

THE GUY FAWKES ARMS

Sunday Menu

Starters

Bread Selection £8.50

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

Celeriac, Apple & Cider Soup £9.00

Herb Oil

Chicken Liver Parfait £9.50

Red Onion Chutney, Toasted Donker Bread

Butternut Squash & Sage Risotto £10.00

Herb Oil, Parmesan

Asian Beef Salad £10.00

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

Black Pudding Scotch Egg £10.00

Mustard Cream Sauce, Pickled Granny Smith

Prawn Cocktail £11.00

Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere £12.00

Mussels, Garlic, White Wine, Shallots, Cream

Tempura Tiger Prawns £12.00

Crispy Vegetable Salad, Ponzu Sauce, Sesame Seeds

Baked Whole Camembert £14.00 (For 2 Sharing)

Crudités, Apple & Red Onion Chutney, Toasted Sourdough Sticks

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



Sunday Menu

Main Courses

Wild Mushroom Gnocchi £18.00
Parmesan Cream Sauce

Roast Loin of Pork £20.00
Crackling, Sage & Onion Stuffing, Yorkshire Pudding, Stock Gravy

Pan Roasted Chicken Breast £20.00
Sage & Onion Stuffing, Bread Sauce, Yorkshire Pudding, Stock Gravy

48 Hour Braised Beef Brisket £22.00
Horseradish Mash, Yorkshire Pudding, Stock Gravy

Steak & Black Sheep Ale Pie £21.00
Individual Short Crust Pastry Pie, Triple Cooked Chips, Black Sheep Ale Gravy

28 Day Aged Beef Sirloin £24.00
Yorkshire Pudding, Stock Gravy

Slow Braised Lamb Shank £24.00
Creamed Mash, Yorkshire Pudding, Redcurrant & Mint Jus

The Full Fawkes £28.00
Roast Sirloin of Beef, Loin of Pork, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Pan Roasted Fillet of Cod £31.00
Buttered New Potatoes, Fennel Soubise, Vadouvan, Shallot Bhaji

Sides

Creamed Cabbage, Peas & Pancetta £5.50 | Cauliflower Cheese £5.50
1 Yorkshire Pudding £1.50

All main courses are served with complimentary mixed greens, goose fat roast potatoes, creamed mash and honey fennel carrots & parsnips

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Sunday Menu

Desserts

Jam Roly Poly £9.00

Vanilla Cream Custard

Eton Mess £9.00

Double Chocolate Brownie Chunks, Raspberry Compote, Whipped Cream, Meringue

Double Chocolate Brownie £9.50

Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

Sticky Toffee Pudding £9.50

Toffee Sauce, Honeycomb & Clotted Cream Ice Cream

Apple, Pear & Ginger Crumble £9.50

Vanilla Cream Custard

White Chocolate & Miso Creme Brûlée £9.50

Sesame Tuile & Raspberry Compote

Baked Alaska £10.00

Raspberry & Sorrel Sorbet, White Chocolate Ganache, Raspberry Compote, Italian Meringue

Cheeseboard £11.00

Biscuits, Apple, Celery, Red Onion Chutney

Harrogate Blue Cheese

Smoked Applewood Cheddar

French Brie

Charcoal Cheese

Selection of Northern Bloc Ice Creams £8.50

Three Scoops

Madagascan Bourbon Vanilla

Rum & Raisin

Chocolate & Sea Salt

Black Treacle

Sicilian Lemon Sorbet

Peppermint Chip

Clotted Cream & Honeycomb

Ginger Caramel

Raspberry & Sorrel Sorbet

Vegan Ice Cream Selection

Chocolate and Blood Orange

Vegan Vanilla

Raspberry & Rhubarb

Coffee & Mini Pudding £8.50

Choice of desserts:

Double Chocolate Brownie

Sticky Toffee Pudding

Eton Mess

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