

# THE GUY FAWKES ARMS

## Sunday Menu

1 Course £14.00

2 Course £18.00

3 Course £22.00

### Starters

#### Bread Selection

Black Olive Tapenade, Hummus, Sun Blushed Tomato Tapenade

#### Spiced Parsnip Soup

Herb Croutons

#### Gnocchi

Slow Cooked Chicken Thigh, Pancetta, Chestnut Mushrooms, Cream Sauce

#### Crayfish Cocktail

Vine Tomato, Cucumber, Iceberg Lettuce, Marie Rose Sauce

#### Asian Beef Salad

Beef Sirloin, Toasted Sesame Seed & Sweet Chilli Dressing

#### Breaded Camembert

Sweet Chilli Sauce

### Mains

#### The Full Fawkes (£3.00 Supplement)

Roast Sirloin of Beef, Roast Loin of Pork, Yorkshire Pudding,  
Sage & Onion Stuffing, Stock Gravy

#### Roast Sirloin of Beef

Yorkshire Pudding, Stock Gravy

#### Roasted Loin of Pork

Sage & Onion Stuffing, Yorkshire Pudding, Stock Gravy

#### Slow Braised Lamb Shank

Creamed Mash, Redcurrant & Mint Jus

#### Pan Fried Cod Fillet

Crushed New Potatoes, Chive Cream Sauce

#### Wild Mushroom Risotto

Melted Brie, Truffle Oil

#### Fillet Steak Medallions (£5 Supplement)

Onions Rings, Peppercorn Sauce

### Sides

Cauliflower Cheese £4.50

Creamed Savoy Cabbage, Peas & Pancetta £4.50

All main courses are served with complimentary seasonal vegetables, triple cooked goose fat roast potatoes and creamed mash

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you

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## Desserts

### Sticky Toffee Pudding

Toffee Sauce, Madagascan Bourbon Vanilla Ice Cream

### Rhubarb & Custard Eton Mess

Rhubarb Compote, Crème Patisserie, Cream

### Sticky Treacle Sponge

Vanilla Custard

### Lemon Posset

Shortbread Biscuit

### Chocolate Brownie

Chocolate Sauce, Madagascan Bourbon Vanilla Ice Cream

### Apple & Plum Crumble

Vanilla Custard

### Selection of Northern Bloc Ice Creams

Madagascan Bourbon Vanilla

Dark Chocolate & Sea Salt

Ginger Caramel

Roasted Strawberry

Black Treacle

Hazelnut & Tonka Bean

### Cheeseboard

Biscuits, Chutney, Apple, Celery

Harrogate Blue Cheese

Vintage Reserve Cheddar

French Brie

Charcoal Briquette

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