



The Wyvill Arms Seasonal Menu

Full of our own original dishes made with fresh ingredients

Nibbles

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| Antipasti olives V GF | £4.75 |
| Homemade olive bread with balsamic vinegar & olive oil V | £3.50 |
| Halloumi fries with garlic aioli V GF | £7.45 |

Starters & Light Snacks

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| Homemade French onion soup Served with Warm Bread V *GF | £7.95 |
| Homemade duck liver pate With hint of orange served with homemade rustic toast and onion marmalade V *GF | £9.45 |
| Goats cheese Croquets With balsamic roasted cherry tomatoes and grapes, granola crumb V GF | £9.75 |
| Fishcake of smoked haddock, cod, and salmon. With mixed pepper and sweet chili salsa GF | £9.50/£19.00 |
| Deep fried battered king prawns with bittersweet onions & dip GF | £9.45 |
| Venison Sausages On sticky red cabbage, with homemade hash brown and parsnip puree GF | £9.75 |
| Wood Pidgeon breast On sauteed wild mushrooms pancetta and spinach, with a port and raisin jus *GF | £9.75 |

Main Courses

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| Our crispy battered Cod Yorkshireman's peas, tartare sauce and chips GF | £18.45 |
| Steak & onion pie With our famous short crust pastry and gravy * | £19.95 |
| Breaded chicken supreme Stuffed with mozzarella cheese on leeks with stilton sauce GF * | £19.95 |
| Breaded chicken breast With grilled brie, cranberries and marsala wine sauce GF * | £19.95 |
| Game suet pudding With sauteed mushrooms and a port jus | £19.95 |
| Fish pie A Mixed fresh fish pie topped with mashed potato, melted mozzarella and cheddar, served with garden peas GF | £24.50 |
| Panfried venison Venison served on haggis with a blueberry sauce, sticky red cabbage and sweet potato fries *GF | £27.95 |
| Sherry braised pork cheeks Served with bubble & squeak, and sherry jus GF | £19.95 |

*These mains are served with your choice of new potatoes or chips

The Wyvill Steaks

All locally sourced 28-day matured meat from Hawes, Masham & Thirsk, chargrilled and served with chips and salad with dressing

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| Sirloin steak | 12 to 14oz | GF | £30.50 |
| Fillet steak | 7 to 8oz | GF | £34.95 |

All steaks are cut by hand so may vary slightly in size

Chefs' special steaks

| | Sirloin | Fillet |
|--|---------|--------|
| The McKinnon Crumbed haggis, with a mushroom & whisky cream Sauce *GF | £35.50 | £39.95 |
| Lucifire Rolled in crushed black peppercorns with a cream pepper sauce (not for fairies) GF | £35.00 | £39.50 |
| The Blue Stilton crust with stilton sauce GF | £35.00 | £39.50 |
| Black Jack Mixed herbs & spices, smoked bacon & red wine sauce GF | £34.50 | £39.00 |
| The Wyvill Onion marmalade with a red wine reduction sauce GF | £34.50 | £39.00 |

Sauces and extras

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| Stilton sauce GF | £4.50 |
| Pepper sauce V GF | £4.50 |
| Garni: Grilled tomatoes, mushrooms & onion rings V GF | £4.50 |
| Garlic butter king prawns GF | £7.95 |

Side orders (all V GF)

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| Chips | £4.50 |
| Sweet potato fries | £4.50 |
| Mixed salad & dressing | £4.50 |
| Creamed spinach | £4.50 |
| Creamy mash | £4.50 |
| Dauphinoise potato | £4.50 |
| Mushy peas | £4.50 |
| Portion of vegetables | £4.50 |
| Onion rings | £3.50 |

We only have a small kitchen so when we're busy there may be a short delay with your order. However, we will try to keep this to a minimum. All our dishes are cooked to order using only fresh ingredients.

*****Please State Any Allergies When Ordering*****

*****SERIOUS ALLERGIES*****

Please be aware we cannot guarantee no cross contamination within Nibbles

See our big boards for today's specials

V- Vegetarian, GF – gluten free, *GF - can be made gluten free