

THE GUY FAWKES ARMS

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 £8.50

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

Smoked Mackerel & Horseradish Pate £8.50

Baby Leaf Salad, Toasted Donker Bread

Mushroom & Pancetta Gnocchi £8.50

Parmesan Cream Sauce

Black Pudding & Belly Pork Salad £8.50

Sweet Chilli Sauce

Prawn & Crab Cocktail £9.50

Seaweed Caviar, Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere £10.00

Mussels, Garlic, White Wine, Shallots, Cream

Baked Camembert (For 2 Sharing) £13.00

Crudities, Grapes, Chutney, Toasted Sourdough

Mains

Roast Loin of Pork £17.50

Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Steak & Black Sheep Ale Pie £18.00

Chunky Chips, Short Crust Pastry, Stock Gravy

Pan Roasted Chicken Breast £18.00

Sage & Onion Stuffing, Yorkshire Pudding, Bread Sauce, Stock Gravy

Roast Sirloin of Beef £20.50

Yorkshire Pudding, Stock Gravy

The Full Fawkes £24.00

Roast Sirloin of Beef, Loin of Pork, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Slow Braised Lamb Shank £23.50

Creamed Mash, Yorkshire Pudding, Redcurrant & Mint Jus

Butter Roasted Fillet of Cod £27.00

Sauté New Potatoes, Chorizo, Spinach, Truffle Cream Sauce

Beetroot & Goats Cheese Tartlet £17.00

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

Sides

Creamed Savoy Cabbage, Peas & Pancetta £5.00 Cauliflower Cheese £5.00 One Yorkshire Pudding £1.50

All main courses are served with complimentary seasonal vegetables, goose fat roast potatoes and creamed mash

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Desserts

Sticky Toffee Pudding £8.50

Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Double Chocolate Brownie £8.50

Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

Jam Roly Poly £8.50

Vanilla Cream Custard

Apple, Pear & Ginger Crumble £8.50

Vanilla Cream Custard

White Chocolate & Miso Creme Brûlée £8.50

Blueberry Compote, Shortbread Biscuit

Rhubarb & Custard Eton Mess £8.50

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

Selection of Northern Bloc Ice Creams £8.00

Three Scoops

Madagascan Bourbon Vanilla

Dark Chocolate & Sea Salt

Raspberry & Sorrel

Black Treacle

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

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