



THE GAMEKEEPER'S INN
LONG ASHES PARK

LUNCH MENU

Served daily between 12-4pm

STARTERS

HOUSE MARINATED olives (V, GF)	£2.25
SOUP OF THE MOMENT, served with a warm bread roll (V, GF*)	£4.50
POTTED GARLIC MUSHROOMS with a Wensleydale cheese crumb, served with warm bread (V, GF*)	£4.95
BEER BATTERED HADDOCK GOUJONS, chunky tartare sauce and a wedge of lemon	£5.95
CHICKEN AND CHORIZO EMPANADAS, dressed salad, chilli and coriander mayonnaise	£6.25

SANDWICHES *all served on your choice of white or malted bloomer bread, with skin on fries and salad (GF*)*

ROAST BEEF, rocket and horseradish	£8.95
SMOKED SALMON and cream cheese	£8.95
BEER BATTERED FISH GOUJONS with homemade tartare sauce	£8.95
MATURE CHEDDAR CHEESE and pickle	£8.95
ROAST HAM and tomato	£8.95

MAIN COURSES

CHARGRILLED CHICKEN BREAST, skin on fries, salad and béarnaise sauce (GF)	£12.95
GRIDDLED FLAT IRON STEAK, skin on fries, salad and béarnaise sauce (GF)	£13.50
SLOW BRAISED LAMB RAGU with rigatoni pasta and a rocket and parmesan salad (GF*)	£11.95
BEER BATTERED HADDOCK FILLET, triple cooked chips, mushy peas and homemade tartare sauce	Small £7.00 Large £12.95
FISHERMAN'S BASKET; small beer battered haddock fillet, scampi, triple cooked chips, mushy peas and homemade tartare sauce	£13.00
TRUFFLE AND CHESTNUT MUSHROOM MACARONI CHEESE with rocket and parmesan salad (V, GF*)	£11.00
PAN ROASTED SALMON, buttered new potatoes, wilted spinach and hollandaise sauce (GF)	£13.95
HOMEMADE PIE OF THE MOMENT, served with triple cooked chips or mashed potato, mushy peas and gravy	£12.95

VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo, served with basmati rice, poppadom and mango chutney (V, Vegan, GF) £10.95

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*) £12.00

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*) £12.00

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*) £12.00

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*) £12.00

Swap your fries for truffle and parmesan fries for £1.00 (V, GF)

Add onion rings for 50p (V)

DESSERTS

STICKY TOFFEE PUDDING, toffee sauce and vanilla ice cream (V, GF) £5.00

ROASTED PEACH GÉNOISE GLACE; peaches and cream ice cream wrapped in génoise sponge served with roasted peaches (V) £5.00

CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF) £5.00

TREACLE TART, gingerbread crumb and homemade gingerbread ice cream (V) £5.00

STEAMED SEVILLE ORANGE SPONGE with homemade cointreau custard (V) £5.00

CREMA CATALANA with a winter berry compote and vanilla shortbread (V, GF*) £5.00

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)

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.