



# SUNDAY LUNCH MENU

## Something to start

Honey glazed sticky pigs in blankets spiced apple ketchup	£8.50
Chefs' homemade soup of the day warm focaccia bread (V, GFA)	£7.95
Jalapeno houmous house baked tortilla chips, fresh coriander, lime & toasted pine nuts (V, VE, GFA)	£6.95
Classic prawn and crayfish cocktail shredded iceberg lettuce, Mary rose sauce, warm bread	£9.95
Crispy sweet chilli beef strips on wilted rocket fresh chillies, sesame seeds, shredded spring onions Yorkshire borage honey drizzle (GFA)	£10.50
Crisp bang bang cauliflower (V, VE, GF) tossed in garlic & parsley, sriracha vegan mayonnaise	£8.95
Salt & pepper squid (DF) stir fried peppers & onions, garlic aioli, crispy kale	£10.95

## Our Famous Sunday Roasts

*Our meat is locally sourced from Yorkshire Dales Meat Company*

*All are served with herb roasted potatoes, Yorkshire pudding,  
Chefs selection of seasonal vegetables*

Aberdeen angus 28-day aged topside Yorkshire beef (served pink) rich gravy	£20.95
Herb roasted loin of pork sage & spring onion stuffing, rich gravy	£19.95
Traditional roasted breast of turkey sage & spring onion stuffing, rich gravy	£19.95
Honey roasted gammon sage & spring onion stuffing, rich gravy	£19.95
"The Drovers Quartet" a slice of four roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£24.95
<i>(V/GF gravy &amp; Yorkshire pudding available upon request)</i>	

## 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	£18.95
<i>(V/GF gravy &amp; Yorkshire pudding available upon request)</i>	
Yorkshire 3 cheese macaroni sun blushed tomatoes, spinach & warm bread (V, GFA)	£18.95
Roasted root vegetable & lentil cassoulet topped with vegetable suet dumplings (V, VE, GF)	£18.95

## Drovers Country Pub Classics

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

Crisp battered haddock fillet, triple cooked chips homemade tartare sauce, proper mushy peas, charred lemon	£19.95
Mixed game casserole a mix of venison, pheasant & partridge served in a Yorkshire pudding with seasonal greens & herb roasted potatoes	£21.95
Drover's classic burger 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, onion chutney, house slaw skinny fries (GFA, DFA)	£21.95
Cajun chicken burger lightly breaded chicken breast, tomato chutney, melted brie, house slaw, skinny fries	£21.95

### 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.



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## Side Dishes

Triple cooked chips	£4.95	Mashed potatoes	£4.95
Cauliflower cheese	£5.00	Roasted parsnips	£4.95
Extra stuffing	£2.00	House salad	£4.95
Extra Yorkshire pudding	£1.95	Skinny fries	£4.95

## Desserts

Jaffa cake inspired chocolate fudge tart sweet crust pastry, orange jelly, chocolate ganache double chocolate ice cream (V)	£10.25
Pomegranate & lime cheesecake raspberry & sorrel sorbet, dark chocolate drizzle (V)	£10.25
“Burgess of Beverley” ice cream trio dairy vanilla, strawberry & chocolate (V) (Vegan & dairy free options available)	£6.95
Classic sticky toffee pudding caramel sauce, “Burgess of Beverley” dairy vanilla ice cream (V, GFA)	£8.95
Classic apple crumble cinnamon crumble topping, English custard (V, GFA)	£8.95
Lemon meringue pie sundae crushed meringue, lemon curd ice cream, lightly whipped cream, lemon curd (V, GF)	£9.95
Yorkshire 3 cheese board, celery, grapes chutney, artisan crackers, please ask for today’s selection (V, GFA)	£13.95

## 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 Yorkshire pudding, pork sausages, mashed potato, gravy	£7.95
Fish & chips, peas	£8.95
Macaroni cheese (V)	£6.95
Cheeseburger & fries (GFA)	£8.95

### Kids Desserts

Kids ice cream cone choice of vanilla, strawberry or chocolate ice cream (V)	£3.00
Chocolate brownie vanilla ice cream (V)	£4.95
Sticky toffee pudding caramel 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 teas	£3.75		

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