



LUNCH & DINNER MENU

Nibbles

Whilst you're deciding, Great to share 3 or 4 per table

Warm sautéed olives lemon & rosemary (V, VE, GF)	£6.50
Crispy halloumi bites chilli infused Yorkshire rhubarb chutney (V)	£9.95
Sticky locally reared BBQ pork belly bites tangy apple & fennel slaw (GF)	£10.95
Crispy whitebait lemon, sea salt & garlic mayonnaise (GF, DF)	£8.95
Herb crusted ham hock bon bons homemade sweet chunky piccalilli	£10.95
Pork & chorizo spicy meatballs smoked bacon & chilli jam, grated parmesan	£10.95
Warm breads, Yorkshire butter York cold pressed extra virgin rapeseed oil, balsamic (V)	£6.95

Starters

Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£7.95
Crispy Caribbean style jerk cauliflower (V, VE, GF) tossed in sticky chilli, sesame seeds & spring onion	£8.95
Toad in the French hole pigs in blankets in a Yorkshire pudding, melted camembert & caramelised onions	£10.95
Beetroot houmous (V, VE, GFA) hot honey drizzle, toasted seeds, vegetable crudités	£9.95
Panko crispy spring asparagus (V, VE, GFA) lemon aioli dip	£8.95
Gambas pil pil (DF, GFA) king prawns in garlic & chilli cooked in a skillet pan, warm breads	£12.95
Charcuterie board (for 2 to share)(GFA) Lishman's of Ilkley cured Yorkshire meats, Yorkshire cheese olives, sun blushed tomatoes, locally harvested MI borage honey drizzle	£18.95

Pizzas

12"signature woodfired pizza base

Margherita (V, VEA, GFA) baked rich tomato sauce, cherry tomatoes, mozzarella sprinkle of Cheddar	£15.95
Spicy 'Nduja sausage & hot honey (GFA) baked rich tomato sauce, mozzarella, spicy 'Nduja sausage, hot locally harvested MI borage honey drizzle, fresh chillies	£19.95
Charcuterie (GFA) baked rich tomato sauce, mozzarella, cured Yorkshire meats	£19.95

For Sharing

Steak sharing board (GFA, DFA) 2 x 10oz flat iron steaks, tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips, brandy peppercorn sauce, Yorkshire blue cheese sauce <i>ideally cooked medium/rare for optimum taste & texture</i>	£57.95
Steak sharing camembert fondue (GF, DFA) 2 x 10oz flat iron steaks, baked camembert with rosemary & garlic wilted rocket, tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips <i>ideally cooked medium/rare for optimum taste & texture</i>	£59.95
Seafood sharer beer battered haddock goujons, classic prawn cocktail, oak smoked salmon, tossed Mediterranean style seafood, dressed garden salad	£45.95

Something Lighter

Dressed garden salad (V) couscous pearls, Yorkshire fettle cheese, pickled beetroot raspberry & black pepper dressing	£14.95
Pan seared tuna steak niçoise (GF, DF) green beans, olives, sun blushed tomatoes, poached hens egg sauté potatoes	£21.95
Yorkshire salad (V, GFA) sliced cucumber, tomatoes, chicory, black olives, Yorkshire fettle cheese, olive oil dressing	£18.95

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 8 people or more, please let a member of the team know if you wish to remove this element.



LUNCH & DINNER MENU

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.

Drovers Country Pub Classics

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

<i>Served with tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips.</i>		Gastro short crust, steak & Kirkstall ale pie	£22.95
		creamy mashed potatoes, summer greens, roast gravy	
Chimichurri cauliflower steak (V, VE, GF)	£18.95	3 chargrilled lamb cutlets (served pink) (GF, DF)	£25.95
Rump steak 8oz (GF)	£29.95	sautéed new potatoes, topped with roasted vine tomatoes	
Sirloin steak 10oz (GF)	£36.95	Garden pea & asparagus risotto	£22.95
Flat iron steak 10oz (GF)	£26.95	parmesan crisp, lemon oil	
<i>ideally cooked medium/rare for optimum taste & texture</i>		Harissa roasted chicken & pepper skewer (DFA)	£25.95
Chargrilled chicken breast (GF)	£20.95	sun dried tomato & olive couscous, tomato salsa, mint yoghurt	
<i>Add battered onion rings (V, VE, GFA)</i>	<i>£4.95</i>	Yorkshire 3 cheese macaroni	£18.95
		sun blushed tomatoes, spinach & warm bread (V, GFA)	
<i>why not add a sauce?</i>	<i>£5.00</i>	Vegan biryani with sultanas & cashews (V, VE, GF)	£21.95
Bearnaise (GF)		mildly spiced fruity curry with warming spices, aromatic rice	
Brandy flamed peppercorn (GF, DFA)			
Yorkshire blue cheese (GF)			
Wild mushroom & red wine (GF, DF)			

Burgers

All burgers served in brioche buns with baby gem lettuce, tomato, fries & homemade coleslaw

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.

