

# LUNCH & DINNER MENU

## Nibbles

*Whilst you're deciding, Great to share 3 or 4 per table*

Warm sautéed olives lemon & rosemary (V, VE, GF)	£6.50
Crispy halloumi bites chilli infused Yorkshire rhubarb chutney (V)	£9.95
Sticky locally reared BBQ pork belly bites tangy apple & fennel slaw (GF)	£10.95
Crispy whitebait lemon, sea salt & garlic mayonnaise (GF, DF)	£8.95
Herb crusted ham hock bon bons homemade sweet chunky piccalilli	£10.95
Warm breads, Yorkshire butter York cold pressed extra virgin rapeseed oil, balsamic (V)	£6.95

## Starters

Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£7.95
Crispy Caribbean style jerk cauliflower (V, VE, GF) tossed in sticky chilli, sesame seeds & spring onion	£8.95
Toad in the French hole pigs in blankets in a Yorkshire pudding, melted camembert & caramelised onions	£10.95
Whipped Yorkshire fettle cheese (V, GFA) locally harvested hot honey drizzle, toasted seeds, roasted carrots	£9.95
Panko crispy spring asparagus (V, VE, GFA) lemon aioli dip	£8.95
Gambas pil pil (DF, GFA) king prawns in garlic & chilli cooked in a skillet pan, warm breads	£12.95
Tossed Mayfield farm grown lions' mane mushroom bao buns, sticky hoisin sauce, crispy pickled vegetables (V, VE)	£11.95
Charcuterie board (for 2 to share)(GFA) Lishman's of Ilkley cured Yorkshire meats, Yorkshire cheese olives, sun blushed tomatoes, locally harvested MI borage honey drizzle	£18.95

## Pizzas

*12" signature woodfired pizza base*

Margherita (V, VEA, GFA) baked rich tomato sauce, cherry tomatoes, mozzarella sprinkle of Cheddar	£15.95
Spicy 'Nduja sausage & hot honey (GFA) baked rich tomato sauce, mozzarella, spicy 'Nduja sausage, hot locally harvested MI borage honey drizzle, fresh chillies	£19.95
Charcuterie (GFA) baked rich tomato sauce, mozzarella, cured Yorkshire meats	£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, brandy peppercorn sauce, Yorkshire blue cheese sauce <i>ideally cooked medium/rare for optimum taste &amp; texture</i>	£57.95
Steak sharing camembert fondue (GF, DFA) 2 x 10oz flat iron steaks, baked camembert with rosemary & garlic wilted rocket, tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips <i>ideally cooked medium/rare for optimum taste &amp; texture</i>	£59.95
Seafood sharer beer battered haddock goujons, classic prawn cocktail, oak smoked salmon, tossed Mediterranean style seafood, dressed garden salad	£45.95

## Something Lighter

Dressed garden salad (V) couscous pearls, Yorkshire fettle cheese, pickled beetroot raspberry & black pepper dressing	£14.95
Pan seared tuna steak niçoise (GF, DF) green beans, olives, sun blushed tomatoes, poached hens egg sauté potatoes	£21.95
Classic Caesar salad (GF) Chargrilled chicken, crispy bacon, shredded lettuce, Caesar dressing, parmesan shavings	£18.95

### 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.

THE  
DROVERS  
ARMS

# LUNCH & DINNER MENU

## 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.*

*Served with tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips.*

Chimichurri cauliflower steak (V, VE, GF)	£18.95
Rump steak 8oz (GF)	£29.95
Sirloin steak 10oz (GF)	£36.95
Flat iron steak 10oz (GF)	£26.95
<i>ideally cooked medium/rare for optimum taste &amp; texture</i>	
Chargrilled chicken breast (GF)	£20.95
<i>Add battered onion rings (V, VE, GFA)</i>	<i>£4.95</i>
<i>why not add a sauce?</i>	<i>£5.00</i>
Bearnaise (GF)	
Brandy flamed peppercorn (GF, DFA)	
Yorkshire blue cheese (GF)	
Wild mushroom & red wine (GF, DF)	

