



The Gamekeeper's Inn Winter Menu

Light Bites

Spanish olives, toasted ciabatta, olive oil and balsamic dipping pot

Griddled halloumi, baby gem lettuce, toasted pine nuts and basil pesto

Toasted garlic ciabatta

Sweet potato wedges with Cajun spices and a cool lemon mayonnaise

All £3.95

Platters – the perfect starter for two to share or as a main course for one

The Italian Job – continentally cured meats, buffalo mozzarella, olives, sun blushed tomatoes, rocket and vine tomato salad, toasted ciabatta, olive oil and balsamic dipping pot £16.95

From The Sea – Atlantic cold water prawns, home cured salmon gravadlax, beer battered fish goujons, smoked haddock chowder, crusty bread, Marie Rose sauce and chunky tartare sauce £16.95

Starters

Soup du jour, sometimes smooth, sometimes rustic, always homemade, served with a warm crusty roll £4.95

Ham hock and leek terrine, house piccalilli and crusty bread £5.95

Warm tossed salad of wood pigeon, toasted pine nuts, bacon lardons and croutons with orange vinaigrette £6.95

Home cured salmon gravadlax with a Mason's Yorkshire gin, dill, lemon, muscovado sugar and mustard dressing £7.95



Beer battered haddock goujons, chunky tartare sauce and a wedge of lemon £5.95

Baked camembert studded with garlic and rosemary, served with crusty bread – perfect for two to share £7.95

Calamari served with a garlic chilli mayonnaise £5.95

Pear and blue cheese tart served with dressed salad £5.95

Main Courses

Local venison and redcurrant casserole served with a herb and mustard dumpling £14.95

Honey and ginger glazed duck served with duck fat roasted potatoes and roasted vegetables £16.95

Crispy roast belly pork with black pudding, stuffing, roasted root vegetables and a rich red wine and apple jus £12.25

Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and wild mushroom sauce £12.95

Steak and ale suet pudding served with chunky chips and mushy peas £12.95

Netherside lamb shoulder, mint marinated and slow roasted for seven hours served with mashed potato, minted jus and winter vegetables £14.50

Pan-fried hake fillet served with dauphinoise potatoes, crispy pancetta and a red wine sauce £13.95

Beer battered haddock fillet, chunky hand cut chips, mushy peas and homemade tartare sauce £12.95

Brie and broccoli pithivier served with hand cut chips and dressed salad £9.95

Homemade scampi, chunky hand cut chips, dressed salad and tartare sauce £12.95

Butter chicken curry served with basmati rice, mango chutney and poppadoms £10.95



Off The Chargrill

8oz Gamekeeper's burger served in a toasted bun with Manchego cheese, crispy bacon, tomato and baby gem lettuce, served with a pot of homemade coleslaw, onion rings and chunky chips £12.95

Grilled vegetable burger topped with goat's cheese, tomato and baby gem lettuce served in a toasted bun with a pot of homemade coleslaw, onion rings and chunky chips £10.95

10oz gammon steak topped with a brace of eggs, served with chunky hand cut chips, grilled tomato and confit field mushroom £11.95

8oz Dales sirloin steak or 8oz Dales ribeye steak cooked to your liking with chunky hand cut chips, grilled tomato and confit field mushroom £18.95

Sides

Hand cut chunky chips £2.75

Beer battered onion rings £2.95

Dressed house salad £2.75

Winter vegetables £2.75

Peppercorn sauce £1.75

Yorkshire blue cheese sauce £1.75