

Sunday Lunch & Dinner Menu

Starters

Chef's homemade soup, warm bread & butter (V, GFA)	£6.50
Tandoori chicken strips, mint yoghurt, fresh lime (GF)	£6.95
Grilled queen scallops, garlic & parsley butter	£7.95
Potted chicken liver pate, butter crust, garlic & thyme crostini, onion marmalade	£6.95
Poached & smoked Scottish salmon pate cucumber ribbons, Melba toasts, (GFA)	£7.50
Warm artisan bread, olives, balsamic (V)	£5.95
Deep fried breaded whitebait (GF) garlic & smoked paprika mayo	£6.50
Battered sprouts, cranberry & sweet chilli dip	£4.95

Hot Focaccia Sandwich – (GFA)

Hot roast sandwich	£9.95
Beef (served pink), Pork, Turkey or Gammon, red wine gravy, roast potatoes	

Moules frites

Scottish rope grown mussels, served with warm bread & skinny fries (GFA)	
- White wine, garlic & cream	£19.95
- Cider, leek & chorizo	£19.95
- Thai green curry	£19.95

Sunday Roast Main Courses

All are served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables

Topside of prime 28-day aged Yorkshire beef (served pink) red wine roasted pan gravy	£15.95
Herb roasted loin of Pork, sage & spring onion stuffing, rich gravy	£15.95
Traditional roast Turkey with all the trimmings, chestnut, sage & spring onion stuffing, turkey gravy	£15.95
Honey glazed roasted loin of Gammon, sage & spring onion stuffing, red wine gravy	£15.95
"The Inn Trio" a slice of three different roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£18.95
"The Inn Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£19.95
Three nut roast (V) sage & spring onion stuffing, meat free gravy	£14.95

(V/GF gravy & Yorkshire pudding available upon request)

Classic Main Courses

Battered East Coast haddock twice cooked chips, mushy peas, tartare sauce, lemon	£14.95
Turkey, Yorkshire ham & leek puff pastry topped pie, Herb roast potatoes, buttered seasonal vegetables,	£16.95
Chickpea & aubergine ragout, black mustard seed crust roasted plum tomato & basil sauce (V)	£15.95
Breaded wholetail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce, lemon	£15.95
Braised lamb shank, colcannon potatoes, sage & mint gravy buttered seasonal vegetables, black pudding bon bon	£18.95

Chargrill big bowl salads

Our mixed house salad made of all things local and seasonal with following hot topping & fries

Cajun marinaded chicken, minted yoghurt	£15.50
Mediterranean vegetable & halloumi, pesto dressing	£14.95
Sirloin steak strips, Yorkshire blue cheese dressing	£18.95





Sunday Lunch & Dinner Menu

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 Festive Gobbler £16.95
Turkey escalope coated with "The Inn" secret blend of herbs and spices, BBQ sauce, bacon, Monterey jack, mustard mayonnaise

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
Carrot & swede mash	£3.00	Braised red cabbage	£4.00
Buttered seasonal vegetables	£4.00	Pan gravy small	£1.50

Desserts

Chocolate brownie, peanut butter & dark chocolate sauce, locally made vanilla ice cream £6.95

Biscoff biscuit cheesecake, caramel 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

Traditional Christmas pudding, Brandy 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

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread, (V) (GFA)	£3.95
3 Honey roasted pigs in blankets, BBQ sauce	£3.95
Cheesy garlic bread slices	£3.50
Veggie sticks, carrots, cucumber, cherry tomatoes (GF)	£3.50

Kids Small Roasts Main Courses

Topside of Yorkshire beef	£7.95
Loin of pork, crackling & stuffing ball	£7.95
Gammon & stuffing ball	£7.95
Turkey & stuffing	£7.95

All the above are served with roasted potatoes, Yorkshire pudding, (GFA) buttered seasonal vegetables, carrot & swede mash & gravy

Kids Main Courses

Battered chicken nuggets, skinny fries, baked beans	£5.95
Battered haddock fish goujons, skinny fries, garden peas	£5.95
Pork sausage, skinny fries, baked beans	£6.50
4oz steak burger, skinny fries	£5.95
"Bangers & Mash" two pork sausages, mash garden peas, gravy	£6.50
Pasta twists in a cheesy tomato sauce	£5.95

Kids Desserts

Sticky toffee pudding, toffee sauce, butter toffee ice cream	£4.25
2 scoop Yorvale ice cream selection (choice of strawberry, chocolate or vanilla)	£3.50
Vanilla cheesecake	£3.95
Warm chocolate brownie, chocolate sauce, locally made vanilla ice cream (GFA)	£3.95

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