



LUNCH & DINNER MENU

Nibbles

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

Crispy pork belly bites (GF, DF) apple & cider glaze	£8.95
Roasted baby chorizo, honey & thyme glaze (DF)	£8.95
Crispy cauliflower (V, VE, GF, DF) harissa & pomegranate dressing	£8.50
Salt & pepper squid (DF) lemon mayonnaise, crispy kale	£8.95
Yorkshire pudding bites (GFA) roast beef, horseradish cream, red onion marmalade	£8.95
Warm marinated olives (V, VE, GF, DF) orange, chilli & rosemary	£6.95
Whipped Yorkshire fettle & roasted butternut dip (V, GFA) toasted pumpkin seeds, flatbread	£8.95
Crispy halloumi fries (V, GF) hot honey, sesame seeds, fresh chillies	£7.95

Starters

Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£8.50
Baked camembert (for 2 to share) (V, GFA) garlic, rosemary, honey, toasted breads	£14.95
Pan seared scallops (GFA) cauliflower purée, black pudding crumb, apple cider beurre blanc	£14.95
Breaded confit duck leg croquette wilted pak choi, truffle ketchup	£11.95
Homemade game terrine wrapped in pancetta (GF, DF) orchard fruit chutney, warm bread, pickled baby gherkins	£10.95
Poached pear & walnut salad (V, VEA, GF) rocket, shallots, maple dressing, crumbled Yorkshire blue cheese	£10.95
Pernod king prawns (DF, GFA) king prawns in Pernod cream sauce, 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 honey drizzle Add warm breads	£18.95 £2.95

Pizzas

12"signature woodfired pizza base

Margherita (V, GFA) baked rich tomato sauce, cherry tomatoes, mozzarella sun blushed tomatoes, fresh basil leaves	£16.95
Spicy 'Nduja sausage & hot honey (GFA) baked rich tomato sauce, mozzarella, spicy 'Nduja sausage, hot honey drizzle, fresh chillies	£19.95
Artisan (GFA) baked rich tomato sauce, mozzarella, olives, sun blushed tomatoes Lishman's of Ilkley charcuterie, rocket & parmesan	£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, pink peppercorn cream 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, garlic king prawn skewer, moules marinière, salt & pepper squid, dressed garden salad, skinny fries	£49.95

Burgers

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

Drover's classic burger (GFA, DFA) 8oz Aberdeen Angus beef patty, smoked bacon, Hendersons relish infused cheddar cheese, onion chutney	£21.95
Breaded crispy chicken breast melted Yorkshire flat capper, cranberry relish, rocket, crispy onions.	£21.95
Vegetable and lentil burger (V, VE) vegan cheese, red onions, baby gem lettuce, sliced tomato	£19.95

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.



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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 tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips.

Chimichurri cauliflower steak (V, VE, GFA)	£18.95
Rump steak 8oz (GFA)	£29.95
Sirloin steak 10oz (GFA)	£36.95
Flat iron steak 10oz (GFA)	£26.95
<i>ideally cooked medium/rare for optimum taste & texture</i>	
Chargrilled chicken breast (GFA)	£20.95
<i>Add battered onion rings (V, VE, GFA)</i>	<i>£4.95</i>
<i>Add a side of macaroni cheese (V, GFA)</i>	<i>£6.95</i>
<i>why not add a sauce?</i>	<i>£5.00</i>
Bearnaise (GF)	
Brandy flamed peppercorn (GF, DFA)	
Yorkshire blue cheese (GF)	
Wild mushroom & red wine (GF, DF)	

Locally sourced Game selection

Wild boar sausage & mash	£19.95
caramelised onion, buttered kale & rich red wine gravy	
Puff pastry gamekeeper's pie	£22.95
venison, pheasant & wild boar, juniper gravy, mashed potatoes	
seasonal greens.	
Venison burger (DFA)	£23.95
smoked bacon, Yorkshire blue cheese, red onion chutney	
Pheasant & wild mushroom kiev	£25.95
pheasant breast stuffed with wild garlic, thyme & mushroom butter	
golden panko crumb, truffle mashed potatoes, crispy kale,	
blackberry & game jus.	

Drovers Country Pub Classics

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

Gastro short crust, steak & Yorkshire ale pie	£22.95
Yorkshire blue cheese crust, mashed potatoes, wilted greens	
Slow roasted Indian style lamb shank (GF)	£25.95
rogan josh sauce, aromatic rice, topped with mint raita, mango chutney	
Sweet potato & chestnut shepherd's pie (V, VE, GF)	£19.95
lentil & mushroom filling, maple-roasted roots, crispy potato topping	
Trio of pork (GFA)	£25.95
pan seared pork tenderloin, black pudding, slow roasted belly pork bites, sauté potatoes, apple, sage & cider cream	
Yorkshire 3 cheese macaroni (V, GFA)	£18.95
sun blushed tomatoes, spinach & warm bread	

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

Crisp battered fresh North Sea haddock fillet	£20.95
triple cooked chips, homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)	
<i>Lighter appetite (DF, GFA)</i>	<i>£17.95</i>
Pan seared seabass fillets (DFA, GF)	£24.95
samphire, mussels & king prawn chowder, in a rich cream sauce on a bed of sauté potatoes	
Scottish salmon & king prawn pie	£25.95
creamy leek sauce, cheddar mash, seasonal greens	
Classic moules marinière (GFA, DFA)	1/4kg £14.95
white wine, samphire, garlic & cream sauce	1/2kg £18.95
warm rustic bread	

Side Dishes

Dressed side salad (V, GF, DF)	£4.95	Triple cooked chips (V, VE, GFA)	£5.50	Skinny fries (V, VE, GFA)	£5.50
Sweet potato fries (V, GF)	£5.50	Crisp onion rings (V, VE, GFA)	£4.95	Mixed seasonal greens (V, VEA, GF)	£4.90
Rocket & sun blushed tomato	£4.95	Cajun fries (V, GFA)	£5.50	"Royal fries" sea salt & truffle	£7.95
parmesan salad (GF)				melted cheese (V, GFA)	