



SUNDAY LUNCH 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
Warm breads, Yorkshire butter York cold pressed extra virgin rapeseed oil, balsamic (V)	£6.95

Something to start

Ham hock & piccalilli terrine, toasted brioche (GFA)	£9.95
Chefs' homemade soup of the day warm focaccia bread (V, GFA)	£7.95
Classic prawn cocktail (GFA) shredded iceberg lettuce, Mary rose sauce, warm bread	£9.95
Crispy sweet chilli beef strips on wilted rocket fresh chillies, sesame seeds, shredded spring onions Yorkshire borage honey drizzle (GFA)	£10.50
Crispy Caribbean style jerk cauliflower (V, VE, GF) tossed in sticky chilli, sesame seeds & spring onion	£8.95

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	£18.95
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(V/GF gravy & Yorkshire pudding available upon request)

Yorkshire 3 cheese macaroni (V, GFA) sun blushed tomatoes, spinach & warm bread	£18.95
Vegan biryani with sultanas & cashews (V, VE, GF) mildly spiced fruity curry with warming spices, aromatic rice	£21.95

Our Famous Sunday Roasts

Our meat is locally sourced from Yorkshire Dales Meat Company

*All are served with herb roasted potatoes, Yorkshire pudding,
Chefs selection of seasonal vegetables*

Aberdeen angus 28-day aged topside Yorkshire beef (served pink) rich gravy	£20.95
Herb roasted loin of pork sage & spring onion stuffing, rich gravy	£19.95
Traditional roasted breast of turkey sage & spring onion stuffing, rich gravy	£19.95
Honey roasted gammon sage & spring onion stuffing, rich gravy	£19.95
"The Drovers Quartet" a slice of four roasted meats, sage & spring onion stuffing, red wine roasted pan gravy	£24.95

(V/GF gravy & Yorkshire pudding available upon request)

Drovers Country Pub Classics

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

Crisp battered haddock fillet, triple cooked chips homemade tartare sauce, proper mushy peas, charred lemon	£20.95
Drover's classic burger (GFA, DFA) 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, onion chutney, house slaw skinny fries	£21.95
Cajun chicken burger lightly breaded chicken breast, sriracha mayonnaise, jalapeños, stringy mozzarella, house slaw, skinny fries	£20.95

Side Dishes

Triple cooked chips	£4.95	Mashed potatoes	£4.95
Cauliflower cheese for 2	£5.50	Extra stuffing	£2.00
Cauliflower cheese for 4	£8.95	Pigs in blankets (6)	£6.50
Extra Yorkshire pudding	£1.95	Roasted parsnips	£4.95

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.

SUNDAY LUNCH MENU

Desserts

Homemade gooey chocolate brownie vanilla ice cream (V)	£9.95
Sticky toffee pudding (V, GFA) salted toffee sauce, vanilla ice cream, honeycomb crumb	£9.95
"Burgess of Beverley" ice cream trio dairy vanilla, strawberry & chocolate (V) (Vegan & dairy free options available)	£6.95
Lemon meringue ice cream sundae (V, GF) crushed meringue, lemon curd, lemon meringue ice cream raspberry swirl	£9.95
Apple crumble tart (V, GFA) pastry case base, vanilla oat crumble topped, English custard	£9.95
Yorkshire 3 cheese board, celery, grapes chutney, artisan crackers, please ask for today's selection (V, GFA)	£13.95

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
<i>Wishing to extend your meal but feel over faced with dessert? relax, unwind and indulge, add a selection of sweet treats to any beverage below</i>	
Mini strawberry meringue kiss, homemade chocolate brownie bite & sticky toffee bite	£6.95

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
Cheeseburger & fries (GFA)	£8.95

Kids Desserts

Kids ice cream cone choice of vanilla, strawberry or chocolate ice cream (V)	£3.00
Chocolate brownie vanilla ice cream (V)	£4.95
Sticky toffee pudding caramel sauce, vanilla ice cream	£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 teas		£3.75

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