



Sample Sunday Lunch & Dinner Menu

Starters

Warm breads, Yorkshire butter, Gordal green olives extra virgin rapeseed oil, balsamic (V, VE)	£9.95
Duo of homemade Yorkshire pudding, onion gravy	£6.95
Lamb kofta pitta bread, minced Yorkshire lamb kofta garlic glazed pitta bread, houmous, tomato salsa	£11.95
Chef's homemade spicy thai carrot & coconut soup warm focaccia (V, VE, GFA)	£7.95
Classic crayfish cocktail, Marie Rose sauce crispy baby gem lettuce, warm focaccia (GFA)	£10.95
Truffle butter crusted chicken liver parfait red onion marmalade, crostini	£11.50
Roulade of Scottish salmon, crayfish tails, dill & cream cheese pickled shallot, avruga caviar, dill oil	£12.95
Crispy halloumi, hot honey, dressed rocket (V)	£8.95
Tandoori spiced chicken tenders, mint yoghurt (GF) <i>(contains nuts)</i>	£9.95
Grilled smoked peppered mackerel salad, sun blushed tomatoes, olives, red onion, rocket, house dressing (GF)	£9.95

Sunday Roast Main Courses

All are served with herb roasted potatoes, Yorkshire pudding, thyme roasted whole carrot and buttered seasonal vegetables.

Our meat is locally sourced, the topside of beef is reared at Waterford Farm, just 12 miles north of The Inn, Pork, Gammon, and Turkey are all from a similar distance here in North Yorkshire. "By 'eck its good"

Topside of prime 35-day aged Yorkshire beef <i>(served pink)</i> red wine roasted pan gravy	£21.95
Herb roasted loin of pork, red onion & sage stuffing red wine gravy	£20.95
Roasted Yorkshire turkey, red onion & sage stuffing red wine gravy	£20.95
Honey glazed roasted loin of gammon sage & red onion stuffing, red wine gravy	£20.95
"The Inn Trio" a slice of three different roasted meats sage & red onion stuffing, red wine gravy	£23.50
"The Inn Quartet" a slice of each roasted meats sage & red onion stuffing, red wine gravy	£25.50
Baked three nut roast (V, Vegan available) sage & red onion stuffing, meat free gravy	£19.95

V, GF, DF, VE gravy & Yorkshire puddings available upon request

Hot Roast Yorkshire Pudding Wrap

Hot roast sandwich served in a Yorkshire pudding wrap	£14.95
Topside of prime 35-day aged Yorkshire beef <i>(served pink)</i> Pork, Gammon or Turkey, roast potatoes, red wine gravy dipping pot	

Classic Main Courses

Sticky maple BBQ glazed belly pork rib, house fries Asian inspired salad	£23.95
Chargrilled chicken Caesar salad, croutons, crispy onions Gran Padano, Caesar dressing <i>(no anchovies)</i>	£19.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£20.95
Tandoori spiced chicken skewer, flatbread, mango chutney dressed mixed salad, mint yoghurt	£21.95
8oz Yorkshire reared sirloin steak (35 day dry aged) (GFA) grilled plum tomatoes, garlic butter grilled portobello mushroom, twice cooked chips, dressed rocket (GFA)	£37.95
Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£19.95

Burgers

Each burger is sourced from Yorkshire, chargrilled, and served in a brioche bun, with lettuce & tomato, coleslaw & twice cooked chips or skinny fries

The Inn "Plant Based Burger" 8oz plant-based patty, lettuce & tomato, vegan mayo caramelised red onion, (V, VE, GFA)	£18.95
The Inn "Black Angus Burger" 8oz Angus beef steak patty, cheddar cheese grilled bacon, burger sauce, dill pickle	£23.95
The Inn "Phoenix Burger" 7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, Monterrey Jack cheese, garlic & herb mayo	£21.95

Sunday Favorite Sides

Buttery mash potato	£4.50	Cauliflower cheese	£5.95
Truffle cauliflower cheese	£5.25	Honey roasted parsnips	£4.50
Honey roasted carrots	£4.50	Pigs in blankets (5)	£6.95
Freshly roasted crackling	£4.00		

