



Sunday Lunch & Dinner Menu

Starters

Chef's homemade leek & potato soup, warm bread & butter (V, GFA)	£6.50
Tandoori chicken strips, mint yoghurt (GF)	£6.95
Breaded halloumi, sweet chilli dip (V)	£6.95
Classic crayfish cocktail, Marie Rose sauce brown bread & butter (GFA)	£7.95
Chicken liver parfait, red onion marmalade, crostini (GFA)	£7.50
Scottish smoked salmon pate, oat cakes & petit salad (GF)	£7.50
Baked Camembert, red onion chutney warm rustic baguette (V, GFA)	£7.50
Warm artisan bread, olives, balsamic (V)	£5.95

Sunday Roast Main Courses

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

Our meat is locally sourced, the sirloin of beef is reared at Waterford Farm, just 12 miles north of the Inn, Pork, Gammon and Turkey are all from a similar distance here in North Yorkshire. "By 'eck its good"

Sirloin of prime 28-day aged Yorkshire beef (served pink) red wine roasted pan gravy	£17.95
Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£15.95
Roasted breast of turkey, sage & onion stuffing, rich 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	£21.95
Three nut roast (V, Vegan available) sage & spring onion stuffing, meat free gravy (V/GF gravy & Yorkshire pudding available upon request)	£14.95

Classic mussels

Shetland rope grown mussels, white wine garlic & cream warm bread (main size served with fries) (GFA)	£11.00/ £21.00
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Hot Roast Sandwich – (GFA)

Hot roast sandwich	£10.95
Sirloin of prime 28-day aged Yorkshire beef (served pink) Pork, or Gammon, red wine gravy, roast potatoes	

Classic Main Courses

Battered East Coast haddock, twice cooked chips, mushy peas, tartare sauce, lemon	£15.95
Steak, ale & mushroom suet pudding, roast potatoes buttered seasonal vegetables, red wine gravy	£16.95
Gnocchi, sauté mushrooms, baby spinach cream sauce, sourdough crumb (V)	£16.95
Breaded wholetail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce	£14.95

Summer kebab & skewers

10" skewer served on a bed of seasonal house salad & garlic flat bread

Tandoori marinated chicken breast, mint yoghurt Mango chutney, pickled chillies	£16.95
Mediterranean vegetable & halloumi, pesto (V)	£16.50
Yorkshire rump steak, black pepper mayo, (served medium)	£18.95
Swordfish & tiger prawn, sweet chilli sauce	£19.95
Lamb kofta, mint yoghurt, coriander	£19.95



The Inn South Stainley
Ripon Road, South Stainley, Harrogate, North Yorkshire, HG3 3ND

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VAT NO. 375 7746 6



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	£15.95
8oz ground steak patty, melted Monterey jack, grilled bacon, chef's burger sauce, dill pickle	
The Phoenix	£16.95
8oz Piri Piri butterflyed chicken breast, grilled chorizo chilli cheese, garlic & chive mayo	
The Vegan Plant Burger	£14.95
Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	

Side Dishes

Twice cooked chips	£4.25	Skinny fries	£4.00
Beer battered onion rings	£3.95	Mashed potato	£4.00
Buttered seasonal vegetables	£4.00	Garlic French beans	£4.00
Coleslaw	£2.00	House salad	£4.00

Desserts

Chocolate brownie, dark chocolate sauce, locally made caramel & honeycomb ice cream	£7.50
Sticky toffee pudding, homemade butterscotch sauce Butter toffee ice cream	£7.50
Cheese board, Camembert, Harrogate Blue, Fountains Gold, seedless grapes, chutney, biscuits (GFA)	£9.50
Chocolate tart, clotted cream ice cream	£7.50
Lemon & lime posset, crushed meringue, mango coulis	£6.95
Strawberry sundae, strawberry coulis, chantilly cream	£6.95

Coffee & Tea

Locally roasted 'York Coffee Emporium' blend

Americano	£3.50	Cappuccino	£3.95
Latte	£3.95	Macchiato	£3.50
Espresso	£3.00/£3.75	Teas	£3.50

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread, (V, GFA)	£3.95
Corn on the cob, butter (V, GF)	£3.95
Cheesy garlic bread slices	£3.50
Veggie sticks, carrots, cucumber, cherry tomatoes (V, GF)	£3.50

Kids Small Roasts Main Courses

Sirloin of Yorkshire beef	£8.95
Loin of pork, crackling & stuffing	£7.95
Gammon & stuffing	£7.95
Turkey & stuffing	£7.95

All the above 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
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

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

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