



Sunday Lunch & Dinner Menu

Starters

Chef's homemade roasted vine tomato soup, warm bread & butter (V, GFA)	£6.95
Tandoori chicken strips, mint yoghurt (GF)	£6.95
Deep fried whitebait, smoked paprika mayo (GF)	£6.95
Classic crayfish cocktail, Marie Rose sauce brown bread & butter (GFA)	£7.95
Chicken liver parfait, red onion marmalade, crostini (GFA),	£7.95
Baked Camembert, red onion chutney warm rustic baguette (V, GFA)	£7.95
Honey & wholegrain mustard glazed Yorkshire chipolatas	£6.95
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 Chicken are all from a similar distance here in North Yorkshire. "By 'eck its good"

Topside 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	£16.95
Roasted breast of chicken, sage & onion stuffing, rich gravy	£16.95
Honey glazed roasted loin of gammon, sage & spring onion stuffing, red wine gravy	£16.95
"The Inn Trio" a slice of three different roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£19.95
"The Inn Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£22.50
Three nut roast (V, Vegan available) sage & spring onion stuffing, meat free gravy (V/GF gravy & Yorkshire pudding available upon request)	£15.95

Classic Main Courses

"Steak Frites", 6oz flattened steak, grilled tomato, peppercorn sauce	£16.95
Chicken, ham & leek puff pastry topped pie buttered seasonal vegetables, roasted potatoes	£16.95
"Field & Forest" vegan meatballs in spicy tomato sauce, savoury rice (VE)	£15.95
Breaded wholetail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce	£15.95
Moussaka, aubergine & courgette bake vegan cheese, plum tomato & red onion salad (V, VE, GF)	£15.95

Summer kebab & skewers

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

Tandoori marinated chicken breast, mint yoghurt	£17.95
Mediterranean vegetable & halloumi, pesto (V)	£16.50
Yorkshire rump steak, mixed peppers black pepper mayo	£19.95

Burgers

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

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



The Inn South Stainley

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

www.theinnsouthstainley.com

VAT NO. 375 7746 6



Sunday Lunch & Dinner Menu

Hot Roast Sandwich – (GFA)

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

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	£2.95	House salad	£4.00
Cauliflower cheese	£4.50		

Desserts

Toffee apple & cinnamon crumble tart, custard	£7.50
Sticky toffee pudding, homemade butterscotch sauce Butter toffee ice cream	£7.95
Cheese board, Camembert, Harrogate Blue, Fountains Gold, seedless grapes, chutney, celery, biscuits (GFA)	£10.50
Lemon & lime posset, crushed amaretti biscuits	£7.50
Chocolate brownie, chocolate sauce Caramel & honeycomb ice cream	£7.50
Strawberry cheesecake, strawberry ice cream, strawberries	£7.50
Dark chocolate tart, vanilla ice cream	£7.50

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)	£4.50
Corn on the cob, butter (V, GF)	£4.50
Cheesy garlic bread slices	£4.50
Veggie sticks, carrots, cucumber, cherry tomatoes (V, GF)	£3.95

Kids Small Roasts Main Courses

Topside of Yorkshire beef	£8.95
Loin of pork, crackling & stuffing	£8.50
Gammon & stuffing	£8.50
Chicken & stuffing	£8.50

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	£6.50
Pork sausage, skinny fries, baked beans	£6.50
4oz Beef burger, skinny fries	£6.50
"Bangers & Mash" two pork sausages, mash garden peas, gravy	£6.50
Pasta twists in a cheesy tomato sauce	£6.50

Kids Desserts

2 scoop Yorvale ice cream selection (Choice of strawberry, chocolate or vanilla)	£3.95
Toffee apple crumble tart, custard	£4.25
Chocolate brownie, chocolate sauce, vanilla ice cream	£4.25
Sticky toffee pudding, toffee sauce, vanilla ice cream	£4.25

A discretionary service charge of 10% will be added to all tables of 13 people or more, please let a member of the team know if you wish to remove this element.

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