

THE GUY FAWKES ARMS

À La Carte Menu Starters

Bread Selection £6.50

Balsamic & Olive Oil, Black Olive Tapenade, Hummus, Salted Butter

Thai Spiced Carrot & Coriander Soup £8.50

Naan Croutons, Coconut Cream

Asian Beef Salad £9.00

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds, Soy & Chilli Dressing

Smoked Mackerel Pate £9.00

Mixed Leaf Salad, Toasted Donker Bread

Mushroom & Pancetta Gnocchi £9.00

Parmesan Cream Sauce

Black Pudding & Belly Pork Salad £10.00

Sweet Chilli Sauce

Tempura Tiger Prawns £10.00

Crispy Asian Vegetable Salad, Oriental Mayo

Gravadlax £10.00

Herb Cured Salmon, Beetroot Carpaccio, Creme Fraiche

Prawn & Crab Cocktail £11.00

Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere £11.00

Mussels, Garlic, White Wine, Shallots, Cream

Baked Camembert (For 2 Sharing) £13.00

Crudities, Grapes, Chutney, Toasted Sourdough

Seafood Platter £14.50

Mini Prawn & Crab 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

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À La Carte Menu

Main Courses

Beetroot & Goats Cheese Tartlet £17.00

Puff Pastry, Balsamic Roasted Beetroot, Goats Cheese, Watercress Oil, Truffle Cream Sauce

Nidderdale Sausages & Mash £17.00

Hutchinson's of Ripley Nidderdale Sausages, Creamed Mash, Red Onion Gravy

Battered Haddock with Chunky Chips £17.50

Tartare Sauce, Garden Peas

Steak & Black Sheep Ale Pie £18.00

Chunky Chips, Short Crust Pastry, Black Sheep Ale Gravy

Pan Roasted Chicken Breast £18.00

Creamed Mash, Watercress Cream Sauce

Pressed Belly Pork £24.00

Wholegrain Mustard Mash, Crackling, Pork Pop Corn, Cider & Fennel Jus

8oz Marinated Lamb Rump £25.00

Balsamic, Garlic & Herb Marinade, Roasted Shallot Purée, Fondant Potatoes, Red Wine Jus

Pan Roasted Duck Breast £25.00

Fondant New Potatoes, Black Pudding Bon Bons, Plum & Red Wine Jus

Butter Roasted Fillet of Cod £27.00

Sauté New Potatoes, Chorizo, Spinach, Truffle Cream Sauce

Pan Seared King Scallops £28.00

Celeriac Puree, Lyonnaise Potatoes, Saffron Cream Sauce

Fillet Steak Medallions £34.00

Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce

7oz Fillet Steak £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

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Desserts

Jam Roly Poly £8.50

Vanilla Cream Custard

Apple, Pear & Ginger Crumble £8.50

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

White Chocolate & Miso Crème Brûlée £9.00

Blueberry Compote, Shortbread Biscuit

Rhubarb & Custard Eton Mess £9.00

Poached Rhubarb, Creme Patisserie, Meringue, Whipped Cream

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 £8.50

Choice of desserts:

Sticky Toffee Pudding

Double Chocolate Brownie

Rhubarb & Custard Eton Mess

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