

Dinner at The Craven Arms



Nibbles

Homemade bread with olive oil & balsamic vinegar £2.95 (gf) (v) Marinated olives £3.25 (gf) (v) Hummus & homemade bread sticks £2.95 (v) Local cured meats and homemade bread (gf) £4.25 Black pudding bonbons with wholegrain mustard mayonnaise £4.25

Deli platter – selection of all nibbles for 2 to share £10.95

Starters

Soup of the day served with homemade rustic bread £4.95 (gf) (v)

Blackened Cajun spiced salmon fillet served on a bed of pickled ginger, chilli & bean sprout salad £6.50 (gf)

Breaded Camembert served with seasonal leaves, tomato & spring onion salad with sweet chilli jam £6.25 (v)

Warm smoked duck breast with honey roasted seeds and nuts, seasonal leaves & balsamic reduction £7.20 (gf)

Moules mariniere served with crusty bread £7.25 (gf)

Chicken liver parfait with red onion chutney and toasted focaccia £6.25 (gf)

Main Courses

Salted beef Wellington served with fondant potato, green beans and pan jus £14.95

Blue Pig Cumberland sausages with wholegrain mustard mashed potato and pan jus.

Lighter option £7.50 Main course £11.25

Craven Arms fish pie - salmon, smoked haddock and prawns in a leek & dill cream sauce topped with crisp mashed potato and served with seasonal vegetables

Lighter option £8.50 Main course £12.25 (gf)

Wild mushroom, spinach & Yorkshire blue cheese pancake served with buttered new potatoes

Lighter option £9.50 Main course £12.95 (v)

Warm halloumi salad, capers, caramelised red onions, sautéed new potatoes, toasted pecans, baby gem & a lime vinaigrette £9.95 (gf) (v)

225g/8oz Highland beef burger topped with cheese & bacon in a toasted brioche bun and served with shoestring fries £12.95

Trio of pork - slow roast belly, braised shoulder & black pudding bonbon served with dauphinoise potatoes and pan jus £14.95

12oz Yorkshire gammon served with free range eggs and hand cut chunky chips £12.95 (gf)

Pan roasted chicken breast served on a bed of tagliatelle in a chorizo & spinach cream sauce £12.75

280g/10oz Sirloin steak served with grilled tomato, flat mushrooms and hand cut chips with a choice of garlic & sage butter or green peppercorn sauce £19.95 (gf)

225g/8oz Fillet steak served with grilled tomato, flat mushrooms and hand cut chips with a choice of garlic & sage butter or green peppercorn sauce £23.95 (gf)

Sides £2.95 (gf)

Creamy mashed potato Hand cut chunky chips Garden salad Seasonal vegetables Buttered new potatoes
Shoestring fries Sautéed mushrooms

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice-cream £5.25 (gf)

Lemon tart served with seasonal fruit compote £5.25

Raspberry and peach brulée with vanilla shortbread £5.25 (gf-without shortbread)

Trio of chocolate – white chocolate and pistachio roulade, dark chocolate salted caramel torte and milk chocolate & hazelnut pot £7.95 (gf)

Café Gourmand – any hot drink with a mini dessert £4.95 Choose from lemon tart with fruit compote, raspberry and peach brulée with vanilla shortbread, dark chocolate and salted caramel torte, white chocolate roulade or milk chocolate and hazelnut pot (gf)

Choice of Yorvale ice creams and sorbets (please ask for flavours) (gf)

1 scoop £1.95 2 scoops £3.75 3 Scoops £4.95

Selection of local cheeses from the award winning Courtyard Dairy – Ewe's cheese, Yorkshire blue, Tunworth and local mature cheddar served with fruit chutney, water biscuits and fruit cake
£7.25 or to share for 2 £10.75 (gf)

Hot Drinks

Cappuccino £2.25 Latte £2.25 Espresso £1.50 Americano £2.00 Hot Chocolate £2.95 Cafetière of coffee £2.00
Yorkshire Tea £1.90 Fruit & herbal teas £1.90

Food allergies and intolerances

(v) Denotes vegetarian

(gf) Denotes Gluten free available, please inform a member of staff

A full list of allergens is available, please inform a member of staff if required

Lunch at The Craven Arms



Nibbles

Homemade bread with olive oil & balsamic vinegar £2.95(gf) (v) Marinated olives £3.25 (gf) (v)
Hummus & homemade bread sticks £2.95 (v) Local cured meats with homemade bread (gf) £4.25
Black pudding bonbons with wholegrain mustard mayonnaise £4.25

To Share

Deli platter - selection of all nibbles to share £10.95

Sheep baron's board – Ewe's cheese, Yorkshire blue, mature cheddar, home baked honey & mustard ham, homemade piccalilli, celery and rustic bread £12.95

Baked whole Camembert - topped with garlic & rosemary served with crusty bread for dipping £10.95 (v)

Starters

Soup of the day served with homemade bread £4.95 (gf) (v)

Chicken liver parfait with red onion chutney and toasted focaccia £6.25 (gf)

Blackened cajun spiced salmon fillet served on a bed of pickled ginger, chilli & bean sprout salad £6.50 (gf)

Sandwiches (all served with side salad on brown or white bread)

Prawn Marie Rose £7.95

Honey and wholegrain mustard roasted ham £6.95

Mature cheddar & homemade red onion marmalade £4.95 (v)

Hot Cia Panini

Roast beef with horseradish sauce £6.95

Roast pork with sage & onion stuffing £6.95

Goat's cheese & red onion chutney £5.95 (v)

Add a portion of chips £2.00 Add Soup £3.50

Salads

Halloumi, capers, pecans, sautéed new potatoes, baby gem, lime vinaigrette £9.95 (gf) (v)

Pan seared chicken breast, chorizo, seasonal leaves & balsamic syrup £9.95

Smoked salmon, pickled fennel, rocket & watercress, house dressing £9.95 (gf)

Main Courses

Blue pig Cumberland sausages with wholegrain mustard mashed potato and pan jus
Lighter option £7.50 Main course £11.25

Craven Arms fish pie - salmon, smoked haddock and prawns in a leek & dill cream sauce topped with crisp mashed potato and served with seasonal vegetables
Lighter option £8.50 Main course £12.25

225g/8oz Highland beef burger topped with cheese & bacon in a toasted brioche bun served with shoestring fries £12.95

Wild mushroom, spinach and Yorkshire blue cheese pancake served with buttered new potatoes
Lighter option £9.50 Main course £12.95 (v)

Moules Frites – moules marinere, fries, crusty bread and mayo £ 9.95 (gf)

340g/12oz Yorkshire gammon served with free range eggs and hand cut chunky chips £12.95
Lighter option 170g/6oz £7.25 (gf)

Sides £2.95 (gf)

Hand cut chunky chips Garden salad Seasonal vegetables Buttered new potatoes Shoestring fries

Desserts

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Lemon tart served with seasonal fruit compote £5.25

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