



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
Marinated Anchovies GF	£4.75

Starters & Light Snacks

Homemade French Onion Soup Served with warm bread V *GF	£8.95
Halloumi fries with garlic aioli V GF	£7.95
Homemade duck liver pate With red currant, served with homemade rustic toast and onion marmalade *GF	£9.75
Caramelised onion Tartlet With whipped goats' cheese, pickled walnut ketchup, Port and raisin Gel, crispy onions V	£9.75
Fishcake of smoked haddock, cod, and salmon. With poached egg & hollandaise sauce GF	£9.50/£19.00
Deep fried battered king prawns with bittersweet onions & dip GF	£9.75
Seared Queen Scallops Served with black pudding, garden-pea mousse & air dried prosciutto	£9.75
Ham Hock Hash A hashcake of ham hock pieces and potato served With mustard and mushroom sauce GF	£8.95

Main Courses

Our crispy battered Fish Yorkshireman's peas, tartare sauce and chips GF	£19.45
Pie of the Week Please ask for this week's homemade pie option *	£23.50
Breaded chicken supreme Stuffed with mozzarella cheese and smokey bacon on leeks with stilton sauce GF *	£23.50
Cajun Style Chicken Breast Chargrilled Cajun spiced chicken breast with a Creamy Cajun sauce & sweet potato fries GF *	£23.50
Fish Pie Traditional fish pie of a selection of fresh fish, topped With mash & cheese, served with garden peas GF	£23.50
Panfried Venison Loin Served on haggis crumb, with mixed beetroot fondants Port Just *GF *	£29.95
Sausage and Mash Hammond's Cumberland sausages from Bainbridge, on our creamy mash with caramelised onion & port gravy	£17.50
Bacon Chops with Dads Sauce 10oz Seared bacon chop, served with an English mustard- mushroom & caper cream sauce 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, served with chips, plus a small salad or onion rings

Sirloin steak	12 to 14oz	GF	£36.50
Fillet steak	7 to 8oz	GF	£39.75

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	£44.95
Lucifire Rolled in crushed black peppercorns with a cream pepper sauce (not for fairies) GF	£41.00	£44.50
The Blue Stilton crust with stilton sauce GF	£41.00	£44.50
Black Jack Mixed herbs & spices, smokey bacon & red wine sauce GF	£40.50	£44.00
The Wyvill Onion marmalade with a red wine reduction sauce GF	£40.50	£44.00

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

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.

A discretionary service charge will be added on tables of six or more people of 10% of the total finalized bill

See our chalk boards for today's specials

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