Side Dishes

Twice cooked chips	£5.50	Battered onion rings	£5.50
Cajun spiced onion rings	£5.95	Buttered seasonal greens	£5.25





Sample Sunday Lunch & Dinner Menu

Desserts

Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£9.95
Homemade very berry cheesecake (V)	£9.50
Lemon curd Eton mess, vanilla cream, meringue (GF, V)	£9.50
Belgian chocolate brownie, chocolate sauce caramel & honeycomb ice cream (GFA, V)	£9.50
Raspberry & apple crumble tart, vanilla custard (V)	£9.50
Classic crème brûlée, berry compote homemade shortbread (V)	£9.50
Homemade Yorkshire raspberry & stem ginger trifle, boudoir biscuit (V)	£9.95
Warm blueberry & raspberry frangipane tart, Yorvale vanilla pod ice cream (V)	£9.50

Ice Cream Menu (V, GF, VEA)

Please ask a team member for today's flavour selections!

Waffle cone

1 scoop	£3.95
2 scoops	£5.95

Add chopped roasted nuts & Maraschino cherry for £1.00

"Chocolate brownie sundae"

£9.50
chocolate ice cream, brownie pieces, whipped cream, chocolate sauce, chopped nuts, Maraschino cherry

"Yorkshire cherry sundae"

£9.50
Local Yorvale cherry swirl ice cream, whipped cream, black cherry drizzle, chopped nuts, Maraschino cherry

£7.50
Trio of local Yorvale ice cream & sorbets

(Please ask for today's selection) (Vegan available, DFA)

Dog-friendly treat pots (120ml)

Pawvale dog-friendly ice cream for your four-legged friends

£3.00
Lamb flavour ice cream pot
£3.00
Chicken flavour ice cream pot

After-Dinner Coffee, Tea & Sweet Treats

Wishing to extend your meal but feel over faced with dessert? Relax, unwind and indulge.

Add a selection of sweet treats (French macaron, homemade chocolate brownie bite & chocolate truffle) to any beverage below at an inclusive price of £7.00 – Because every meal deserves a sweet ending!

Americano	£3.95	Cappuccino	£4.25
Latte (Milk, Oat or Soya)	£4.95	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25

Hot or iced Gingerbread, Pumpkin spiced or Vanilla latte
(Milk, Oat or Soya) £4.95

Kids Sunday Lunch Menu

Kids Starters

Homemade tomato soup, warm bread (VE, V, GFA)	£4.95
Kids Yorkshire pudding & gravy	£3.95
Cheesy garlic bread slices (V, GFA)	£4.50
Veggie sticks (GF, V, VE)	£3.95
carrots, cucumber & cherry tomatoes, vegan mayo	

Kids Small Roasts Main Courses

Topside of Yorkshire beef	£10.95
Herb roasted loin of pork, crackling & stuffing	£10.50
Honey roasted loin of gammon & stuffing	£10.50
Breast of turkey & stuffing	£10.50

*All the above served with roasted potatoes, Yorkshire pudding,
buttered seasonal vegetables, roasted whole carrot & gravy (GFA)*

Kids Main Courses

Breaded chicken strips (3), skinny fries, baked beans	£8.95
Local pork sausage (2), skinny fries, baked beans	£8.95
Chargrilled 4oz beef burger, slider bun, salad, skinny fries	£8.95
Kids fish goujons (3), skinny fries, baked beans	£8.95
Penne pasta in a homemade tomato sauce grated cheese (V)	£8.95

Kids Desserts

2 scoops local Yorvale ice cream selection, sprinkles (V)	£4.25
Kids ice cream sundae, Yorvale strawberry ice cream Chantilly cream, raspberry sauce, chopped nuts, glace cherry	£4.95
Warm chocolate chip cookie dough, vanilla ice cream toffee sauce (V)	£4.25
Chocolate brownie, chocolate sauce, local Yorvale chocolate ice cream (GFA, V)	£4.25



The Inn South Stainley
Ripon Road, South Stainley, Harrogate, North Yorkshire, HG3 3ND

www.theinnsouthstainley.com
VAT NO. 375 7746 6