THE INN
SOUTH STAINLEY

Lunch & Dinner Menu

Bar Nibbles & Yorkshire Tapas

3 to 4 dishes are great to share

Spiced Gordal picante olives (V, VE, GF) £5.95

Warm breads, Yorkshire butter £8.50
York cold pressed extra virgin rapeseed oil, balsamic (V)

Tandoori spiced chicken strips, minted yoghurt (GF) £9.50
(may contain nuts)

Padron peppers, spiced chilli & lime salt (V, VE, DF, GF) £7.50

Deep fried duck gyoza (4), Asian slaw, hoi sin sauce £9.25

Crispy halloumi, hot honey, dressed rocket (V) £8.95

Beetroot & goats cheese bon bons, beetroot puree (V) £8.95

Starters

Chef's homemade soup (V, VE) warm bread & butter (GFA) £8.95

Homemade pork & Doreen's black pudding scotch egg, £11.50
baby gem lettuce, truffle mayo

Truffle butter crusted chicken liver parfait £11.50
crusty bread, plum & apple chutney

Classic French onion soup *(made with beef stock)* £11.95
melted cheese croute, warm focaccia

Baked French camembert, confit garlic, red onion marmalade £15.25
crostini (GFA) (*ideal for two to share)*

Half dozen black tiger prawns *(shell off)* £12.95
tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)

Roulade of Scottish salmon, crayfish tails, dill & cream cheese £12.95
pickled shallot, avruga caviar, lovage oil (GF)

Italian burrata mozzarella, plum tomatoes £11.50
spiced beetroot, rocket, beetroot coulis (V, GF)

Half dozen grilled queen scallops, garlic & parsley butter £12.95
warm bread (GFA)

Pan roasted breast of Yorkshire wood pigeon, £11.95
homemade hash brown, brandy & mushroom cream sauce (GF)

12" Stone Baked Pizza's

Margarita £15.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese,
mozzarella, cherry tomatoes (V)

Hawaiian £18.95
Plum tomato sauce, Yorkshire house roasted ham, pineapple,
bocconcini mozzarella, cheddar cheese

Yorkshire pepperoni £17.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese
Yorkshire pepperoni

Fresh Deli Roll Sandwiches

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday
Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white, wholemeal or Genius seeded bun)

Roasted topside of Yorkshire beef, salad, horseradish £13.95

Roast Wensleydale gammon ham, salad, English mustard £12.50

Crayfish tails, Marie rose sauce, lettuce, cucumber £12.95

Sliced mature Cheddar, salad, tomato pickle (V) £11.95

Fresh Hot Deli Roll Sandwiches

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday
Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white, wholemeal or Genius seeded bun)

Loin of Yorkshire pork, sage & onion stuffing £14.50
apple sauce, red wine gravy dipping pot

Herb roasted gammon, sage & onion stuffing £14.50
red wine gravy dipping pot

Topside of Yorkshire beef, horseradish £14.95
red wine gravy dipping pot

Roasted pepper & halloumi, pesto (V) £13.50

'Fish Butty', battered East Coast haddock £13.95
homemade tartare sauce

Hot Roast Sandwich Served in a Yorkshire Pudding Wrap

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday
Served with a hearty shot of soup and smattering of twice cooked chips

Loin of Yorkshire pork, sage & onion stuffing £14.95
apple sauce, red wine gravy dipping pot

Herb roasted gammon, sage & onion stuffing £14.95
red wine gravy dipping pot

Topside of Yorkshire beef, horseradish £14.95
red wine gravy dipping pot

Our Famous Giant Yorkshire Puddings

Served with creamy mashed potato & buttered seasonal greens

Local farmhouse Yorkshire pork sausages, £19.95
caramelised red onion gravy (VA)

Roasted loin of Yorkshire pork, sage & onion stuffing, £20.95
red wine gravy

Braised Yorkshire reared steak & ale stew £22.95

Allergen Information: ***GF & GFA dishes*** *- Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.*

DIETARY INFORMATION: *V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free*

