

Lunch & Dinner Menu

Nibbles

Whilst you're deciding, Great to share

Mixed warm olives chilli & honey glaze (GF, V, DF)	£5.50
Warm marinated mixed seafood cockles, squid, mussels, prawns & octopus lemon & dill dressing (GF, DF)	£7.95
Honey glazed sticky pigs in blankets spiced apple ketchup	£7.95
Cheese garlic bread (GFA, V, VEA) thin & crispy large flatbread, garlic butter, grated mozzarella	£8.95

Starters

Chefs' homemade soup of the day rustic bread (GFA)	£6.95
Pan seared king scallops (3) blackberry, chilli & garden mint salsa (GF, DF)	£12.50
Rosemary & garlic infused baked Camembert winter spiced cranberry syrup, warm focaccia (V, GFA)	£9.95
Venison meatballs tomato & thyme ragù, grated Grana Padano cheese	£9.95
Chicken liver parfait Whiskey & Seville orange marmalade glaze, dressed leaves warm bread	£8.95
Honey roasted beetroot houmous, toasted pinenuts crumbled Yorkshire Fettle, artisan crackers (V, GFA)	£7.95
Sautéed tiger prawns Pernod & garlic sauce, warm crusty bread	£10.95
Lightly spiced onion bhajis mango chutney, lime & coriander yoghurt dressing (V, VE, GF)	£7.95
Honey spiced figs chicory, Yorkshire fettle cheese, toasted pine nuts, prosciutto (GF)	£8.95
Bang bang cauliflower pickled chilli, sesame seeds (V, VE, GF)	£7.95

Pizzas

12" signature woodfired pizza base

Margherita (V, VEA, GFA) baked rich tomato sauce, mixed herbs, fresh mozzarella, fresh basil leaves, cherry vine tomatoes	£14.95
Chargrilled vegetable (V, VEA, GFA) baked rich tomato sauce, mixed herbs, fresh mozzarella, roasted peppers, onions, olives, kale, pesto	£16.95
Festive Pizza Turkey, smoked bacon, sliced pigs in blankets, sage & onion stuffing shredded sprouts, baked rich tomato sauce, mixed herbs, fresh mozzarella, gravy pot for dipping	£18.95

For Sharing

Steak sharing board (GFA, DFA) 2 x 10oz flat iron steaks, triple cooked chips, onion rings, roasted cherry vine tomatoes, brandy peppercorn sauce, Yorkshire blue cheese sauce, <i>ideally cooked medium/rare for optimum taste & flavour</i>	£49.95
Seafood sharing board (DFA) lightly battered king prawns, smoked salmon, bloody Mary crayfish cocktail, beer battered haddock strips, mixed seafood cocktail, tartare sauce, dressed salad, sweet chilli dip	£34.95
From the land – Vegan Grazing Board (V, VE, GFA) Beetroot houmous, bang bang cauliflower, rocket & sun blushed tomato, truffle oil, onion bhaji, spiced figs, olives, breads <i>Ideal as a sharing starter for the table</i>	£25.95

We ❤️ Sundays

Available every Sunday from 12pm till 6.45pm, serving the very best of produce Yorkshire has to offer, including a selection of roast meats, vegetarian, vegan & gluten free options as well as our ever-popular classic Drovers Arms dishes.

For further information please speak with a member of our team.

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.

THE
DROVERS
ARMS

From the Chargrill

All the meat products for our grills and burgers are sourced from our supplier 'Yorkshire Dales Meat Company' in Bedale, North Yorkshire.

Served with grilled balsamic cherry vine tomatoes, flat cap mushroom, triple cooked chips.

Chimichurri cauliflower steak (V, VE, GF)	£17.95
Sirloin steak 10oz (GF)	£36.95
Flat iron steak 10oz (GF)	£22.95
3 Lamb cutlets - served pink (GF)	£23.95
Chargrilled chicken breast (GF)	£18.95
Add Beer battered onion rings (V, VE, GFA)	£4.95
why not add a sauce?	£4.50
Bearnaise (GF)	
Brandy flamed peppercorn (GF, DFA)	
Yorkshire blue cheese (GF, DFA)	
Wild mushroom & red wine (GF)	



Specially Selected Fish

Fresh fish delivered daily by, F.R. Fowler and son Burnholme fisheries a third generation of a family run Fish business. Buying fish from local ports and wholesale fish merchants from around our British coastline we have fresh fish and fish products delivered daily.

Pan seared seabass fillets, sauté potatoes, king prawns mussels, samphire, saffron sauce (GF, DFA)	£25.95
Beer battered haddock fillet, triple cooked chips homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)	£18.95
<i>Lighter appetite (DF, GFA)</i>	£16.95
Tandoori marinated salmon steak stir fried vegetables, mint raita (GF, DFA)	£22.95
Fresh Shetland rope grown mussels white wine, samphire, garlic & cream sauce, crusty bread (GF, DFA)	1/2kg 1kg £14.95 / £24.95

Drovers Country Pub Classics

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

Gastro short crust, steak & Kirkstall ale pie melted Yorkshire blue cheese, seasonal vegetables triple cooked chips, roast gravy	£21.95
Drover's gourmet burger 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, port glaze, triple cooked chips, house slaw (GFA)	£20.95
Turkey & cranberry burger melted Yorkshire flat capper cheese, cranberry sauce, pig in blanket toasted beetroot bun, spiced cajun fries, house slaw	£19.95
Slow roasted pork belly steak beer braised pork cheek, black pudding & sausage bon bon calvados sauce, glazed baby roots	£24.95
Butternut squash, spinach & roasted beetroot wellington kale pesto, buttered new potatoes (V)	£20.95
Braised lamb shank root vegetable stew, cheddar mashed potato, crispy kale (GF)	£24.95
Chargrilled 10oz gammon steak, charred fresh pineapple fried egg, roasted cherry vine tomatoes, flat cap mushroom triple cooked chips (DF, GFA)	£19.95
Sun blushed tomato & Yorkshire 3 cheese macaroni roasted vine tomatoes, crusty bread (V)	£18.95



Local Yorkshire Game

All the meat products for our grills, game & burgers are sourced from our supplier 'Yorkshire Dales Meat Company' in Bedale, North Yorkshire.

Braised rabbit pappardelle slow cooked pulled rabbit, rich ragù, ribbon pasta topped with Grana Padano cheese, crusty bread (GFA)	£19.95
Game keepers pie rich game casserole, suet pastry lid, seasonal greens	£21.95
Chargrilled venison burger haggis, Duke of Wellington blue cheese, skinny fries, house slaw	£21.95

Side Dishes

Roast potatoes (V, GF, DF)	£4.95	Triple cooked chips (V, VE, GFA)	£4.95	Skinny fries (V, VE, GFA)	£4.75
Cheddar mashed potato (V, GF)	£4.75	Beer battered onion rings (V, VE, GFA)	£4.95	Mixed seasonal greens (V, VEA, GF)	£4.50
Rocket & sun blushed tomato parmesan salad	£4.50	Broccoli blue cheese bake (V)	£4.50	"Royal fries" sea salt & truffle melted cheese (V, GFA)	£7.95