



## Sunday Lunch & Dinner Menu

### Starters

Warm breads, Yorkshire butter, Nocerella olives, extra virgin olive oil, balsamic	£6.95
Duo of homemade Yorkshire puddings, red wine gravy (V)	£6.95
Crayfish cocktail, Marie rose sauce, crusty bread (GFA)	£8.95
Chef's homemade leek & potato soup warm bread & butter (V, VE, GFA)	£7.50
Butter-crust chicken liver parfait, tomato chutney, garlic & thyme crostini (GFA)	£8.95
Roulade of smoked & poached Scottish salmon, horseradish crème fraiche, petit salad (GF)	£10.95
Beer battered pulled Yorkshire ham hock fritter homemade brown sauce	£8.95
Smoked haddock & spring onion croquettes, tartare sauce	£9.95
Deep fried breaded French brie, tossed rocket, cranberry & redcurrant dipping sauce (V)	£9.95
Tandoori spiced chicken tenders, mint yoghurt cucumber salad (GF)	£8.95
¼ Kilo moules mariniere, warm bread (GFA)	£9.95

### Sunday Roast Main Courses

**All are served with herb roasted potatoes, Yorkshire pudding, braised cabbage, 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 East Coast seabass, vine tomato & oregano sauce, sauteed potatoes, wilted spinach, red onion (GF)	£19.95
Chargrilled 12oz lamb Barnsley chop, grilled portobello mushroom, cherry tomatoes, twice cooked chips (GF)	£24.95
Tandoori spiced chicken skewer, sourdough flatbread, mango chutney, mixed salad, mint yoghurt	£18.95
"Bangers & Mash", local farmhouse pork sausages, creamed mash potato, fresh onion gravy, buttered seasonal vegetables (GF)	£18.95

### Burgers

**Each burger is sourced from Yorkshire, chargrilled, and served in a bun, with lettuce & tomato, coleslaw and skinny fries (GFA)**

<b>The Inn "Phoenix Burger"</b> 7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, spicy cheese, served on a brioche bun with garlic & herb mayo	£17.95
<b>The Inn "Signature Burger"</b> 8oz Aberdeen Angus ground steak & bone marrow patty gem lettuce, tomato, stout onions, smoked cheese, white truffle mayo	£21.95
<b>The Inn "Plant Based Cheeseburger"</b> 8oz "moving mountain" plant based patty, lettuce & tomato vegan mayo, vegan cheese (V, VE)	£18.95

### Sunday Favorite Sides

Buttery Mash potato	£4.00	Truffle cauliflower cheese	£4.95
Classic cauliflower cheese	£4.25	Honey roasted parsnips	£4.25

### Side Dishes

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



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## Sunday Lunch & Dinner Menu

### Hot Roast Sandwich – (GFA)

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

### Desserts

Baileys & white chocolate panettone tart, fresh berries(V) £8.50  
 Sticky toffee pudding, homemade butterscotch sauce  
 local Yorvale butter toffee ice cream (V) £8.50  
 Lemon 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  
 Salted caramel chocolate tart, chopped roasted nuts  
 salted caramel ice cream (V, VE, DF) £8.50  
 Battenberg inspired cheesecake, strawberry ice cream (V) £8.50  
 Homemade jam roly poly, vanilla custard (GFA, V) £8.50  
 Yorvale chocolate chip ice cream sundae, Chantilly cream  
 Chocolate sauce, chopped nuts (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	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

#### Kids Desserts

2 scoops local Yorvale ice cream selection  
 topped with sprinkles £3.95  
 (choice of strawberry, chocolate, or vanilla, V, GF)  
 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