Á La Carte Menu<br>Starters

Bread Selection $£ 6.50$
Balsamic \& Olive Oil, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Salted Butter
French Onion Soup £8.50
Croque Monsieur
Asian Beef Salad $£ 9.00$
Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds, Soy \& Chilli Dressing
Chorizo \& Roasted Red Pepper Risotto £9.00
Herb Oil, Parmesan Crisp
Smoked Mackerel \& Horseradish Pate £9.00
Baby Leaf Salad, Toasted Donka Bread
Tempura Tiger Prawns $£ 10.00$
Crispy Vegetable Salad, Ponzu Sauce
Black Pudding Hash Cakes $£ 10.00$
Pea Puree, Parma Ham Crisp

Prawn Cocktail £10.00
Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce
Moules Mariniere $£ 11.00$
Mussels, Garlic, White Wine, Shallots, Cream
Baked Camembert (For 2 to Share) $£ 13.00$
Grapes, Chutney, Crudités, Toasted Sourdough
Seafood Platter $£ 14.50$
Mini Prawn Cocktail, Tempura Tiger Prawns, Moules Mariniere

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you

# Á La Carte Menu Main Courses 

Leek \& Gruyere Filo Parcels $£ 17.00$
Pepper Coulis, Herb Oil, Balsamic Glaze, Truffle Cream Sauce, Chunky Chips
Cumberland Sausages \& Mash $£ 17.00$
Hutchinson's of Ripley Cumberland Sausages, Creamed Mash, Glazed Red Onion Gravy
Steak \& Black Sheep Ale Pie $£ 17.00$
Chunky Chips, Short Crust Pastry, Black Sheep Ale Gravy
Battered Haddock with Chunky Chips $£ 17.50$
Tartare Sauce, Garden Peas
Pan Roasted Chicken Breast $£ 18.00$
Creamed Mash, Watercress Cream Sauce
Pressed Belly Pork $£ 23.00$
Wholegrain Mustard Mash, Pork Pop Corn, Crackling, Cider \& Fennel Jus
Slow Braised Lamb Shank $£ 24.00$
Creamed Mash, Redcurrant \& Mint Jus
Pan Roasted Duck Breast $£ 24.00$
Fondant New Potatoes, Black Pudding Bon Bons, Plum \& Red Wine Jus

Butter Roasted Fillet of Halibut $£ 26.00$
Green Herb Risotto, Lemon \& Caper Butter
Fillet Steak Medallions $£ 34.00$
Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce

7oz Fillet Steak £39.00
Truffle Celeriac Purée, Mushroom \& Parmesan Gratin, Chunky Chips, Onion Rings, Bordelaise Sauce
160 Cote De Boeuf $£ 40.00$
Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce
All main courses are served with complimentary seasonal vegetables

## Sides

Chunky Chips $£ 4.50$
Truffle \& Parmesan Chips $£ 5.50$
Creamed Mash $£ 4.50$
Beer Batter Onion Rings $£ 4.50$
Mixed Seasonal Vegetables $£ 4.50$
Creamed Savoy Cabbage, Peas \& Pancetta $£ 5.50$
Cauliflower Cheese $£ 5.50$

# GUYFAWKES ARMS 

Á La Carte Menu<br>Desserts

Jam Roly Poly £8.00
Vanilla Cream Custard

## Apple, Pear \& Ginger Crumble $£ 8.00$ <br> Vanilla Cream Custard

Double Chocolate Brownie $£ 8.50$
Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream
Sticky Toffee Pudding $£ 8.50$
Toffee Sauce, Clotted Cream \& Honeycomb Ice Cream
Cherry \& Chocolate Eton Mess $£ 8.50$
Winter Berry Compote, Chocolate Brownie, Meringue, Whipped Cream
White Chocolate \& Miso Creme Brûlée $£ 8.50$
Winter Berry Compote, Black Sesame \& Pepper Tuile
Cheeseboard $£ 10.00$
Biscuits, Apple, Celery, Red Onion Chutney
Harrogate Blue Cheese
Smoked Applewood Cheddar
French Brie
Charcoal Cheese
Trio of Northern Bloc Ice Cream $£ 8.00$
Madagascan Bourbon Vanilla
Black Treacle
Chocolate \& Sea Salt
Raspberry \& Sorrel
Ginger Caramel
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream \& Honeycomb
Vegan Ice Cream Selection
Strawberry \& Yuzu
Chocolate and Orange Blossom
Rhubarb \& Raspberry
Coffee \& Mini Pudding $£ 8.00$
Choice of desserts:
Sticky Toffee Pudding
Double Chocolate Brownie
Cherry \& Chocolate Eton Mess

