# GUYFAWKES <br> ARMS 

Á La Carte Menu 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
Parmesan Crisp
Black Pudding Hash Cakes $£ 9.00$
Pea Purée

Chicken Liver \& Brandy Pate £9.00
Baby Leaf Salad, Red Onion Chutney, Toasted Sourdough
Tempura Black Tiger Prawns $£ 10.00$
Crispy Vegetable Salad, Sesame Seeds, Wasabi Mayo

Prawn Cocktail £10.00
Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere $£ 11.00$
Mussels, Garlic, White Wine, Cream
Seafood Platter $£ 14.50$
Mini Prawn Cocktail, Tempura Tiger Prawns, Moules Mariniere

All starters are served with complimentary bread and butter

Á La Carte Menu<br>Main Courses

Shallot \& Roquefort Tartlet $£ 17.00$<br>Puff Pastry, Caramelised Balsamic Shallots, Roquefort Cheese, Chunky Chips

Coq Au Vin $£ 16.50$
Slow Cooked Chicken Thigh, Pancetta, Mushrooms, Baby Shallot Onions, Creamed Mash, Red Wine Jus
Steak \& Black Sheep Ale Pie £17.00
Chunky Chips, Short Crust Pastry, Black Sheep Ale Gravy
Cumberland Sausages \& Mash $£ 17.00$
Hutchinson's of Ripley Cumberland Sausages, Creamed Mash, Glazed Red Onion \& Red Wine Jus, Parsnip Crisps

Battered Haddock with Chunky Chips $£ 17.50$
Tartare Sauce, Garden Peas
Pan Roasted Chicken Breast $£ 18.00$
Creamed Mash, Tarragon \& Mushroom Cream Sauce

Pan Roasted Duck Breast $£ 24.00$
Fondant New Potatoes, Black Pudding Bon Bons, Plum \& Red Wine Jus
Slow Braised Lamb Shank $£ 25.00$
Creamed Mash, Red Wine Jus

Butter Roasted Fillet of Cod $£ 25.00$
Pomme Purée, Red Wine \& Chorizo Spiced Lentils

24 Hour Cooked Beef Short Rib £26.50
Horseradish Mash, Red Wine Jus
Fillet Steak Medallions $£ 33.00$
Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce
7 oz Fillet Steak $£ 38.00$
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 Sprouts, Savoy Cabbage, Peas \& Pancetta $£ 5.50$
Braised Red Cabbage with Port \& Cinnamon $£ 5.50$
Cauliflower Cheese $£ 5.50$
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 Desserts

Jam Roly Poly £8.00
Vanilla Cream Custard

Apple, Pear \& Ginger Crumble $£ 8.00$
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, Boozy Cream

White Chocolate \& Miso Cream Brulee £8.50
Blueberry Compote, Shortbread Biscuit

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

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