



Sunday Lunch & Dinner Menu

Starters

Duo of homemade Yorkshire puddings, red wine gravy (V)	£6.95
Crayfish tail cocktail, Marie rose sauce, crusty bread (GFA)	£8.95
Chef's homemade Yorkshire pea and potato soup warm bread & butter (V, VE, GFA)	£7.50
Warm Sheffield forge & red onion tart cherry tomato & rocket salad (V)	£8.50
Grilled Yorkshire chorizo, sour cream & chive (GF)	£8.95
Warm breads, crostini, herb oil & balsamic, olives (V)	£6.95
Sticky BBQ belly pork rib bites (boneless) BBQ dipping sauce	£8.95
Panko coated calamari, spicy tomato dip	£8.95
Ham hock & parsley terrine, piccalilli, warm rustic bread	£8.95
Home roasted beetroot & grilled halloumi salad red onion, roquette, pesto dressing (V, GF)	£8.95
Chicken satay strips, mint yogurt (contains peanuts, GF)	£8.50
¼ kilo mussel, white wine and cream, warm bread (GFA)	£9.95

Sunday Roast Main Courses

All are served with herb roasted potatoes, Yorkshire pudding carrot & swede mash and 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 Turkey are all from a similar distance here in North Yorkshire. "By 'eck its good"

Topside of prime 35-day aged Yorkshire beef (<i>served pink</i>) red wine roasted pan gravy	£18.95
Herb roasted loin of pork, sage & red onion stuffing red wine gravy	£17.95
Roasted Yorkshire turkey, 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
Baked 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

Breaded wholetail scampi, twice cooked chips garden peas, homemade tartare sauce, lemon	£17.50
Thai vegetable curry, wild jasmine rice flat bread (V, VE, GFA)	£17.95
Wild mushroom & spinach rigatoni pasta white wine sauce & crispy onion (V)	£17.95
Chinese five spice slow braised belly pork rib Asian salad, salt & black pepper fries, firecracker sauce	£19.95
Puff pastry topped steak and local Yorkshire ale pie twice cooked chips, seasonal vegetables	£18.95
Grilled East Coast seabass, sauté potatoes (GF, DF) wilted spinach & red onion, plum tomato sauce	£19.95
Swordfish & Mediterranean vegetable skewer flat bread, salad, pesto, sriracha sauce	£18.95

Burgers

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

"The Hogger" 8oz Wild Boar & Apple Burger Brioche Bun Lettuce & Tomato, BBQ Sauce, Smoked Cheese, Bacon	£20.95
The Inn "Signature Burger" 8oz Aberdeen Angus ground steak & bone marrow patty gem lettuce, tomato, stout onions, smoked cheese white truffle mayo	£21.95
The Inn "Phoenix Burger" 7oz chargrilled chicken breast marinated in smokey Piri Piri, grilled chorizo, chilli cheese, served on a brioche bun with garlic & herb mayo.	£18.95

Sunday favorite sides:

Truffle cauliflower cheese	£4.50	Mashed potato	£4.00
Classic cauliflower cheese	£4.25		

Side Dishes

Twice cooked chips	£4.50	Skinny fries	£4.50
Battered onion rings	£4.00	Truffle Fries	£5.50
Buttered seasonal vegetables	£4.00	Peppercorn sauce	£4.25



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Hot Roast Sandwich – (GFA)

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

Desserts

Sticky toffee pudding, homemade butterscotch sauce
 local Yorvale caramel honeycomb ice cream (V) £8.50

Classic crème brûlée, chocolate shortbread (V, GFA) £8.50

Yorkshire Rhubarb & ginger crumble, vanilla custard £8.50

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

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

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

Jam roly poly cheesecake, vanilla custard cream sauce (V) £8.50

Summer fruit pavlova, berry compote £8.50

Local Yorvale pistachio ice cream sundae
 chantilly cream, black cherry sauce, boudoir biscuit £8.50

Chef's '3' Cheese board selection
 seedless grapes, chutney, biscuits (GFA) £11.50

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	Vanilla latte	£4.95
Cadbury's hot chocolate	£3.50	Flat white	£3.50
Mocha	£3.95		

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread, (V, GFA)	£4.50
Kids Yorkshire pudding & gravy	£2.95
Cheesy garlic bread slices (V)	£4.50
Veggie sticks, sour cream & chive dip (V, GF)	£4.50

Kids Small Roasts Main Courses

Topside of Yorkshire beef	£9.95
Herb roasted loin of pork, crackling & stuffing	£9.50
Honey roasted loin of gammon & stuffing	£9.50
Breast of turkey & stuffing	£9.50

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	£8.95
Local pork sausage, skinny fries, baked beans	£8.95
Chargrilled 4oz beef burger, salad, skinny fries	£8.95
Kids scampi, skinny fries, baked beans	£8.95
Penne pasta in a homemade cheesy tomato sauce	£8.95
Yorkshire pork sausage hot dog house fries, tomato ketchup	£8.95

Kids Desserts

2 scoops local Yorvale ice cream selection topped with sprinkles (Choice of strawberry, chocolate, or vanilla)	£3.95
Warm American style pancakes, vanilla ice cream chocolate syrup	£4.25
Chocolate brownie, chocolate sauce, local Yorvale vanilla ice cream (GFA)	£4.25
Strawberry sundae, strawberry sauce local Yorvale strawberry 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 | VEA Vegan available | DF Dairy Free