



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
Simple Scottish smoked salmon Capers, lemon, buttered brown bread	£7.95
Deep fried breaded Yorkshire brie Cranberry & sweet chilli dip	£7.95
Grilled Yorkshire chorizo, sour cream & chive dip	£7.95
Warm breads, crostini, herb oil & balsamic, olives (V)	£6.95
Panko coated calamari, spicy tomato dip	£8.95

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

Tandoori spiced chicken skewer, flat bread, mango chutney, minted yogurt	£18.95
Breaded whole tail Whitby scampi twice cooked chips, garden peas, homemade tartare sauce	£16.95
Spinach & chickpea curry, lemon rice, flatbread (V, VE, GF)	£16.95
Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy shallots, white wine & cream sauce (V)	£16.95
Grilled sea bass fillet, sauté new potatoes, wilted spinach roasted vine tomato sauce (GF)	£19.95
Pie of the day, puff pastry top buttered seasonal vegetables, herb roasted potatoes	£18.95
10oz Lamb Barnsley chop grilled portobello mushroom, vine cherry tomatoes, twice cooked chunky chips	£22.95

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 8oz ground steak patty, melted Monterey jack cheese grilled bacon, chef's burger sauce, dill pickle	£17.95
The Vegan Plant Burger plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	£16.95
The Phoenix 8oz Piri Piri butterflied chicken breast, grilled chorizo chilli cheese, garlic & chive mayo	£17.95

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	Coleslaw	£2.95
Creamed spring greens & leeks	£4.00	Pigs in blankets	£4.95
Cauliflower cheese	£4.50	French beans	£4.50



The Inn South Stainley
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Sunday Lunch & Dinner Menu

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

Desserts

Chocolate brownie, chocolate sauce
 honeycomb ice cream (V, GFA) £8.50

Chef's Cheese board £11.50
 seedless grapes, chutney, poached pear, biscuits (GFA)

Sticky toffee pudding, toffee sauce
 butter toffee ice cream £8.50

Winter fruit crumble tart £8.50
 vanilla custard

Trio of local Yorvale ice cream (Vegan available, DF) £7.50

Belgian chocolate tart, chopped roasted nuts
 peanut butter chip ice cream (V, VE, DF, GF) £8.50

Classic vanilla crème brûlée £8.50
 oat biscuit (V, GFA)

Lotus biscuit cheesecake, salted caramel ice cream (V) £8.50

Coffee, Tea & Hot Beverages

Locally roasted 'award winning Leodis deli blend' Coffee

Americano	£3.50	Cappuccino	£3.95
Latte	£3.95	Macchiato	£3.50
Espresso	£3.00/£3.75	Teas	£3.50
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95
Black forest hot chocolate	£4.50		

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	£6.95
Local pork sausage, skinny fries, baked beans	£6.95
4oz Beef burger, salad, skinny fries	£6.95
Homemade haddock goujons, skinny fries, garden peas	£6.95
Penne pasta in a homemade cheesy tomato sauce	£6.95
Yorkshire pork sausage hot dog house fries, tomato ketchup	£6.95

Kids Desserts

2 scoops local Yorvale ice cream selection topped with strawberry crunch 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 10 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