



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 *GF	£9.75
Maple Roasted Pears With whipped goats' cheese, pickled walnut ketchup, walnut halves and dressed endive V *GF	£9.75
Fishcake of smoked haddock, cod, and salmon. With poached egg & curried hollandaise sauce 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 king prawns with a tomato-based sauce & fresh avocado, fennel and apple salsa	£9.75
Seared Queen Scallops With celeriac puree, smokey bacon jam & Parsnip crisps 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 *	£23.50
Breaded chicken supreme Stuffed with mozzarella cheese and smokey bacon on leeks with stilton sauce GF *	£23.50
Grilled chicken breast With smokey bacon jam and Jack Daniels sauce GF *	£23.50
Fish Stew Mixed fresh fish stewed in creamy sauce with garden Peas and new potatoes GF	£22.50
Panfried venison Served on celeriac puree, with a blueberry & port reduction, smokey bacon, chestnut & haggis crumb with new potatoes *GF	£28.95
Half-Duck Confit With fried hispy cabbage and black cherry sauce GF	£27.95
Sherry braised pork cheeks Melt in the mouth pork cheeks braised with sherry, served with fresh green beans and coarsegrain-mustard Mashed potatoes GF	£18.50

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

*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.*

Our Chargrilled Steaks

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

Sirloin steak	12 to 14oz	GF	£36.50
Fillet steak	7 to 8oz	GF	£37.95

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

Chefs' Special Chargrilled Steaks

	Sirloin	Fillet
The McKinnon Crumbed haggis, with a mushroom & whisky cream Sauce *GF	£41.50	£42.95
Lucifire Rolled in crushed black peppercorns with a cream pepper sauce (not for fairies) GF	£41.00	£42.50
The Blue Stilton crust with stilton sauce GF	£41.00	£42.50
Black Jack Mixed herbs & spices, smokey bacon jam & red wine sauce GF	£40.50	£42.00
The Wyvill Onion marmalade with a red wine reduction sauce GF	£40.50	£42.00

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
Wyvill Chips	£6.50
Mixed salad & dressing	£4.95
Creamed spinach	£4.95
Creamy mash	£4.95
Mushy peas/garden peas	£4.95
Portion of vegetables	£4.95
Onion rings	£4.50

Please State Any Allergies Before Ordering

*We have a small kitchen and cook all our food using
fresh ingredients. Although we do what we can to avoid
cross-contamination we cannot fully guarantee any of
our food will not have come into contact with allergens
at any stage.*

*We therefore cannot cater for severe allergies.
Please see a member of staff for more information.*

See our chalk boards for today's specials

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