



Festive Sunday Lunch & Dinner Menu

Starters

Chef's broccoli & blue cheese soup warm bread & butter (V, VE, GFA)	£7.50
Tandoori chicken strips, mint yoghurt (GF)	£7.50
Deep fried whitebait, smoked paprika mayo (GF)	£7.25
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini (GFA)	£8.95
Gravadlax, horseradish cream, beetroot & rocket salad	£7.95
Baked Camembert, red onion chutney warm rustic baguette (V, GFA)	£8.95
Grilled Yorkshire chorizo, sour cream & chive dip	£7.95
Warm artisan bread, olives, balsamic (V)	£6.95
Deep fried brussel sprouts, cranberry & chilli jam	£6.95

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 topside 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	£18.95
Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£17.95
Breast of Yorkshire turkey, sage & onion stuffing pig in blanket, turkey gravy	£17.95
Honey glazed roasted loin of gammon, sage & spring onion stuffing, red wine gravy	£17.95
"The Inn Trio" a slice of three different roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£20.95
"The Inn Quartet" a slice of each roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£23.50
Three nut roast (V, Vegan available) sage & spring onion stuffing, meat free gravy (V/GF gravy & Yorkshire pudding available upon request)	£16.95

Classic Main Courses

Piri Piri spiced chicken skewer flat bread, mixed salad, mango chutney, mint yoghurt	£18.95
Chicken, ham & leek puff pastry topped pie buttered seasonal vegetables, roasted potatoes	£17.95
Steak & Ale, puff pastry topped pie buttered seasonal vegetables, roasted potatoes	£18.95
Breaded wholetail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce	£16.95
Moussaka, aubergine & courgette bake vegan cheese, plum tomato & red onion salad (V, VE, GF)	£16.95
10oz Sirloin Steak served with grilled cherry vine tomatoes, portobello mushroom, onion rings & twice cooked chips (GF)	£26.95

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	£17.50
Festive Gobbler Breaded escalope of turkey breast, cranberry mayo, smoked cheese, dill pickle	£17.50
The Bombay Onion bhaji burger, grilled tomato, mango chutney (V, VE)	£15.95
The Vegan Plant Burger Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	£16.95

Hot Roast Sandwich – (GFA)

Hot roast sandwich Topside of prime 28-day aged Yorkshire beef (served pink) Pork, Gammon or Chicken, red wine gravy, roast potatoes	£12.95
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The Inn South Stainley
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Festive Sunday Lunch & Dinner Menu

Side Dishes

Twice cooked chips	£4.25	Skinny fries	£4.25
Beer battered onion rings	£3.95	Mashed potato	£4.25
Buttered seasonal vegetables	£4.00	Garlic French beans	£4.00
Coleslaw	£2.95	House salad	£4.00
Cauliflower cheese	£4.50	Pigs in blankets	£4.95
Braised red cabbage	£4.00		

Desserts

Traditional Christmas pudding, brandy sauce	£7.95
Sticky toffee pudding, homemade butterscotch sauce butter toffee ice cream	£8.50
Cheese board, Camembert, Harrogate Blue, Fountains Gold, seedless grapes, chutney, celery, biscuits (GFA)	£11.50
Classic vanilla creme brûlée mulled wine berry compote, citrus shortbread	£7.50
Salted dark chocolate tart locally made vanilla ice cream (V)	£8.50
Homemade jam roly poly, vanilla custard	£8.50
Trio of local Yorvale ice 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)	£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
Turkey & 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
Fresh fruit salad	£4.25
Chocolate brownie, chocolate sauce, vanilla ice cream (GF)	£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