



Lunch & Dinner Menu

Bar Nibbles

Tandoori chicken strips, mint yoghurt (GF)	£6.95
Honey roasted smoked bacon 'pigs in blankets', BBQ sauce	£6.50
Deep fried breaded whitebait (GF) garlic & smoked paprika mayo	£6.50
Scottish smoked salmon, grated hardboiled egg, Baby capers	£6.50
Chilli cheese & cheddar fondue, tempura pickles, crostini	£6.50
Battered sprouts, cranberry & sweet chilli dip	£4.95
Bowl of mixed olives (V, GFA)	£3.95

Starters

Chef's homemade soup, warm bread & butter (V, GFA)	£6.50
Poached & smoked Scottish salmon pate cucumber ribbons, Melba toasts, (GFA)	£7.50
Deep fried camembert, red onion marmalade, confit garlic (V)	£7.95
Potted chicken liver pate, butter crust, (GFA) red onion marmalade, garlic & thyme crostini	£6.95
Grilled queen scallops, garlic & parsley butter	£7.95
Homemade Scotch Egg, free range egg, black pudding & pork sausage, mustard cream sauce	£7.95
Scottish rope grown mussels, warm bread (GFA)	
- White wine, garlic & cream	£9.95
- Cider, leek & chorizo	£9.95
- Thai green curry	£9.95

Moules frites

Scottish rope grown mussels, served with warm bread & fries (GFA)

- White wine, garlic & cream	£19.95
- Cider, leek & chorizo	£19.95
- Thai green curry	£19.95
- Seafood and Mussel mariniere	£19.95

King prawn, squid, octopus, clams, Scottish Mussels

Fresh Bloomer Bread Sandwiches (GFA)

Served 12 - 2.30 Monday to Friday and 12 - 5.30 Saturdays

'The Inn festive club', Triple decker bacon, turkey, hardboiled egg lettuce, tomato, cranberry mayo	£10.95
Yorkshire in house roasted ham, English mustard	£7.50
Fountains Gold mature cheddar, homemade tomato pickle (V)	£6.95
Scottish smoked salmon, cream cheese	£7.50
Add twice cooked chips or house fries	£3.95

Hot Sandwiches served on buttered Rosemary foccacia

Served 12 - 2.30 Monday to Friday and 12 - 5.30 Saturdays

Char - roasted red pepper & halloumi, pesto (V)	£7.95
'Fish Butty', battered East Coast haddock, homemade tartare sauce	£8.50
Hot roast sandwich of the day, red wine gravy	£9.95
Add twice cooked chips or house fries	£3.95

From the Chargrill

Our steaks, lamb, chicken and steak mince for all our grills and burgers is sourced from our Yorkshire producer 'Yorkshire Dales Meat Company' in Bedale, North Yorkshire. Steaks are served with grilled tomato, portobello mushroom & twice cooked chips (GF)

4oz Rump "Steak Frites" flattened steak, French fries	£13.95
10oz Sirloin steak	£25.95
10oz Lamb Barnsley chop	£18.95
8oz Chicken breast	£13.95
Add a green peppercorn, Harrogate blue cheese sauce bearnaise or hollandaise	£3.50



The Inn South Stainley
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VAT NO. 375 7746 6



Lunch & Dinner Menu

Giant Yorkshire Puddings

Our freshly baked Yorkies with a choice of the following filling:

Roasted breast of turkey, pig in blanket, chestnut, sage & onion stuffing	£15.95
Steak & ale stew, braised carrots, rich beef gravy	£16.95
Whole roasted shallots, braised vegetable stew(V)	£15.95

All served with mashed potato & seasonal buttered vegetables

Main Courses

Battered East Coast haddock, twice cooked chips, mushy peas tartare sauce, lemon	£14.95
Turkey, Yorkshire ham & leek puff pastry topped pie, buttered green beans, creamy mashed potato	£16.95
Steak & ale puff pastry topped pie twice cooked chips, buttered seasonal vegetables, red wine gravy	£16.95
Grilled sea bass fillets, ratatouille, roasted sweet potato, Provençale sauce (GF)	£17.95
Chickpea & aubergine ragout, black mustard seed crust roasted plum tomato & basil sauce (V)	£15.95
Braised lamb shank, colcannon potatoes, sage & mint gravy buttered seasonal vegetables, black pudding bon bon	£18.95
Cajun marinaded chicken or halloumi & roasted vegetable skewer, mixed house salad, mint yoghurt & fries	£15.50
Whole grilled lemon sole, parsley & lemon butter garlic French beans, sauté potatoes	£16.95

Side Dishes

Twice cooked chips	£3.95	Skinny fries	£3.95
Beer battered onion rings	£3.95	Coleslaw	£2.00
Garlic French beans	£3.00	Seasonal salad	£4.00
Buttered seasonal vegetables	£4.00	Pan gravy small	£1.50

Burgers

Each burger is chargrilled and served in a soft bun with lettuce & tomato, served with coleslaw and twice cooked chips or skinny fries (GFA)

The Inn Classic	£14.95
8oz ground steak patty, melted Monterey jack, grilled bacon, chef's burger sauce, dill pickle	
The Smokey	£18.95
8oz ground steak patty, smoked cheese, smoked bacon, satay sauce cashew nut & pumpkin seed coleslaw, deep fried vegetable spring roll	
The Bombay	£14.95
Onion bhaji burger, grilled tomato, mango chutney (V, VE)	
The Phoenix	£16.95
8oz Piri Piri butterflied chicken breast, grilled chorizo Manchego cheese, garlic & chive mayo	
The Goat 'n' Beet	£15.95
Grilled Goats cheese, chargrilled red pepper, crispy spinach served in a beetroot bun (V, GF not available)	
The Festive Gobbler	£16.95
Turkey escalope coated with "The Inn" secret blend of herbs and spices, BBQ sauce, bacon, Monterey jack, mustard mayonnaise	

Desserts

Chocolate brownie, peanut butter & dark chocolate sauce, locally made vanilla ice cream	£6.95
Traditional Christmas pudding, brandy sauce	£6.95
Cheese board, Camembert, Harrogate Blue, Fountains Gold, seedless grapes, chutney, biscuits (GFA)	£9.50
Sticky toffee pudding, toffee sauce, butter toffee ice cream	£6.95
Gingerbread Crème Brûlée, mulled wine berry compote	£6.95
Biscoff biscuit cheesecake, caramel sauce	£6.95

Coffee & Tea

Locally roasted 'York Coffee Emporium' blend

Americano	£3.25	Cappuccino	£3.50
Latte	£3.50	Macchiato	£3.25
Espresso	£2.50/£3.50	Teas	£3.25

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 free available | V vegetarian | VA vegetarian available | VE Vegan