

DESSERTS

STICKY TOFFEE PUDDING, toffee sauce and vanilla ice cream (V, GF)	£6.25
RICH CHOCOLATE BROWNIE, white chocolate ice cream and rich chocolate sauce (V, Vegan*, GF)	£6.25
VANILLA CRÈME BRÛLÉE with Scottish shortbread (V)	£6.25
WHITE CHOCOLATE AND BLUEBERRY BLONDIE, salted caramel sauce and vanilla ice cream (V)	£6.25
BLACKBERRY AND ALMOND FRANGIPANE TART, berry compote and vanilla ice cream (V)	£6.25

DESSERT SHARING PLATTERS

DUO OF BROWNIE; rich chocolate brownie and white chocolate and blueberry blondie, salted caramel sauce and white chocolate ice cream (V)	£9.95
SWEET TREAT BOARD; vanilla crème brûlée, rich chocolate brownie, blackberry and almond frangipane tart with vanilla ice cream (V)	£11.95

CHEESE BOARD

MATURE CHEDDAR, YORKSHIRE BLUE, BRIE AND WENSLEYDALE CHEESE served with crackers, grapes and homemade chutney (V, GF*)	£9.95
--	-------

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)
WHITE CHOCOLATE (V, GF)
SALTED CARAMEL (V, GF)

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

LEMON SORBET (Vegan, GF)
RASPBERRY SORBET (Vegan, GF)
ORANGE SORBET (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	£2.85
Hot Chocolate	£2.75
Yorkshire Tea	£2.25
Herbal Tea	£2.25



THE GAMEKEEPER'S INN
LONG ASHES PARK

ALL DAY 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
MARINATED FETA, SMOKED NUTS AND OLIVES (V, Vegan*, GF)	£5.95
SOUP OF THE DAY served with a warm bread roll (V, GF*)	£4.95
GARLIC FLATBREAD (V) <i>Add cheese for 75p</i>	£2.95
YORKSHIRE FARMHOUSE TERRINE, spiced apricot chutney, dressed rocket and sourdough croutes (GF*)	£6.50
SALT AND PEPPER SQUID, Asian salad and sweet chilli sauce	£6.95
TOMATO, MOZZARELLA AND BASIL BRUSCHETTA with rocket and parmesan salad (V, Vegan*, GF*)	£5.95
HOT SMOKED SALMON SALAD, pickled fennel, citrus and herb dressing	£6.50
CHARGRILLED CHICKEN CAESAR SALAD, anchovies and herb croutons (GF*)	Small £6.50 • Large £10.95
THAI BEEF SALAD; marinated beef sirloin, egg noodles, Asian vegetables, chilli and citrus dressing	Small £6.95 • Large £11.95

SHARING BOARDS

WARM BLOOMER BREAD, house marinated olives, olive oil and balsamic vinegar (Vegan, GF*)	£7.00
FROM THE SEA; hot smoked salmon, haddock goujons, salt and pepper squid, Scottish smoked salmon, tartare sauce, sweet chilli sauce and bloomer bread	£19.95

BURGERS

BEEF BURGER; two 4oz beef patties topped with smoked bacon, tomato relish, Swiss cheese, tomato, baby gem lettuce and gherkins served in a brioche bun with skin on fries and coleslaw (GF*)	£12.95
BUTTERMILK CHICKEN BURGER TOPPED WITH SMOKED BACON, sweet 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
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
LAMB AND MINT BURGER topped with tzatziki, feta cheese, baby gem lettuce and caramelised red onion, served in a brioche bun with skin on fries and coleslaw (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 SIRLOIN STEAK cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)	£20.95

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*)

£20.95

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

MAIN COURSES

MOROCCAN SPICED CHICKEN SUPREME, roasted vegetable couscous, chickpea and herb falafel and tzatziki sauce	£14.95
PENNE CARBONARA, smoked bacon, mushrooms, parmesan cheese and garlic flatbread (GF*)	£10.95
THAI SWEET AND SOUR SAUCE with steamed rice and prawn crackers (GF*) <i>Add Chicken for £13.95</i> <i>Add Prawns for £14.95</i> <i>Add Tempura Vegetables for £13.95 (V, Vegan*)</i>	
SLOW BRAISED LAMB SHANK, creamed mashed potato, tenderstem broccoli, mint and rosemary gravy	£18.95
VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo served with basmati rice, poppadom and mango chutney (V, Vegan, GF)	£11.95
PAN-ROASTED PORK CHOP, cider braised carrots, creamed mashed potato, black pudding bon bon and cider sauce (GF*)	£15.95
PAN-ROASTED SEA BREAM, wilted spinach, red pepper coulis, crushed chorizo and herb potatoes	£15.95
HOMEMADE PIE OF THE MOMENT, served with triple cooked chips or mashed potato, mushy peas and gravy	£13.95
TANDOORI CHICKEN MASALA, served with basmati rice, poppadom and mango chutney (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

SIDE DISHES

Triple cooked chips (V, Vegan, GF)	£2.95
Skin on fries (V, Vegan, GF)	£2.95
Truffle and parmesan fries (V, GF)	£3.25
Seasonal vegetables (V, Vegan*, GF*)	£2.95
Beer battered onion rings (V)	£2.95
Dressed house salad (V, Vegan, GF*)	£2.95