



The Wyvill Arms Seasonal Menu

Full of our own original dishes made with fresh ingredients

Nibbles

Antipasti olives V GF	£4.75
Homemade olive bread with balsamic vinegar & olive oil V	£3.95
Halloumi fries with garlic aioli V GF	£7.95
Marinated Anchovies GF	£4.75

Starters & Light Snacks

Homemade French onion soup Served with Warm Bread V *GF	£8.95
Homemade duck liver pate With hint of orange served with homemade rustic toast and onion marmalade V *GF	£9.75
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	£9.75
Bloody Mary style Seafood cocktail Queen scallops and prawns with a tomato-based sauce & fresh avocado, fennel and apple salsa	£9.75
Sauteed Asparagus spears with wild garlic hollandaise sauce & poached egg GF V	£9.75
Scallop and Bacon salad With a balsamic vinegaretted dressed salad of the best seasonal leaves GF	£9.75

Main Courses

Our crispy battered Fish Yorkshireman's peas, tartare sauce and chips GF	£19.45
Steak & onion pie With our famous short crust pastry and gravy *	£21.50
Breaded chicken supreme Stuffed with mozzarella cheese and smokey bacon on leeks with stilton sauce GF *	£21.50
Grilled chicken breast With Sauteed asparagus, wild garlic hollandaise & New potatoes GF	£21.50
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 summer berries sauce, sticky red cabbage and sweet potato fries *GF	£28.95
Sherry braised pork cheeks Served with Basmati & Wild rice 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

Sirloin steak	12 to 14oz	GF	£32.50
Fillet steak	7 to 8oz	GF	£36.95

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	£37.50	£41.95
Lucifire Rolled in crushed black peppercorns with a cream pepper sauce (not for fairies) GF	£37.00	£41.50
The Blue Stilton crust with stilton sauce GF	£37.00	£41.50
Black Jack Mixed herbs & spices, smoked bacon & red wine sauce GF	£36.50	£41.00
The Wyvill Onion marmalade with a red wine reduction sauce GF	£36.50	£41.00

Sauces and extras

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)

Chips	£4.95
Sweet potato fries	£4.95
Wyvill Chips	£6.50
Mixed salad & dressing	£4.95
Creamed spinach	£4.95
Creamy mash	£4.95
Dauphinoise potato	£4.95
Mushy peas	£4.95
Portion of vegetables	£4.95
Onion rings	£4.50

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*****

See our chalk boards for today's specials

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