

THE GUY FAWKES ARMS

A L A C A R T E M E N U

S T A R T E R S

BREAD SELECTION £8.50

BALSAMIC & OLIVE OIL, BLACK OLIVE TAPENADE, HUMMUS, SALTED BUTTER

LEEK & POTATO SOUP £9.00

CHORIZO CRUMB, SOURDOUGH CROUTONS

CHICKEN LIVER & BRANDY PARFAIT £9.50

RED ONION & APPLE CHUTNEY, DRESSED LEAF SALAD, TOASTED DONKER BREAD

BEETROOT & GOATS CHEESE RISOTTO £10.00

HERB OIL, MICRO WATERCRESS

ASIAN BEEF SALAD £10.00

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

MOULES MARINIÈRE £12.00

SHETLAND MUSSELS, GARLIC BUTTER, WHITE WINE, CREAM

BLACK PUDDING SCOTCH EGG £12.00

MUSTARD SAUCE, PICKLED APPLE

PRAWN COCKTAIL £12.00

ICEBERG LETTUCE, TOMATO, CUCUMBER, MARIE ROSE SAUCE

TEMPURA TIGER PRAWNS £12.00

CRISPY VEGETABLE SALAD, WASABI MAYO, SESAME SEEDS

TO SHARE

BAKED WHOLE CAMEMBERT £14.00 (FOR 2 SHARING)

CRUDITÉS, APPLE & RED ONION CHUTNEY, TOASTED SOURDOUGH STICKS

SEAFOOD PLATTER £16.50

MINI PRAWN COCKTAIL, TEMPURA TIGER PRAWNS, MOULES MARINIÈRE

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.

THE GUY FAWKES ARMS

A LA CARTE MENU

MAIN COURSES

LEEK & GRUYERE FILO PARCELS £19.00

ROASTED RED PEPPER
PUREE, BALSAMIC GLAZE,
TRUFFLE CREAM SAUCE

COQ AU VIN £19.00

SLOW COOKED CHICKEN LEGS, CREAMED MASH,
RED WINE, PEARL ONIONS, PANCETTA &
MUSHROOM SAUCE

HOLE ON THE TOAD £19.00

SWALEDALE PORK & BLACK PUDDING
SAUSAGES, MUSTARD MASH, YORKSHIRE
PUDDING, CARAMELISED RED ONION & RED
WINE JUS,

BATTERED HADDOCK & TRIPLE COOKED CHIPS £19.50

TARTARE SAUCE, GARDEN PEAS, CHARRED
LEMON

STEAK & BLACK SHEEP ALE PIE £21.00

BUTTER SHORT CRUST PASTRY, BLACK SHEEP ALE
GRAVY
SERVED WITH: CREAMED MASH OR TRIPLE COOKED
CHIPS

PAN ROASTED CHICKEN BREAST £24.00

POMME PUREE, LEEK FONDUE, PICKLED MUSHROOMS,
RED WINE & LOVAGE JUS

SLOW BRAISED BELLY PORK £25.00

CHAMP MASH, PORK POPCORN, CRACKLING,
CIDER & FENNEL JUS

8OZ MOROCCAN SPICED LAMB RUMP £28.00

HARISSA HASSELBACK POTATOES,
PARSNIP PUREE, RED WINE JUS

PAN ROASTED HAKE FILLET £31.00

ONION & DILL SOUBISE, LYONNAISE
POTATOES, SAUCE VIERGE

FILLET STEAK MEDALLIONS £39.00

BEER BATTERED ONION RINGS, TRIPLE
COOKED CHIPS
CHOICE OF SAUCE: GARLIC BUTTER,
PEPPERCORN, RED WINE JUS

7OZ FILLET STEAK £45.00

PARSNIP PUREE, MUSHROOM GRATIN,
TRIPLE COOKED CHIPS, BORDELAISE
SAUCE

**ALL MAIN COURSES ARE
SERVED WITH
COMPLIMENTARY MIXED
GREENS**

SIDES

TRIPLE COOKED CHIPS £4.50
TRUFFLE & PARMESAN CHIPS £5.50
CREAMED MASH £4.50
BEER BATTER ONION RINGS £4.50

CAULIFLOWER CHEESE £5.50
CREAMED CABBAGE, PEAS &
PANCETTA £5.50

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A LA CARTE MENU

DESSERTS

JAM ROLY POLY £9.00

VANILLA CREAM CUSTARD

APPLE, PEAR & GINGER CRUMBLE £9.00

VANILLA CREAM CUSTARD

STICKY TOFFEE PUDDING £9.50

TOFFEE SAUCE, CLOTTED CREAM & HONEYCOMB ICE CREAM

DOUBLE CHOCOLATE BROWNIE £9.50

ESPRESSO MARTINI SAUCE, MADAGASCAN COURBON VANILLA ICE CREAM

MISO BURNT BASQUE CHEESECAKE £10.00

SALTED CARAMEL SAUCE, WHITE CHOCOLATE & POPCORN ICE CREAM

CHEESEBOARD £13.00

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

COFFEE & MINI PUDDING £8.50

CHOICE OF DESSERTS:
DOUBLE CHOCOLATE BROWNIE
STICKY TOFFEE PUDDING

TRIO OF NORTHERN BLOC ICE CREAM £8.50

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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