served in a Yorkshire pudding with seasonal greens & cheddar mash	£21.95
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

A discretionary service charge of 10% will be added to all tables of 8 people or more, please let a member of the team know if you wish to remove this element.



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 mushrooms, grilled tomato, triple cooked chips.	
Chimichurri cauliflower steak (V, VE, GF)	£18.95
Sirloin steak 10oz (GF)	£36.95
Flat iron steak 10oz (GF)	£26.95
Chargrilled chicken breast (GF)	£19.95
Chimichurri swordfish steak (GF, DF)	£24.95
Add battered onion rings (V, VE, GFA)	£4.95
why not add a sauce?	£5.00
Bearnaise (GF)	
Brandy flamed peppercorn (GF, DFA)	
Yorkshire blue cheese (GF)	
Wild mushroom & red wine (GF, DF)	

Gastro short crust, steak & Kirkstall ale pie	£21.95
melted Yorkshire blue cheese, seasonal vegetables, triple cooked chips, roast gravy	
3 chargrilled lamb cutlets (served pink) (GF, DF)	£25.95
sautéed new potatoes, topped with chimichurri & tomato salsa	
Slow roasted pulled beef cheeks	£23.95
shallots & forest mushrooms in a red wine sauce, horseradish dumplings, roast potatoes (GFA, DF)	
Roast turkey parcel	£21.95
chestnut stuffing, goose fat roast potatoes, seasonal greens port & cranberry jus (DF)	
Yorkshire 3 cheese macaroni	£18.95
sun blushed tomatoes, spinach & warm bread (V, GFA)	
Honey roasted beetroot, thyme & Wensleydale pie	£21.95
seasonal greens & roasted potatoes (V)	
Roasted root vegetable & lentil cassoulet	£18.95
topped with vegetable suet dumplings (V, VE, GF)	

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.

Crisp battered haddock fillet, triple cooked chips	£19.95
homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)	
Lighter appetite (DF, GFA)	£17.95
Thai green fish curry	£23.95
salmon, haddock, seabass, shrimps, scallops & mussels in a light coconut & lime sauce, saffron scented jasmine rice (GF, DF)	
Pan seared cod steak	£25.95
charred king prawns, light crab bisque served on wilted spinach (GF)	
Classic moules marinière 1/2kg	£16.95
white wine, samphire, garlic & cream sauce, warm bread (GF, DFA)	

Burgers

All burgers served in brioche buns with baby gem lettuce tomato & fries

Drover’s classic burger	£21.95
8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, onion chutney, house slaw (GFA, DFA)	
Venison & haggis smoked bacon burger	£23.95
8oz venison patty, smoked bacon, Yorkshire blue cheese, onion chutney, house slaw	
Vegetable & lentil burger	£19.95
sun blushed tomato relish, vegan mozzarella, dressed salad (V, VE)	
Festive turkey burger	£21.95
8oz turkey & cranberry patty, melted brie, cranberry sauce, pig in blanket	

Side Dishes

Dressed side salad (V, GF, DF)	£4.95	Triple cooked chips (V, VE, GFA)	£4.95	Skinny fries (V, VE, GFA)	£4.95
Sweet potato fries (V, GF)	£4.95	Crisp onion rings (V, VE, GFA)	£4.95	Mixed seasonal greens (V, VEA, GF)	£4.50
Rocket & sun blushed tomato parmesan salad (GF)	£4.50	Tossed sprouts, bacon & almonds (GF)	£4.50	“Royal fries” sea salt & truffle melted cheese (V, GFA)	£7.95



DESSERTS, COFFEES & AFTER DINNER DRINKS

Desserts

Goosey chocolate brownie vanilla ice cream, chocolate sauce (V, GFA)	£9.95	Yorkshire 3 cheese board, celery, grapes chutney, artisan crackers, please ask for today's selection (V, GFA)	£13.95
Jaffa cake inspired chocolate fudge tart sweet crust pastry, orange jelly, chocolate ganache double chocolate ice cream (V)	£9.95	Lemon meringue pie sundae crushed meringue, lemon curd ice cream, lightly whipped cream, lemon curd (V, GF)	£9.95
Classic apple crumble cinnamon crumble topping, English custard (V, GFA)	£8.95	Oak aged rum & spiced fruit cheesecake Irish cream infused ice cream (V, GFA)	£10.25
"Burgess of Beverley" ice cream trio (V) dairy vanilla festive pudding Irish cream (Vegan & dairy free options available)	£6.95	Festive sharing dessert deep fried panettone crumbed Christmas pudding bon bon, traditional steamed Christmas pudding, spiced fruit cheesecake, brandy sauce, white chocolate & cranberry ice cream (V)	£18.95

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

Liqueur Coffee

Irish Whisky	Tia Maria	Baileys	Brandy	Kahlua	Gin (known as an English coffee)	Dark Rum	Grand Marnier
		Cointreau	£9.95		Fresh cream floater coffee	£5.50	

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

After Dinner Drinks

Whisky		Brandy		Rum	
Glenfarclas 15yr	£7.75	Martell VS	£4.45	Kraken Black Spiced	£4.25
Glenmorangie 10yr	£5.50	Hennessy VSOP	£4.95	Sailor Jerry Spiced	£4.15
Laphroaig 10yr	£5.75	Janneau XO Premier Cru	£18.50	Fairfax Lord General Spiced	£4.50
Oban 14yr	£6.50			Plantation 5yr	£5.75
Glenfiddich 12yr	£5.50			Lambs Navy	£3.50
Dalmore	£6.95				
Whiskey					
Jameson	£4.15				