



THE GAMEKEEPER'S INN

LONG ASHES PARK

STARTERS

HOUSE MARINATED OLIVES (V, GF)	£2.50
MARINATED FETA, smoked nuts and olives (V, Vegan*, GF)	£6.25
SOUP OF THE DAY, served with a warm bread roll (V, GF*)	£4.95
CHICKEN LIVER PATE, red onion marmalade and toasted bloomer bread	£4.95
MUSHROOM AND BLACK TRUFFLE, bruschetta with rocket and parmesan salad (V, Vegan*, GF*)	£5.75
HALF PINT OF PRAWNS, served with a lemon wedge and tartare Sauce	£5.95
GARLIC BREAD, add cheese for 75p (V)	£3.25
WARM BLOOMER BREAD, house marinated olives, extra virgin olive oil and balsamic vinegar (Vegan, GF*)	£7.00

MAIN COURSES

Lunch time special: enjoy any 2 main courses below for £15

6OZ BEEF BURGER, topped with smoked bacon, tomato relish, melted Swiss cheese, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (GF*)	£10.95
BUTTERMILK CHICKEN BURGER, topped with smoked bacon, melted Swiss cheese, sweet chilli mayonnaise, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (GF*)	£12.95
VEGAN THAI SPICED VEGETABLE BURGER, topped with vegan cheese, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (V, Vegan, GF*)	£10.95
SLOW BRAISED BEEF SHIN RAGU, tagliatelle pasta, parmesan cheese and garlic bread	£12.95
CHICKEN JALFREZI, served with basmati rice, poppadom and mango chutney (GF*)	£11.95
VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo, served with basmati rice, poppadom and mango chutney (V, Vegan, GF*)	£10.95
JACKSONS CUMBERLAND SAUSAGE RING, served with creamy mashed potato, garden peas and onion gravy	£10.95
HONEY GLAZED HAM, with two free range fried eggs, triple cooked chips and garden peas (GF)	£10.95
BEER BATTERED HADDOCK FILLET, triple cooked chips, mushy peas and homemade tartare sauce	Small £7.95 Large £12.95
HERB ROASTED COURGETTE, risotto with green peas and parmesan (V, GF)	£10.75

SIDE DISHES

Triple Cooked Chips (Vegan, GF) £3.25	Dressed House Salad (Vegan, GF*) £3.25
Skin On Fries (Vegan, GF) £3.25	Seasonal Vegetables (Vegan*, GF*) £3.25
Truffle and Parmesan Fries (V, GF) £3.75	Bloomer Bread and Butter (V) £1.25
Beer Battered Onion Rings (V) £3.25	Garlic Bread (V) £3.25, add cheese for 75p

Daily specials

Please check our blackboard in the snug or ask a member of our team for today's selections.

SANDWICHES

Served on white or granary bloomer bread with salad

HONEY ROAST HAM AND TOMATO

WARM ROAST BEEF AND RED ONION MARMALADE

SMOKED SALMON AND CREAM CHEESE

MATURE CHEDDAR AND PICKLE

ALL £5.95

Add triple cooked chips for £2

FROM THE GRILL

10OZ YORKSHIRE GAMMON STEAK

served with fried eggs, triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£17.25

8OZ YORKSHIRE SIRLOIN STEAK

cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£21.95

8OZ YORKSHIRE RIB-EYE STEAK

cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£22.95

Add green peppercorn, blue cheese, béarnaise or wild mushroom sauce for £1.95 (GF)

Theme Nights

TUESDAY Speciality Cuisine - try food from around the world

WEDNESDAY Quiz Night

THURSDAY Steak Night Offer

SUNDAY Sunday Lunch

Please check our website for more information and other speciality events.

If you have a food allergy or special dietary requirement, please speak to a member of our team before placing your order. Any dishes marked GF* can be adapted to make them Gluten Free. Any dishes marked Vegan* can be adapted to make them Vegan. While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

DESSERTS

STICKY TOFFEE PUDDING, toffee sauce and vanilla ice cream (V, GF)

RASPBERRY CRÈME BRÛLÉE, with Scottish shortbread (V)

CHOCOLATE BROWNIE, rich chocolate sauce and white chocolate ice cream (V, Vegan*, GF)

TREACLE SPONGE, steamed and served with vanilla custard (V)

BLACKBERRY AND APPLE CRUMBLE, served with vanilla ice cream (V, Vegan)

All £5.25

DESSERT SHARING BOARD

DUO OF PUDDINGS: STICKY TOFFEE PUDDING
AND BLACKBERRY AND APPLE CRUMBLE (V)

£10.95

SORBET

ORANGE (Vegan, GF)

RASPBERRY (Vegan, GF)

LEMON (Vegan, GF)

1 Scoop £2.95 • 2 Scoops £3.75 • 3 Scoops £4.45

ICE CREAM

STRAWBERRY SENSATION (V, GF)

VANILLA POD (V, GF)

DOUBLE CHOCOLATE CHIP (V, GF)

SALTED CARAMEL (V, GF)

WHITE CHOCOLATE (V, GF)

1 Scoop £2.95 • 2 Scoops £3.75 • 3 Scoops £4.45

THE GAMEKEEPER'S CHEESE BOARD

Mature cheddar, Wensleydale, Yorkshire
blue and brie, served with crackers, grapes
and homemade chutney (V, GF*)

£9.95

LIQUEUR COFFEE

IRISH with Jameson Irish Whiskey

GAELIC with Famous Grouse Whisky

IRISH CREAM with Baileys

SEVILLE with Cointreau

CALYPSO with Tia Maria

All £5.50

HOT DRINKS

Americano	£2.25
Latte	£2.50
Cappuccino	£2.50
Flat White	£2.50
Espresso	£2.00
Mocha	£2.85
Hot Chocolate	£2.75
Yorkshire Tea	£2.25
Herbal Tea	£2.25

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