

## DESSERTS

STICKY TOFFEE PUDDING, toffee sauce and vanilla ice cream (V, GF)	£6.25
ROASTED PEACH GÉNOISE GLACE; peaches and cream ice cream wrapped in génoise sponge served with roasted peaches (V)	£6.25
CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF)	£6.25
TREACLE TART, gingerbread crumb and homemade gingerbread ice cream (V)	£6.25
STEAMED SEVILLE ORANGE SPONGE with homemade cointreau custard (V)	£6.25
CREMA CATALANA with a winter berry compote and vanilla shortbread (V, GF*)	£6.25

## DESSERT SHARING PLATTER

TREACLE TART, CHOCOLATE BROWNIE AND MINI ROASTED PEACH GÉNOISE GLACE served with vanilla pod ice cream	£9.95
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## CHEESE BOARD

MATURE CHEDDAR, WENSLEYDALE, YORKSHIRE BLUE AND BRIE, served with crackers, grapes and homemade chutney (V, GF*)	£9.95
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## ICE CREAM 1 scoop £2.95, 2 Scoops £3.75, 3 Scoops £4.45

STRAWBERRY SENSATION (V, GF)
VANILLA POD (V, GF)
DOUBLE CHOCOLATE CHIP (V, GF)
SALTED CARAMEL (V, GF)
PEACHES AND CREAM (V, GF)
YORKSHIRE LEMON CURD (V, GF)

## SORBET 1 scoop £2.95, 2 Scoops £3.75, 3 Scoops £4.45

RASPBERRY (Vegan, GF)
LEMON (Vegan, GF)
MANGO (Vegan, GF)
ELDERFLOWER (Vegan, GF)

## LIQUEUR COFFEE all £5.50

IRISH with Jameson Irish Whiskey
GAELIC with Famous Grouse Whisky
IRISH CREAM with Baileys
SEVILLE with Cointreau
CALYPSO with Tia Maria

## HOT DRINKS

Americano	£2.25
Latte	£2.50
Cappuccino	£2.50
Flat White	£2.50
Espresso	£2.00
Mocha	£2.50
Hot Chocolate	£2.65
Yorkshire Tea	£2.25
Herbal Tea	£2.25



THE GAMEKEEPER'S INN  
LONG ASHES PARK

# DINNER MENU

ENJOYED YOUR VISIT?

Please visit our [TripAdvisor](#) or [Facebook](#) profile and leave us a review!

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.

## STARTERS

HOUSE MARINATED olives (V, GF)	£2.25
GARLIC BREAD with red pepper houmous (V) <i>Add cheese for 75p</i>	£2.95
SOUP OF THE MOMENT served with a warm bread roll (V, GF*)	£4.95
POTTED GARLIC MUSHROOMS with a Wensleydale cheese crumb, served with warm bread (V, GF*)	£5.95
PORK TERRINE, pear chutney, watercress, crackling and olive oil croutes (GF*)	£6.25
TRIO OF SALMON; smoked salmon, hot smoked salmon pâté and salmon gravadlax served with pickled fennel salad and olive oil croutes (GF*)	£6.95
BEER BATTERED HADDOCK GOUJONS, chunky tartare sauce and a wedge of lemon	£6.50
CHICKEN AND CHORIZO EMPANADAS, dressed salad, chilli and coriander mayonnaise	£6.25
MARINATED FETA and lentil tabbouleh salad with a mint and garlic dressing (V, Vegan, GF)	£6.75
GOAT'S CHEESE BONBONS, beetroot carpaccio, roquette salad and a minted yoghurt dressing (V, GF)	£6.50
BAKED QUEEN SCALLOPS with garlic butter and a Gruyère cheese and herb crumb (GF)	£7.25

## SHARING BOARDS

WARM BLOOMER BREAD, red pepper houmous, house marinated olives, extra virgin olive oil and balsamic vinegar (Vegan, GF*)	£7.00
FROM THE SEA; smoked salmon, baked queen scallops, haddock goujons, salt and pepper squid, chunky tartare sauce, chilli and coriander mayonnaise and warm bloomer bread	£19.95

## BURGERS

BEEF BURGER two 4oz beef patties topped with smoked bacon, tomato chutney, melted Swiss cheese, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (GF*)	£12.95
FILLET OF CHICKEN BURGER topped with smoked bacon, chilli mayonnaise, melted Swiss cheese, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (GF*)	£12.95
GRILLED HALLOUMI AND FIELD MUSHROOM BURGER topped with pesto, tomato and baby gem lettuce, served in a brioche bun with skin on fries and coleslaw (V, GF*)	£12.95
VEGAN AROMATIC GARDEN 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*)	£12.95

*Swap your fries for truffle and parmesan fries for £1.00 (V, 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*)	£16.95
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*)	£21.95

8OZ YORKSHIRE SIRLOIN STEAK cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF\*)

£20.95

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

## MAIN COURSES

PAN ROASTED CHICKEN BREAST with fondant potato and petit pois à la Francaise (GF)	£14.50
HOMEMADE PIE OF THE MOMENT, served with triple cooked chips or mashed potato, mushy peas and gravy	£13.95
VEGAN SICILIAN AUBERGINE AND COURGETTE STEW with roasted pepper and herb couscous (V, Vegan, GF*)	£12.95
DUO OF PORK; confit pork belly and braised sticky cheek with dauphinoise potatoes and a roasted carrot and cider sauce (GF)	£15.95
FILLET OF SEA BREAM with a samphire, king prawn and chorizo risotto (GF)	£15.75
PAN ROASTED SALMON, buttered new potatoes, wilted spinach and hollandaise sauce (GF)	£14.95
SLOW BRAISED LAMB RAGU with rigatoni pasta and a roquette and parmesan salad (GF*)	£12.95
BEER BATTERED HADDOCK FILLET, triple cooked chips, mushy peas and homemade tartare sauce	Small £7.95 Large £13.95
FISHERMAN'S BASKET; small beer battered haddock fillet, scampi, triple cooked chips, mushy peas and homemade tartare sauce	£14.95
TANDOORI CHICKEN MASALA, served with basmati rice, poppadom and mango chutney (GF)	£12.95
VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo, served with basmati rice, poppadom and mango chutney (V, Vegan, GF)	£11.95
TRUFFLE AND CHESTNUT MUSHROOM macaroni cheese with roquette and parmesan salad (V, GF*)	£12.25
SLOW COOKED OX CHEEKS with wild mushrooms, creamed potatoes, wilted kale and a red wine sauce (GF)	£15.25

## SIDES

Triple cooked chips (Vegan, GF)	£2.95
Skin on fries (Vegan, GF)	£2.95
Truffle and parmesan fries (V, GF)	£3.25
Seasonal vegetables (Vegan*, GF*)	£2.95
Beer battered onion rings (V)	£2.95
Garlic bread (V)	£2.95
Cheesy garlic bread (V)	£3.70
Dressed house salad (Vegan, GF*)	£2.95
Green peppercorn sauce (GF)	£1.95
Blue cheese sauce (GF)	£1.95
Béarnaise sauce (GF)	£1.95
Wild mushroom sauce (GF)	£1.95
Bloomer bread and butter (V, GF*)	£1.25