

Sunday Lunch Menu

Something To Start

Lightly spiced onion bhaji mango chutney, lime & coriander yoghurt dressing (V, VE, GF)	£7.95
Chefs' homemade soup of the day rustic bread (V, GFA)	£7.25
Trio of Yorkshire beets golden, candy & ruby, salt baked, pickled & boiled balsamic pearls & sorrel leaf (V, VE, GF)	£8.95
Whipped goats cheese, warm honey, toasted pumpkin Seeds, bread sticks & vegetable batons (V, GFA)	£8.50
Pork & Chorizo meatballs tomato & thyme ragù, grated Grana Padano cheese	£9.95
Bloody Mary prawn & crayfish cocktail, dressed salad warm granary loaf (GFA, DF)	£9.50
Sticky pigs in blankets honey & mustard dressing, BBQ dip	£7.95

Drovers Country Pub Vegetarian Classics

Specially selected homemade seasonal dishes by our chefs to reflect country pub classics.

Three nut roast (V, VEA) sage & spring onion stuffing, meat free gravy, served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables <i>(V/GF gravy & Yorkshire pudding available upon request)</i>	£17.95
Yorkshire 3 cheese macaroni Roasted vine tomatoes, crusty bread (V)	£18.95
Spiced butternut squash & roasted beetroot wellington kale pesto (V)	£20.95

Our Famous Sunday Roasts

Our meat is locally sourced from Yorkshire Dales Meat Company

*All are served with herb roasted potatoes, Yorkshire pudding,
carrot & swede mash & buttered seasonal vegetables*

Topside of Aberdeen angus 28-day aged Yorkshire beef (served pink) rich gravy	£19.95
Herb roasted loin of pork, sage & spring onion stuffing, rich gravy	£18.95
Traditional roasted breast of turkey stuffing, rich gravy	£18.95
Honey roasted gammon, sage & spring onion stuffing, rich gravy	£18.95
"The Drovers Quartet" a slice of four roasted meats, sage & spring onion stuffing, red wine roasted pan gravy <i>(V/GF gravy & Yorkshire pudding available upon request)</i>	£23.95

Drovers Country Pub Classics

Specially selected homemade seasonal dishes by our chefs to reflect country pub classics.

Beer battered haddock fillet, triple cooked chips homemade tartar sauce, proper mushy peas, charred lemon <i>Lighter appetite (Both DF, GFA)</i>	£18.95 £16.95
Gastro short crust, steak & Kirkstall ale pie melted Yorkshire blue cheese, roast potatoes, seasonal vegetables roast gravy	£21.95
Drover's gourmet burger 8oz Aberdeen Angus beef patty, smoked bacon blue stilton & port glaze, triple cooked chips, house slaw (GFA)	£20.95
Braised lamb shank root vegetable stew, colcannon mash (GF)	£24.95
Game keepers pie rich game casserole, suet pastry lid, seasonal greens	£21.95

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 friendly available | V vegetarian | VA vegetarian available | VE vegan | VEA vegan available | DF dairy free | DFA dairy free available

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.

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Side Dishes

Triple cooked chips	£4.95	Skinny fries	£4.25
Cauliflower cheese	£5.00	Sweet potato fries	£5.25
Extra stuffing	£2.00	Roasted parsnips	£4.75
Extra Yorkshire pudding	£1.25	House salad	£4.00
Mashed potatoes	£4.75	Royal fries	£7.95

Desserts

Pineapple upside down cheesecake maraschino cherries, coconut ice cream (V)	£8.75
Toffee apple crumble Vanilla custard (V, VEA, DFA, GFA)	£8.50
Sticky Yorkshire parkin Ginger ice cream, salted caramel sauce (GFA)	£8.95
Dark chocolate gooey brownie milk chocolate ice cream (V, VEA, DFA, GFA)	£8.95
Burgess of Beverley ice cream trio dairy vanilla, double chocolate, strawberry (V, VEA, DFA, GFA)	£6.95
Tangy lemon tart strawberry Champagne sorbet (V)	£8.25
Yorkshire cheese board, chutney, crackers, grapes celery, please ask for today's selection	£12.95

Sweet Treats With Coffee

Vanilla ice cream topped with hot '100% Arabica Blend' espresso and salted caramel sauce	£7.95
Chocolate ice cream topped with hot '100% Arabica Blend' espresso and a shot of Baileys	£11.95

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread (V, GFA)	£3.50
Cheesy garlic bread slices	£3.75
Homemade Yorkshire pudding & gravy (V, GFA)	£2.95

Kids Small Roasts Main Courses

Topside of Yorkshire beef	£8.95
Loin of pork, crackling & stuffing	£8.95
Gammon & stuffing	£8.95
Roast turkey & stuffing	£8.95
Three nut roast (V, VEA)	£8.50

*All the above served with roasted potatoes, Yorkshire pudding, (GFA) buttered seasonal vegetables, carrot & swede mash & gravy
(V/GF gravy & Yorkshire pudding available upon request)*

Kids Main Courses

Toad in the hole Yorkshire pudding, pork sausages, mashed potato, gravy	£7.95
Fish & chips, peas	£8.95
Macaroni cheese (V)	£6.95

Kids Desserts

Kids 99 cone vanilla ice cream, chocolate flake (V)	£4.00
chocolate brownie vanilla ice cream (V)	£4.95
Pineapple upside down cheesecake coconut ice cream (V)	£4.95

Coffee & Tea

We have teamed up with Leeds based coffee merchants Leodis and use their unique 'Arabica Blend' coffee, complex, smooth with a slight fruity finish using some of the best sources of coffee bean to create these special flavors and aromas.

Americano	£3.75/£4.25	Cappuccino	£4.25
Latte	£4.25	Macchiato	£3.95
Espresso	£3.75/£3.95	Flat White	£4.25
Selection of speciality tea		£3.75	

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