



SUNDAY LUNCH MENU

Nibbles

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

Warm marinated olives (V, VE, GF, DF) orange, chilli & rosemary	£6.95
Crispy halloumi fries (V, GF) hot honey, sesame seeds, fresh chillies	£7.95
Crispy pork belly bites (GF, DF) apple & cider glaze	£8.95
Crispy cauliflower (V, VE, GF, DF) harissa & pomegranate dressing	£8.50

Something to start

Homemade game terrine wrapped in pancetta (GF, DF) orchard fruit chutney, warm bread, pickled baby gherkins	£10.95
Chefs' homemade soup of the day (V, GFA) warm focaccia bread	£8.50
Classic prawn cocktail (GFA) shredded iceberg lettuce, Marie rose sauce, warm bread	£9.95
Breaded confit duck leg croquette wilted pak choi, truffle ketchup	£11.95
Poached pear & walnut salad (V, VEA, GF) rocket, shallots, maple dressing, crumbled Yorkshire blue cheese	£10.95

Drovers Country Pub Vegetarian Classics

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

Chestnut, mushroom & cranberry roast (V, VEA) sage & spring onion stuffing, meat free gravy, served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables	£19.95
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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
Vegetable and lentil burger (V, VE) vegan cheese, red onions, baby gem lettuce, sliced tomato homemade coleslaw, skinny fries	£19.95

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	£21.95
Herb roasted loin of pork sage & spring onion stuffing, rich gravy	£20.95
Traditional roasted breast of turkey sage & spring onion stuffing, rich gravy	£20.95
Honey roasted gammon sage & spring onion stuffing, rich gravy	£20.95
"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)

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Crisp battered fresh North Sea haddock fillet triple cooked chips, homemade tartare sauce, proper mushy peas, charred lemon (DF, GFA)	£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
Scottish salmon & king prawn pie creamy leek sauce, cheddar mash, seasonal greens	£25.95
Slow roasted Indian style lamb shank (GF) rogan josh sauce, aromatic rice, topped with mint raita, mango	£25.95

Side Dishes

Triple cooked chips	£5.50	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

Black forest brownie (V, GFA, DFA)	£10.95
dark chocolate brownie, cherry compote, kirsch cream chocolate soil, vanilla ice cream	
Yorkshire parkin (V, GFA)	£9.95
warm parkin, toffee sauce, ginger ice cream	
“Burgess of Beverley” ice cream trio	£6.95
dairy vanilla, strawberry & chocolate (V) <i>(Vegan & dairy free options available)</i>	
Battenberg inspired cheesecake (V)	£10.95
amaretti biscuit base, cherry almond ice cream	
Rhubarb & ginger crumble tart (V)	£9.95
Yorkshire rhubarb, oat crumble, ginger custard	
Yorkshire 3 cheese board, celery, grapes	£13.95
chutney, artisan crackers, please ask for today’s selection (V, GFA)	

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>	
French macaroon, homemade black forest brownie bite & Yorkshire parkin bite	£7.95

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

*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	£7.95
Yorkshire pudding, pork sausages, mashed potato, gravy	
Fish & chips, peas	£8.95
Macaroni cheese (V)	£6.95
Cheeseburger & fries (GFA)	£8.95

Kids Desserts

Kids ice cream duo	£4.00
choice of vanilla, strawberry or chocolate ice cream (V)	
Chocolate brownie	£4.95
vanilla ice cream (V)	
Yorkshire parkin	£4.95
toffee sauce, vanilla ice cream	

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
Yorkshire tea	£3.75	Herbal tea	£3.75	Fruit tea	£3.75

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