

THE DROVERS  
ARMS



# MENU

2 COURSE £35.00

3 COURSE £41.00

FATHERS DAY 21ST JUNE

## STARTERS

HONEY GLAZED STICKY  
PIGS IN BLANKETS  
*spiced apple ketchup*

CHEFS' HOMEMADE  
TOMATO & BASIL SOUP  
*rustic bread ( V, VE, GFA)*

BLOODY MARY PRAWN  
COCKTAIL  
*dressed salad, warm bread & butter  
(GFA, DF)*

CRISP CARIBBEAN STYLE  
JERK CAULIFLOWER  
*tossed in sticky chilli, sesame seeds &  
spring onion (V, VE, GF)*

BAKED PORTOBELLO  
MUSHROOMS  
*Yorkshire blue cheese, savoury herb  
crumble, wild rocket (V)*

## MAINS

CRISP BATTERED HADDOCK  
FILLET, TRIPLE COOKED CHIPS  
*homemade tartare sauce, proper  
mushy peas, charred lemon (DF, GFA)*

GASTRO SHORTCRUST,  
STEAK & KIRKSTALL ALE PIE  
*creamy mashed potatoes, seasonal  
vegetables, roast gravy*

DROVER'S CLASSIC  
BURGER  
*8oz Aberdeen Angus beef patty,  
smoked bacon, Hendersons relish  
infused cheddar cheese, onion chutney,  
skinny fries, house slaw  
(GFA, DFA)*

ROASTED RED PEPPER, GOATS  
CHEESE & SPINACH LASAGNE  
*dressed house salad (V)*

PORK & CHORIZO BURGER  
*smoked bacon jam, melted flat capper  
brie, skinny fries, house slaw (DFA)*



## SIDES

CAULI CHEESE	£5.00	ROAST PARSNIPS	£4.95
STUFFING	£2.00	MIXED SALAD	£4.95
FRIES	£4.95	ROYAL FRIES	£7.95
CHIPS	£4.95	SEASONAL VEG	£4.50



## 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.

## SUNDAY ROASTS

*Our meat is locally sourced from  
Yorkshire Dales Meat Company  
All are served with herb roasted potatoes,  
Yorkshire pudding, mixed seasonal vegetables,  
rich gravy*

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

HERB ROASTED LOIN OF PORK,  
STUFFING (GFA)

TRADITIONAL ROASTED BREAST OF  
TURKEY, STUFFING (GFA)

HONEY ROASTED GAMMON,  
STUFFING (GFA)

"THE DROVERS QUARTET" A SLICE OF  
FOUR ROASTED MEATS (GFA)  
\*£5 SUPPLEMENT APPLIES\*

THREE NUT ROAST (V, VEA, GFA)  
STUFFING, MEAT FREE GRAVY

## DESSERTS

CLASSIC STICKY TOFFEE PUDDING  
*caramel sauce, 'Burgess of Beverley'  
dairy vanilla ice cream (V, GFA)*

SUMMER ETON MESS  
*fresh garden mint (V, GF)*

WARM GOOEY CHOCOLATE &  
RASPBERRY BROWNIE  
*chocolate sauce, vanilla ice cream  
(V, GFA, DFA)*

CLASSIC APPLE CRUMBLE  
*vanilla custard (V, GFA)*

YORKSHIRE 3 CHEESE BOARD  
*chutney, artisan crackers, please ask  
for today's selection (V, GFA)*

BURGESS OF BEVERLEY ICE CREAM TRIO  
*dairy vanilla, double chocolate,  
strawberry (V, VEA, DFA, GFA)*