

THE GUY FAWKES ARMS

Sunday Menu

Starters

Bread Selection £4.95

Hummus, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Salted Butter

Leek & Potato Soup £6.50

Potato Croutons

Asian Beef Salad £6.50

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seed, Soy & Chilli Dressing

Prawn Cocktail £6.50

Iceberg Lettuce, Vine Tomato, Cucumber, Marie Rose Sauce

Black Pudding Hash Cakes £6.50

Pea Purée

Fish & Dips £6.50

Battered Haddock Goujons, Saffron Mayo, Tartare Sauce

Gnocchi £6.50

Pancetta, Mushrooms, Rosemary, Parmesan Tomato Cream Sauce

Mains

Roast Sirloin of Beef £17.50

Yorkshire Pudding, Stock Gravy

Roast Loin of Pork £15.50

Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Steak & Black Sheep Ale Pie £15.50

Short Crust Pastry, Stock Gravy

Roasted Chicken Breast £15.50

Bread Sauce, Sage & Onion Stuffing, Yorkshire Pudding, Stock Gravy

24 Hour Braised Beef Short Rib £19.00

Creamed Mash, Yorkshire Pudding

The Full Fawkes £20.50

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

Pan Fried Salmon Fillet £18.00

Spinach Mash, Chive Cream Sauce

Wild Mushroom Risotto £15.50

Melted Brie

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

Sides

Creamed Savoy Cabbage, Peas & Pancetta £4.50 Cauliflower Cheese £4.50 One Yorkshire Pudding £1.50

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Desserts

Sticky Toffee Pudding £6.50

Toffee Sauce, Madagascan Bourbon Vanilla Ice Cream

Double Chocolate Brownie £6.50

Espresso Martini Sauce, Madagascan Bourbon Vanilla Ice Cream

Apple & Plum Crumble £6.50

Vanilla Cream Custard

Eton Mess £6.50

Cream, Meringue, Mixed Berries, Coulis

Liquorice Crème Brûlée £6.50

Blueberry Compote

Cheeseboard £6.50

Biscuits, Apple, Celery, Apple & Shallot Chutney

Blue Stilton

Smoked Applewood Cheddar

French Brie

Charcoal Briquette

Selection of Northern Bloc Ice Creams £6.50

Three Scoops

Madagascan Bourbon Vanilla

Dark Chocolate & Sea Salt

Ginger Caramel

Raspberry & Sorrel

Black Treacle

Hazelnut & Tonka Bean

Sicilian Lemon Sorbet

Vegan Ice Cream Selection

Strawberry & Yuzu

Chocolate and Orange Blossom

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