

THE GUY FAWKES ARMS
E A S T E R S U N D A Y M E N U

2 COURSE £36.00 3 COURSE £44.00

S T A R T E R S

ROASTED CELERIAC AND ROSEMARY SOUP

HERB OIL, SOURDOUGH CROUTONS

ASIAN BEEF SALAD

BEEF SIRLOIN, CRISPY VEGETABLE SALAD, TOASTED SESAME SEEDS, SOY & CHILLI DRESSING

PRAWN & CRAB RISOTTO

HERB OIL, MICRO HERBS

BLACK PUDDING BON BONS

PEA PUREE, PARMA HAM CRISP

CHICKEN LIVER & BRANDY PARFAIT

TOASTED SOURDOUGH, RED ONION & APPLE CHUTNEY, BABY LEAF SALAD

ROASTED ASPARAGUS

PARMESAN & ROCKET SALAD, HOLLANDAISE SAUCE

GRAVADLAX

HERB CURED SALMON, PICKLED CUCUMBER, TOASTED BRIOCHE

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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M A I N C O U R S E S

PAN FRIED GNOCCHI
PEA, LEMON, MINT & RICOTTA

28 DAY AGED BEEF SIRLOIN
YORKSHIRE PUDDING, STOCK GRAVY

ROAST LOIN OF PORK
CRACKLING, SAGE & ONION STUFFING,
YORKSHIRE PUDDING, STOCK GRAVY

**ROSEMARY & GARLIC ROASTED LEG
OF LAMB**
(SERVED PINK) YORKSHIRE PUDDING, STOCK GRAVY

**LEMON & THYME PAN ROASTED
CHICKEN BREAST**
SAGE & ONION STUFFING, BREAD SAUCE,
YORKSHIRE PUDDING, STOCK GRAVY

48 HOUR BRAISED BEEF BRISKET
HORSERADISH MASH, YORKSHIRE PUDDING, STOCK
GRAVY

STEAK & BLACK SHEEP ALE PIE
BUTTER SHORT CRUST PASTRY, TRIPLE COOKED
CHIPS, STOCK GRAVY

PAN ROASTED SALMON FILLET
SAFFRON POTATOES, GREMOLATA

THE FULL FAWKES | £5 SUPPLEMENT
ROAST SIRLOIN OF BEEF, LOIN OF PORK, LEG OF
LAMB, SAGE & ONION STUFFING, CRACKLING,
YORKSHIRE PUDDING, STOCK GRAVY

**ALL MAIN COURSES ARE SERVED WITH COMPLIMENTARY
MIXED GREENS, ROASTIES, CREAMED MASH AND HONEY &
FENNEL CARROTS & PARSNIPS**

SIDES

CAULIFLOWER CHEESE £5.50
CREAMED CABBAGE, PEAS & PANCETTA £5.50
PORK CRACKLING & APPLE SAUCE £5.50

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THE GUY FAWKES ARMS

EASTER SUNDAY MENU

2 COURSE £36.00 3 COURSE £44.00

DESSERTS

JAM ROLY POLY

VANILLA CREAM CUSTARD

CHOCOLATE GANACHE CAKE

CHERRY COMPOTE, MADAGASCAN BOURBON VANILLA ICE CREAM

STICKY TOFFEE PUDDING

TOFFEE SAUCE, CLOTTED CREAM & HONEYCOMB ICE CREAM

RHUBARB & CUSTARD ETON MESS

RHUBARB COMPOTE, CREME PATISSIERE, WHIPPED CREAM, MERINGUE

CAREMALISED LEMON TORTE

RASPBERRY GEL, CHANTILLY CREAM

CHEESEBOARD £2 SUPPLEMENT

BISCUITS, APPLE, CELERY, RED ONION CHUTNEY, HARROGATE BLUE CHEESE, FRENCH BRIE, CHARCOAL CHEDDAR CHEESE, SMOKED APPLEWOOD CHEDDAR

COFFEE & MINI PUDDING

CHOICE OF DESSERTS:

RHUBARB & CUSTARD ETON MESS

STICKY TOFFEE PUDDING

CHOCOLATE BROWNIE

TRIO OF NORTHERN BLOC ICE CREAM

MADAGASCAN BOURBON VANILLA
RUM & RAISIN | CHOCOLATE & SEA SALT
BLACK TREACLE | SICILIAN LEMON SORBET
PEPPERMINT CHIP | GINGER CARAMEL
CLOTTED CREAM & HONEYCOMB | BANOFFIE PIE

VEGAN ICE CREAM SELECTION

CHOCOLATE & BLOOD ORANGE
RASPBERRY & RHUBARB
VANILLA

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