THE INN SOUTH STAINLEY

Lunch & Dinner Menu

Locally Sourced Seasonal Game

Our game birds are personally selected, and hand delivered from our local supplier R&J Finest Farmers and Butchers based 12 miles away in Kirkby Malzeard, Ripon

Pan roasted whole local red leg partridge, bubble & squeak, £26.95
sage & red onion stuffing, honey roasted carrot, forestiere sauce (GFA)

Pan seared 8oz Yorkshire venison haunch steak *(served pink)* £28.95
dauphinoise potatoes, wilted cavolo nero, roasted shallot,
green peppercorn sauce (GF)

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas £19.95
baby onions, white wine & cream sauce (V)

Homemade roasted chestnut mushroom & braised leek pie £21.95
shortcrust pastry, sauté potatoes, seasonal greens
meat free herbed gravy (VE, V, DF)
(cooked to order, please allow over 20 minutes)

The Inn "*Plant Based Cheeseburger*"
8oz plant-based patty, lettuce & tomato, vegan mayo, £18.95
caramelised red onion, vegan cheese, house fries (V, VE, GFA)

From The Sea

Smoked haddock & garden pea risotto, crispy onions £20.95
Gran Padano (GF)

Battered East Coast haddock, twice cooked chips £20.95
mushy peas, homemade tartare sauce, lemon

Grilled sea bass fillet, sauté new potatoes £19.95
spinach & red onion, roasted vine tomato sauce (GF)

Seafood linguine, king prawns, squid, octopus £23.95
garlic butter & white wine sauce, fresh lemon

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie £24.95
creamed mash potatoes, mixed seasonal greens, red wine gravy
(cooked to order, please allow over 20 minutes)

Chargrilled tandoori spiced chicken skewer, mango chutney £22.95
mint yoghurt, sourdough flatbread, seasonal salad (GFA)

Pan roasted rump of Yorkshire lamb, dauphinoise potatoes £28.95
roasted confit shallot, wilted cavolo nero, red wine jus (GF)

7-hour slow braised Madras curried Yorkshire lamb shank £29.95
garden pea Jasmine rice, mango chutney, minted natural yoghurt

The Inn Sharing Platters – £59.95

The Inn *"Steak Platter"* Two chargrilled 8oz signature rump steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce

Upgrade to parmesan truffle fries for an extra *£3.00*

The Inn Fondue Sharing Platter – £68.95

The Inn *"Fondue Steak Platter"* Two chargrilled 8oz signature rump steaks, whole baked French camembert, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket

Upgrade to parmesan truffle fries for an extra *£3.00*

From The Chargrill

Our beef, lamb, and chicken for all our grills and burgers are sourced from our local supplier R&J Finest Farmers and Butchers (free range and grass fed) based 12 miles away in Kirkby Malzeard, Ripon

Our chargrilled meats are brushed with our own garlic & chive butter.
Served with grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket & twice cooked chips

8oz Signature rump steak (35 day dry aged) (GF) £29.95
(best served medium rare)

12oz Lamb Barnsley chop (GF) £27.95
(served pink)

7oz Chicken breast (GF) £21.95

8oz Pork loin eye steak (GF) £21.95

Add green peppercorn (GF), blue cheese (GF) *£4.50*
or mushroom sauce (GF)

Upgrade to parmesan truffle fries *£1.50*

The Inn Burgers

Sourced from Yorkshire, chargrilled, and served in a brioche bun, with gem lettuce & beef tomato, portion of coleslaw & choice of house fries or twice cooked chips

The Inn *"Phoenix Burger"* £21.95
7oz chargrilled chicken breast marinated in smokey Piri Piri
grilled chorizo, Monterrey Jack cheese, garlic & herb mayo

The Inn *"Signature Burger"* £23.95
8oz Aberdeen Angus ground steak & bone marrow patty
Monterrey Jack cheese, white truffle mayo