## 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 homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)	£20.95
<i>Lighter appetite (DF, GFA)</i>	<i>£17.95</i>
Pan seared seabass fillets (DFA, GF) samphire, mussels & king prawn chowder, in a rich cream sauce on a bed of sauté potatoes	£24.95
Classic moules marinière 1/2kg white wine, samphire, garlic & cream sauce, warm bread (GF, DFA)	£16.95

## Drovers Country Pub Classics

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

Chefs homemade butter pastry pie of the week creamy mashed potatoes, green beans, roast gravy	£22.95
Shepherd's pie <i>with a twist</i> (GF, DF) slow roasted pulled lamb shoulder, sweet potato mash top, wilted greens	£25.95
Garden pea & asparagus risotto parmesan crisp, lemon oil	£22.95
Harissa half roast chicken (DFA) sun dried tomato & olive couscous, tomato salsa, mint yoghurt	£25.95
Yorkshire 3 cheese macaroni sun blushed tomatoes, spinach & warm bread (V, GFA)	£18.95
Vegan biryani with sultanas & cashews (V, VE, GF) mildly spiced fruity curry with warming spices, aromatic rice	£21.95

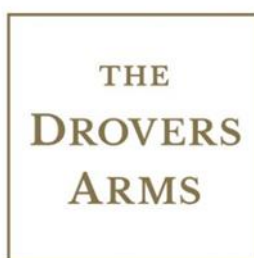
## Burgers

*All burgers served in brioche buns with baby gem lettuce, tomato, fries & homemade coleslaw*

Drover's classic burger (GFA, DFA) 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, onion chutney	£21.95
Lamb & mint burger 8oz patty, Yorkshire fettle cheese, mint relish, sweet potato fries	£23.95
Vegetable & lentil burger (V, VE) sun blushed tomato relish, vegan mozzarella, dressed salad	£19.95
Cajun chicken burger sriracha mayonnaise, jalapeños, stringy mozzarella	£20.95

## 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	Cajun fries (V, GFA)	£4.95	"Royal fries" sea salt & truffle melted cheese (V, GFA)	£7.95



## DESSERTS, COFFEES & AFTER DINNER DRINKS

### Desserts

Dark chocolate fondant (V) molten centre, salted caramel ice cream	£10.95	Yorkshire 3 cheese board, celery, grapes chutney, pickled walnuts, artisan crackers, please ask for today's selection (V, GFA)	£13.95
Sticky toffee pudding (V, GFA) salted toffee sauce, vanilla ice cream, honeycomb crumb	£9.95	Lemon posset (V, GFA) shortbread biscuit, fresh berries	£9.95
Apple & rhubarb crumble tart (V, GFA) pastry case base, vanilla oat crumble topped English custard	£9.95	Strawberries & cream cheesecake (V) layered cheesecake, digestive crumb base, vanilla cream topped with strawberry compote & fresh strawberries	£9.95
"Burgess of Beverley" ice cream trio (V) dairy vanilla, strawberry & chocolate (Vegan & dairy free options available)	£6.95	Chefs sharing dessert selection of chefs favourite hot and cold desserts (V, GFA)	£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

<b>Whisky</b>		<b>Brandy</b>		<b>Rum</b>	
Glenfarclas 15yr	£7.85	Martell VS	£4.55	Kraken Black Spiced	£4.35
Glenmorangie 10yr	£5.60	Hennessy VSOP	£5.05	Sailor Jerry Spiced	£4.25
Laphroaig 10yr	£5.85	Janneau XO Premier Cru	£19.50	Havana club especial	£4.60
Oban 14yr	£6.60			Plantation 5yr	£5.85
Glenfiddich 12yr	£5.60			Lambs Navy	£3.60
Dalmore	£7.05				
<b>Whiskey</b>					
Jameson	£4.25				