

# DINNER MENU

Served from 17.00-21.00 Monday-Saturday & 12.00-20.00 Sunday

## STARTERS

### HOME-MADE SHARING BREAD BOARD 🍷 £8.00

served with Marinated Olives, Roast Garlic Butter, Sun Blushed Tomato Houmous and an Olive Oil and Balsamic Reduction

### HOME-MADE SOUP OF THE DAY 🍷 £5.00

made from Fresh Market Produce and served with a Home-made Bread Roll

### TEMPURA PRAWN, CRAB CAKE AND SEARED SQUID £7.00

with a Lemon Grass, Chilli & Lime Marinade and Cress Salad

### SWEETCORN & SAFFRON CROQUETTES 🍷🍷 £5.95

with Sun Blushed Tomato, Wild Garlic, Smoked Paprika Popcorn and Micro Cress

🍷 Perfectly paired with Timothy Taylor's Golden Best

### PIG CHEEK & APPLE BONBONS £6.50

Black Pudding Crumb, Apple Sauce, Soused Shallot and Crackling

### CHICKEN LIVER PATÉ £6.50

served with Smoked Bacon & Apple Jam and Home-made Bread Roll

🍷 Perfectly paired with Timothy Taylor's Dark Mild

## SIGNATURE DISHES

### PAN FRIED SALMON FILLET 🍷 £14.00

served with Sautéed New Potatoes, Purple Sprouting Broccoli,

Sun Blushed Tomato Purée and White Wine Jus

🍷 Perfectly paired with Timothy Taylor's Boltmaker

### MUSTARD COATED PORK FILLET £13.50

Pig Cheek Bonbon, Apple Sauce, Carrot Purée, Pickled Red Cabbage, Mashed Potato and Jus

### SLOW BRAISED FEATHER BLADE OF BEEF £15.00

Smoked Marrow Bon-Bon, Mashed Potato, Shallot Puree, Wilted Spinach,

Roasted Roots and Jus

🍷 Perfectly paired with Timothy Taylor's Boltmaker

### BUTTER ROASTED CHICKEN SUPREME 🍷 £14.00

King Oyster Mushroom, Charred Shallot, Salt Baked Potatoes

and Creamy Wild Garlic Velouté

### ONION RISOTTO 🍷🍷 £9.00

with Textures of Shallot, Caramelised Shallot Purée, Pickled Shallot,

Crispy Shallot and Burnt Shallot

## STEAKS

All our steaks are from our award-winning butchers R&J.

We recommend enjoying your steak cooked medium rare, however, we always strive to cook our steaks to your liking. All our steaks are accompanied by a potato element and we have put together a selection of additions that you may wish to add to your steak.

### 8OZ FLAT IRON 🍷 £14.00

### 10OZ RUMP 🍷 £17.00

### 8OZ SIRLOIN 🍷 £20.00

#### POTATO

Hand-Cut Chips, Fries, Mash, Sautéed New or Boiled New

#### ACCOMPANIMENTS

Tempura Prawns £3.50

Sautéed Mushrooms 🍷🍷 £1.50

Seasonal Vegetables 🍷🍷 £2.50

Slow Roast Tomatoes 🍷🍷 £1.50

Fried Tomatoes in Garlic Butter 🍷 £1.50

#### ADD A SAUCE £2.50

Choose from Peppercorn, Blue Cheese, Mushroom or Roast Garlic Butter

OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND, AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

## PUB CLASSICS

### VEGGIE BURGER 🍷 £8.00

Chickpea, Sweetcorn & Haricot Bean Burrito Burger, Toasted Brioche Bun,

House Burger Sauce, Baby Gem, Tomato, Gherkin and Fries

ADD CHEESE OR STREAKY SMOKED BACON FOR £1.00 ADD EXTRA PATTY FOR £2.50

### 6OZ HOME-MADE YORKSHIRE BEEF BURGER £9.00

Toasted Brioche Bun, House Burger Sauce, Baby Gem, Tomato, Gherkin and Fries

ADD CHEESE OR STREAKY SMOKED BACON FOR £1.00 ADD EXTRA PATTY FOR £2.50

#### FISH AND CHIPS

LARGE £15.50 | REGULAR £9.50

Timothy Taylor's Beer Battered Haddock Fillet with Pea Puree,

Home-made Tartare Sauce, Hand-Cut Chips and Roast Lemon

🍷 Perfectly paired with Timothy Taylor's Landlord

### THICK-CUT 8OZ WENSLEYDALE GAMMON 🍷 £11.95

with Free-Range Egg, Pineapple Pickle and Hand-Cut Chips

### BRAISED BELLY PORK 🍷 £12.95

served with Mashed Potato, Apple Sauce, Market Vegetables and Thyme Gravy

🍷 Perfectly paired with Timothy Taylor's Hopical Storm

### HOME-MADE SHORTCRUST PIE £12.95

Seasonal Vegetables, choice of Hand-Cut Chips, Fries or Mash

and Timothy Taylor's Award Winning Ale Gravy

SEE THE SPECIALS BOARD FOR TODAY'S OPTIONS

### AWARD WINNING LOCAL SAUSAGE & MASH

REGULAR £11.95 | SMALL £9.95

Vegetarian Sausage available 🍷

served with Seasonal Vegetables and Onion Gravy

### 12 HOUR BRAISED KIRKBY MALZARD LAMB SHOULDER 🍷 £14.00

served with Sautéed Potatoes, Savoy Cabbage, Baby Leaf Spinach and Red Currant Jus