Upgrade any burger to parmesan truffle fries *£1.50*

Side Dishes

Twice cooked chips (V)	£5.50	Skinny fries (V)	£5.50
Parmesan truffle fries (V)	£6.95	Cajun onion rings (V)	£5.50
Battered onion rings (V)	£5.50	Buttered mash (V)	£5.25
Buttered seasonal vegetables (V)	£5.25	Peppercorn sauce (V)	£4.50
Cauliflower cheese	£5.95	Mushroom sauce (V)	£4.50
Homemade coleslaw (GF, V)	£3.95	Blue cheese sauce (V)	£4.50

Parmesan truffle & Pancetta fries £7.95

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***DIETARY INFORMATION:* V** *vegetarian |* **VA** *vegetarian available |* **VE** *Vegan |* **DF** *Dairy free*

THE INN SOUTH STAINLEY

Desserts, Coffee & After Dinner Drinks

Desserts

Homemade mascarpone & lemon curd cheesecake (V) £9.50

Roasted figs & blackcurrants, vanilla syrup £9.50
Amaretti crumb, local Yorvale vanilla pod ice cream (GFA, V)

Pear & stem ginger crumble tart, vanilla custard (V) £9.25

Classic French style crème brûlée, mixed berry compote £9.25
shortbread (V, GFA)

Belgian chocolate brownie, chocolate sauce £9.95
local Yorvale caramel & honeycomb ice cream (V, GFA)

Sticky toffee pudding, homemade butterscotch sauce £9.95
local Yorvale butter toffee ice cream (V)

Homemade classic jam roly poly, vanilla custard (V) £9.95

Belgian chocolate tart, chopped roasted nuts £9.50
plant based salted caramel ice cream (V, VE, DF) *(contains nuts)*

Trio of local Yorvale ice cream & sorbets £7.95
(Please ask for today's selection) (Vegan available, DFA)

Affogato, local Yorvale vanilla pod ice cream £6.50
Amaretti crumb, espresso shot (DFA, GFA)

Cheese plate *(1 cheese)* £9.50
Cheese board *(3 cheeses)* £13.50
seedless grapes, chutney, biscuits (GFA, V)
Please see our cheese card for selections available

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

Cheese Card

Keen's Cheddar: The Keen family have been making unpasteurised Keens Cheddar since moving to Moorhayes Farm in 1899. Keen's Cheddar is a tangy, extra mature **unpasteurised** Cheddar cheese, which wakes up even the drabbest of cheese boards.

Dozmary Camembert: A bold soft cheese inspired by the wild beauty and legend of Bodmin Moor. Named after the mystical Dozmary Pool said to be the resting place of King Arthur's Excalibur, it carries the same sense of drama and heritage. Dozmary is oozy, buttery and bursting with character. ***Supreme Champion in the speciality class at ICDA. Supreme Champion at Cheshire show***

Yorkshire Blue: Award winning Yorkshire blue is a mild and creamy cheese, made by Shepherds Purse. A great introduction to blue cheese, it uses the very best Yorkshire cow's milk. Yorkshire blue is handmade and matured over 8 weeks and turned by hand to help create the lovely blue veining and smooth creamy texture.

Ribblesdale Honey & Flower: Produced by the award-winning Ribblesdale cheese company in Yorkshire. The fresh, citrusy tang of a young goat's cheese perfectly balances the gentle sweetness of local honey and the fragrant aroma of edible flower petals, making it a highly sought-after centrepiece for cheeseboards.

Liqueur Coffee & Espresso Martinis

Cold press (cold brew) coffee has up to 66% less acidity and bitterness than hot-brewed coffee, resulting in a richer, less abrasive taste. Making it perfect for our Espresso Martinis – Why not give one a try?

Yorkshire 'Cold Brew' Espresso Martini (AF) £9.95
Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup
(AF) - Alcohol free available

Yorkshire 'Cold Brew' Choconut Espresso Martini £10.95
Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, £9.95
Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto

Fresh cream floater coffee £6.50

Cointreau or Baileys hot chocolate £9.95
topped with fresh cream



Ordering dessert?
Don't forget your 4-legged friends. Get tails wagging with a delicious dog-friendly Pawvale ice cream pot.

Available in tantalising lamb or chicken flavours.

£3.00