Drover's classic burger (GFA, DFA)	£21.95	Crisp battered haddock fillet, triple cooked chips	£20.95
8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish		homemade tartare sauce, proper mushy peas, charred lemon	
infused cheddar cheese, onion chutney		(DF, GFA)	
Lamb & mint burger	£23.95	<i>Lighter appetite (DF, GFA)</i>	<i>£17.95</i>
8oz patty, Yorkshire fettle cheese, mint relish		Mediterranean seafood linguine	£25.95
Falafel burger (V, VE)	£19.95	Prawns, squid, octopus & mussels, tomato & white wine sauce,	
falafel patty, vegan sriracha mayonnaise, cucumber, red onion,		grated parmesan, wilted rocket	
baby gem lettuce		Pan seared seabass fillets (DFA, GF)	£24.95
Katsu chicken burger	£20.95	samphire, mussels & king prawn chowder, in a rich cream sauce on a	
breaded chicken breast, katsu chutney, baby gem lettuce, cheddar		bed of sauté potatoes	
cheese		Classic moules marinière 1/2kg	£16.95
		white wine, samphire, garlic & cream sauce, warm bread (GF, DFA)	

Side Dishes

Dressed side salad (V, GF, DF)	£4.95	Triple cooked chips (V, VE, GFA)	£4.95	Skinny fries (V, VE, GFA)	£4.95
Sweet potato fries (V, GF)	£4.95	Crisp onion rings (V, VE, GFA)	£4.95	Mixed seasonal greens (V, VEA, GF)	£4.50
Rocket & sun blushed tomato	£4.50	Cajun fries (V, GFA)	£4.95	"Royal fries" sea salt & truffle	£7.95
parmesan salad (GF)				melted cheese (V, GFA)	



DESSERTS, COFFEES & AFTER DINNER DRINKS

Desserts

Lemon meringue ice cream sundae (V, GF) crushed meringue, lemon curd, lemon meringue ice cream, raspberry ripple swirl	£9.95	Yorkshire 3 cheese board, celery, grapes chutney, pickled walnuts, artisan crackers, please ask for today's selection (V, GFA)	£13.95
Sticky toffee pudding (V, GFA) salted toffee sauce, vanilla ice cream	£9.95	Dark chocolate fondant (V) molten centre, salted caramel ice cream	£10.95
Apple crumble tart (V, GFA) pastry case base, vanilla oat crumble topped vanilla ice cream	£9.95	Strawberries & cream cheesecake (V) layered cheesecake, digestive crumb base, vanilla cream topped with strawberry compote & fresh strawberries	£9.95
"Burgess of Beverley" ice cream trio (V) dairy vanilla, strawberry & chocolate (Vegan & dairy free options available)	£6.95	Chefs sharing dessert selection of chefs favourite hot and cold desserts (V, GFA)	£18.95

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

*Wishing to extend your meal but feel over faced with dessert? relax,
unwind and indulge, add a selection of sweet treats to any hot beverage below*

Mini strawberry meringue kiss, homemade chocolate brownie bite & sticky toffee bite	£6.95
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Iced Teas & Coffees

Iced latte	£4.25	Iced vanilla latte	£4.75	Iced salted caramel latte	£4.75
Iced tea	£3.75	Iced peach tea	£4.25	Iced watermelon tea	£4.25

Liqueur Coffee

Irish Whisky	Tia Maria	Baileys	Brandy	Kahlua	Gin (known as an English coffee)	Dark Rum	Grand Marnier
		Cointreau	£9.95		Fresh cream floater coffee	£5.50	

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

After Dinner Drinks

Whisky		Brandy		Rum	
Glenfarclas 15yr	£7.85	Martell VS	£4.55	Kraken Black Spiced	£4.35
Glenmorangie 10yr	£5.60	Hennessy VSOP	£5.05	Sailor Jerry Spiced	£4.25
Laphroaig 10yr	£5.85	Janneau XO Premier Cru	£19.50	Havana club especial	£4.60
Oban 14yr	£6.60			Plantation 5yr	£5.85
Glenfiddich 12yr	£5.60			Lambs Navy	£3.60
Dalmore	£7.05				
Whiskey					
Jameson	£4.25				