



Sunday Lunch & Dinner Menu

Starters

Chef's homemade soup of the day warm bread & butter (V, VE, GFA)	£7.50
Tandoori chicken strips, mint yoghurt (GF)	£7.50
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini (GFA)	£8.95
Classic crayfish cocktail, Marie Rose Buttered brown bread (GFA)	£7.95
Baked Camembert, red onion chutney garlic & thyme crostini (V, GFA)	£7.95
Grilled Yorkshire chorizo, sour cream & chive dip	£7.95
Warm breads, crostini, herb oil & balsamic, olives (V)	£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 35-day aged Yorkshire beef (served pink) red wine roasted pan gravy	£18.95
Herb roasted loin of pork, sage & red onion stuffing, red wine gravy	£17.95
Breast of chicken, sage & red onion stuffing red wine gravy	£17.95
Honey glazed roasted loin of gammon, sage & red onion stuffing, red wine gravy	£17.95
"The Inn Trio" a slice of three different roasted meats, sage & red onion stuffing, red wine gravy	£20.95
"The Inn Quartet" a slice of each roasted meats, sage & red onion stuffing, red wine gravy	£23.50
Three nut roast (V, Vegan available) sage & red onion stuffing, meat free gravy	£16.95

V/GF gravy & Yorkshire puddings available upon request

Classic Main Courses

Chicken Caesar salad, cos lettuce, croutons Gran Padano (GF)	£17.95
Breaded wholetail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce	£16.95
Thai red vegetable curry, basmati rice (V, VE, GF)	£16.95
Tandoori spiced chicken skewer, flatbread Mango chutney, seasonal mixed salad, minted yogurt	£18.95
Halloumi & roasted Mediterranean vegetable skewer (V) Flatbread, seasonal mixed salad, pesto	£16.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£17.50
Puff pastry topped steak & ale pie Buttered seasonal vegetables, herb roasted potatoes	£17.95

Burgers

Each burger is sourced from Yorkshire, chargrilled and served in a soft bun with lettuce & tomato, coleslaw and twice cooked chips (GFA)

The Inn Classic	£17.50
8oz ground steak patty, melted Monterey jack cheese grilled bacon, chef's burger sauce, dill pickle	
The Vegan Plant Burger	£16.95
Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	

Hot Roast Sandwich – (GFA)

Hot roast sandwich served in a crusty focaccia bun	£12.95
Topside of prime 35-day aged Yorkshire beef (served pink) Pork, Gammon or Chicken, roast potatoes, red wine gravy dipping pot	



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

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Side Dishes

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

Desserts

Dark chocolate tart, local chocolate chip Ice cream	£7.95
Chocolate brownie, chocolate sauce caramel & honeycomb Ice cream (V, GFA)	£8.50
Chef's Cheese board seedless grapes, chutney, celery, biscuits (GFA)	£11.50
Sticky toffee pudding, toffee sauce Butter toffee ice cream	£8.50
Homemade summer fruits pavlova (GF, V)	£8.50
Trio of local Yorvale ice cream (Vegan available, DF)	£6.95
Peanut butter mousse, chocolate glaze chopped roasted nuts, vanilla pod ice cream (V, VE, DF, GF)	£8.50

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
Herb roasted loin of pork, crackling & stuffing	£8.50
Honey roasted loin of gammon & stuffing	£8.50
Breast of chicken & stuffing	£8.50

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

Kids Main Courses

Battered chicken nuggets, skinny fries, baked beans	£6.50
Local pork sausage, skinny fries, baked beans	£6.50
4oz Beef burger, salad, skinny fries	£6.50
Homemade haddock goujons, skinny fries, garden peas	£6.50
Penne pasta in a homemade cheesy tomato sauce	£6.50

Kids Desserts

2 scoop local Yorvale ice cream selection topped with pretzel pieces (Choice of strawberry, chocolate or vanilla)	£3.95
Warm cookie dough with vanilla ice cream, toffee pieces	£4.25
Chocolate brownie, chocolate sauce, local vanilla ice cream (GFA)	£4.25
Sticky toffee pudding, homemade butterscotch sauce local 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 | DF Dairy Free