



Festive Sunday Lunch & Dinner Menu

Starters

Duo of homemade Yorkshire puddings, red wine gravy (V)	£6.95
Crayfish cocktail, Marie rose sauce, crusty bread (GFA)	£8.95
Chef's homemade honey roasted parsnip soup warm bread & butter (V, VE, GFA)	£7.50
Smoked bacon wrapped pork, apricot & pistachio terrine winter fruit chutney, garlic & thyme crostini (GFA)	£8.95
Warm breads, crostini, herb oil & balsamic, olives (V)	£6.95
Simple Scottish smoked salmon, capers buttered wholemeal bread	£9.95
Crispy battered Brussel sprouts cranberry & sweet chilli dipping sauce (V)	£7.95
Panko breaded calamari, spicy tomato dip, fresh lime	£8.95
Deep fried breaded French brie tossed rocket, cranberry & redcurrant dipping sauce (V)	£9.95
Tandoori spiced chicken tenders, mint yoghurt cucumber salad (GF)	£8.50

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 (served pink) red wine roasted pan gravy	£19.95
Herb roasted loin of pork , apricot & chestnut stuffing red wine gravy	£18.95
Roasted Yorkshire turkey , apricot & chestnut stuffing pig in blanket, red wine gravy	£18.95
Honey glazed roasted loin of gammon sage & red onion stuffing, red wine gravy	£18.95
" The Inn Trio " a slice of three different roasted meats, sage & red onion stuffing, red wine gravy	£21.95
" The Inn Quartet " a slice of each roasted meats, sage & red onion stuffing, red wine gravy	£23.95
Baked three nut roast (V, Vegan available) sage & red onion stuffing, meat free gravy	£17.95

V, GF, DF, VE gravy & Yorkshire puddings available upon request

Classic Main Courses

Breaded wholetail scampi, twice cooked chips garden peas, homemade tartare sauce, lemon	£17.50
Fresh pappardelle pasta, wild mushrooms garden peas, white wine & cream sauce (V)	£17.95
Butternut & feta risotto, sage oil toasted pumpkin seeds (V, GF)	£17.95
Shortcrust Yorkshire steak & ale pie, roast potatoes, gravy, buttered seasonal vegetables	£19.95
Grilled fillet of sea bream, sauté new potatoes seasonal vegetables, lemongrass sauce	£19.95
Chargrilled 8oz rump steak (35 day aged) grilled portobello mushroom, cherry tomatoes, twice cooked chips	£28.95
Tandoori spiced chicken skewer, flatbread, mango chutney, dressed salad, mint yoghurt	£19.95
Braised Yorkshire lamb shank, roast potatoes seasonal vegetables, minted lamb gravy, sage & apricot stuffing	£24.95

Burgers

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

The Inn "Phoenix Burger" 7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, mozzarella cheese, served on a brioche bun with garlic & herb mayo	£17.95
The Inn "Hogger Burger" 8oz pork & apple patty, gem lettuce, tomato, red onion marmalade, cheddar cheese, white truffle mayo	£21.95
The Inn "Plant Based Cheeseburger" 8oz "Redefine" plant based patty, lettuce & tomato vegan mayo, vegan cheese (V, VE)	£18.95

Sunday Favorite Sides

Buttery Mash potato	£4.00	Truffle cauliflower cheese	£4.50
Classic cauliflower cheese	£4.25	Honey roasted parsnips	£4.25

Side Dishes

Twice cooked chips	£4.50	Skinny fries	£4.50
Truffle Fries	£5.50	Pigs in blankets (5)	£4.50
Buttered seasonal vegetables	£4.00	Battered onion rings	£4.00
Braised red cabbage	£4.00		



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Hot Roast Sandwich – (GFA)

Hot roast sandwich served in a white deli style bun £13.95
 Topside of prime 35-day aged Yorkshire beef (*served pink*)
 Pork, Gammon or Turkey, roast potatoes, red wine gravy dipping pot

Desserts

Traditional Christmas pudding, brandy sauce £8.50

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

Lemon, mascarpone & raspberry meringue pie
 pouring cream (V) £8.50

Apple & winter berry crumble tart
 vanilla custard (V) £8.50

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

Belgian chocolate tart, chopped roasted nuts
 salted caramel ice cream, black cherry coulis (V, VE, DF) £8.50

Tiramisu cheesecake, hazelnut & tonka bean ice cream (V) £8.50

Classic vanilla crème brulee, shortbread (GFA) (V) £8.50

Chocolate & caramel honeycomb ice cream sundae
 chocolate sauce £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	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 (VE, V, GFA) £4.50

Kids Yorkshire pudding & gravy £2.95

Cheesy garlic bread slices (V, GFA) £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) (V) (GF) £3.95

Warm American style pancakes, vanilla ice cream
 chocolate syrup (V) £4.25

Chocolate brownie, chocolate sauce, local Yorvale
 vanilla ice cream (GFA) (V) £4.25

Sticky toffee pudding, toffee sauce, vanilla 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