



# 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
GARLIC BREAD, add cheese for 75p (V)	£3.25
SOUP OF THE DAY, served with a warm bread roll (V, GF*)	£4.95
YORKSHIRE VENISON MEATBALLS, marinara sauce, dressed rocket and garlic bread (GF*)	£6.75
SALT AND PEPPER SQUID, served with a mixed leaf salad, lime and chilli mayonaise	£6.95
MUSHROOM AND BLACK TRUFFLE, bruschetta with rocket and parmesan salad (V, Vegan*, GF*)	£6.25
HALF PINT OF PRAWNS, served with a lemon wedge and tartare Sauce	£6.50
CHINESE DUCK BON BONS, Asian Salad and sweet chilli dressing	£7.25

## MAIN COURSES

HUNTERS CHICKEN, topped with hickory bbq sauce, applewood smoked cheddar served with herb roasted potatoes and tender-stem broccoli (GF*)	£15.95
PIE OF THE MOMENT, homemade and served with triple cooked chips or mashed potato, mushy peas and gravy	£14.50
SLOW BRAISED BEEF SHIN RAGU, tagliatelle pasta, parmesan cheese and garlic bread	£14.95
THAI SWEET AND SOUR SAUCE, Asian vegetables, steamed rice and prawn crackers (GF*) with: Chicken £14.95, Prawns £15.95 or Tempura Vegetables £13.95	
MINTED SLOW BRAISED LAMB HENRI, served with creamy mashed potato, tender-stem broccoli, mint and rosemary gravy	£18.95
CHICKEN JALFREZI, served with basmati rice, poppadom and mango chutney (GF*)	£13.95
VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo, served with basmati rice, poppadom and mango chutney (V, Vegan, GF*)	£12.95
JACKSONS CUMBERLAND SAUSAGE RING, served with creamy mashed potato, garden peas and onion gravy	£13.95
BEER BATTERED HADDOCK FILLET, triple cooked chips, mushy peas and homemade tartare sauce	Small £7.95 Large £14.95
FISHERMAN'S BASKET; small beer battered haddock fillet, scampi, triple cooked chips, mushy peas and homemade tartare sauce	£15.50
PAN-ROASTED COD FILLET, served with pea and herb risotto, salsa verde (GF)	£16.25

## 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

Staying with us on the Dinner, Bed and Breakfast package?

You can enjoy two courses from our menu, choose a starter and main course or main course and dessert. A £5 supplement applies to the Sirloin Steak, Rib-Eye Steak and From the Sea Platter on the main courses. A £3 supplement applies for the cheese board on desserts.

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.

## SHARING BOARDS

### WARM BLOOMER BREAD

house marinated olives, extra virgin olive oil and balsamic vinegar (Vegan, GF\*)

£7.00

### FROM THE SEA

Scottish smoked salmon, shell on prawns, salt and pepper squid, haddock goujons, sweet chilli sauce, tartare sauce and warm bloomer bread

£19.95

## OUR BURGERS

### TWO 4OZ BEEF BURGERS

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\*)

### 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\*)

### 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\*)

### LAMB AND MINT BURGER

topped with goats cheese, baby gem lettuce and caramelised red onion, served in a brioche bun with skin on fries and coleslaw

All £12.95

Swap your fries for truffle and parmesan fries for £1 (Vegan, GF), add onion rings for 50p (V)

## 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)

## 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 £6.25

## DESSERT SHARING BOARD

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

£11.95

## 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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