### PEA & SPINACH RISOTTO 🍷🍷

REGULAR £8.00 | SMALL £6.50

Risotto cooked in a Pea Puree with Fresh Garden Peas,

Baby Leaf Spinach and Vegan Feta

### BREADED GARLIC CHICKEN ESCALOPE £12.00

Mashed Potato, Seasonal Vegetables and Roast Garlic Butter

## ON THE SIDE

### RED PEPPER HOUMOUS AND CAJUN TORTILLAS 🍷 £3.00

MARINATED OLIVES 🍷🍷 £2.50

HAND-CUT CHIPS 🍷🍷 £3.00

BLACK PUDDING CROQUETTES £4.00

BEER-BATTERED ONION RINGS 🍷 £3.00

SEASONAL VEGETABLES 🍷🍷 £3.00

MIXED HOUSE SALAD 🍷🍷 £3.00

## SUNDAY ROAST

Served Every Sunday from £11.00

YOUR CHOICE OF MEAT WITH ALL THE TRIMMINGS,

YORKSHIRE PUDDING AND LASHINGS OF GRAVY

... WITHOUT THE WASHING UP!

ALLERGY INFORMATION - PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.



## DESSERTS

### STICKY TOFFEE PUDDING 🍷

with Salted Caramel Sauce, Brandy Snap Cup and Vanilla Ice-Cream  
£6.50

### LEMON & DARK CHOCOLATE TART 🍷

with Chantilly Cream, Raspberry and Dark Chocolate Shard  
£6.50

### WHITE PEACH PANNA COTTA 🌿

with Bellini Sorbet and Caramelised Peach  
£6.50

### CHOCOLATE & HAZELNUT BROWNIE 🍷

with Mixed Berry Compote, Chocolate Sauce and Vanilla Crème Fraîche  
£6.50

🍷 Perfectly paired with Timothy Taylor's Ram Tam

### STRAWBERRY CHEESECAKE 🍷

with Basil Syrup and White Balsamic Sorbet  
£6.50

## CHEESEBOARD

£9.00 | £12.50

served with Fruit, Biscuits, Fruit Loaf and Chutney  
Available as a selection of 3 or 5 cheeses  
Please ask to see a menu of today's choices



DEEN DE BORTOLI, VAT5, BOTRYTIS SEMILLON AUSTRALIA

£5.95 for 125ml glass

## COFFEE & HOT DRINKS

SINGLE ESPRESSO £1.55

LARGE ESPRESSO £2.05

MOCHA £3.30

CAPPUCCINO £2.80

HOT CHOCOLATE £3.50

TEA £1.80

CHOICE OF FLAVOURED TEA £2.25

AMERICANO £2.15

LATTE £3.00

## LIQUEUR COFFEES

ALL £6.00 EACH

PARISIAN WITH COURVOISIER BRANDY

IRISH WITH JAMESON'S IRISH WHISKEY

ITALIAN WITH AMARETTO DISARONNO

CALYPSO WITH TIA MARIA

RIVIERA WITH COINTREAU

JAMAICAN WITH CAPTAIN MORGAN'S DARK RUM



WE ALSO HAVE A FINE SELECTION OF

PORTS AND SHERRIES AVAILABLE

## FOR LITTLE SHEEP

(10 & UNDER ONLY)

WE ONLY SERVE KIDS MEALS WE WOULD BE HAPPY TO GIVE OUR OWN CHILDREN; ALL OUR MEALS ARE  
MADE IN OUR KITCHEN USING THE FRESHEST INGREDIENTS

### SAUSAGE AND MASH £6.00

(VEGETARIAN SAUSAGE AVAILABLE) 🍷  
with Garden Peas and Gravy

### FISH AND CHIPS £6.00

with Garden or Mushy Peas

### HOMEMADE BEEF BURGER £6.00

(OR VEGGIE BURRITO BURGER) 🍷  
in a Toasted Bun with Fries

### CREAMY TOMATO PASTA 🍷 £6.00

with or without Cheese

SERVED WITH BOTTOMLESS JUICE DRINK (ORANGE, APPLE, CRANBERRY, PINEAPPLE JUICES, OR ORANGE OR BLACKCURRANT CORDIAL)

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AND, AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

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FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

🍷 BEER MATCHING SUGGESTIONS 🌿 SUITABLE FOR VEGANS 🍷 SUITABLE FOR VEGETARIANS 🌿 FREE FROM GLUTEN

## ABOUT OUR FOOD

WE WILL ONLY EVER SERVE YOU FOOD THAT WE'D HAPPILY EAT OURSELVES, WHICH IS WHY WE USE THE HIGHEST  
QUALITY LOCAL SUPPLIERS LIKE R&J FINEST BUTCHERS. R&J HAVE BEEN SUPPLYING SOME OF THE CHOICEST FRESH MEATS  
AND POULTRY IN THE NORTH OF ENGLAND FROM THEIR FARM IN THE YORKSHIRE DALES FOR MORE THAN 30 YEARS.

ALL THEIR ANIMALS GRAZE IN THE OPEN PASTURES; AN APPROACH WHICH IS NOT ONLY KINDER TO THE ANIMALS BUT  
WHICH ALSO PRODUCES THE HIGHEST QUALITY MEATS, RICH IN FLAVOUR.

ALONG WITH OUR MEATS, ALL OUR FRUIT AND VEGETABLES ARE SOURCED FROM YORKSHIRE AND THE NORTH WHEREVER  
POSSIBLE, AND ALL OUR FISH IS DELIVERED FRESH DAILY.



WHY NOT BOOK A TABLE ONLINE?

[www.woollysheepinn.co.uk](http://www.woollysheepinn.co.uk)



**WINNER**  
Yorkshire's  
Favourite  
Pub 2014

