

LUNCH MENU

Served from 11.30-17.00 Monday-Saturday



NIBBLES

HOME BAKED BREAD WITH ROAST GARLIC BUTTER 🍷 £2.50

CRISPY PORK CRACKLING WITH APPLE SAUCE 🍷 £2.50

CRISPY CAJUN CHICKPEAS 🍷🌱 £2.50

HOME-MADE SAUSAGE ROLL £2.50

MINI CHEESE BOARD 🍷 £2.50

MINI PLOUGHMAN'S £2.50

STARTERS

HOME-MADE SOUP OF THE DAY 🍷 £5.00

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

CHICKEN LIVER PATÉ £6.50

served with Smoked Bacon and Apple Jam and Homemade Bread Roll

🍷 Perfectly paired with Timothy Taylor's Dark Mild

SEARED SQUID 🍷 £5.75

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

SWEETCORN & SAFFRON FRITTERS 🍷🍷 £5.50

with Sun Dried Tomato Purée and Smoked Paprika Popcorn

SANDWICHES

ALL SERVED ON A RUSTIC BAGUETTE
WITH SPICED TORTILLA CRISPS UNLESS STATED

PLOUGHMAN'S £6.95

Ham Hock, Cheddar, Pickled Egg, Bacon Jam and Apple Slaw

🍷 Perfectly paired with Timothy Taylor's Golden Best

PULLED CHILLI CHICKEN £7.50

with Chilli Sauce and Cheese

🍷 Perfectly paired with Timothy Taylor's Boltmaker

HADDOCK BUTTY £7.50

Timothy Taylor's Beer Battered Haddock with Baby Gem and Home-made Tartare Sauce

SUN BLUSHED TOMATO HOUMOUS, PICKLED RED CABBAGE,
SHREDDED CARROT AND SPINACH WRAP 🍷 £6.50

STEAK SANDWICH £8.50

served Seared or Cooked through with Fried Mushrooms and Roast Onions

ADD A CUP OF SOUP 🍷 £1.50

POT OF CHIPS OR FRIES £1.50

SIDE SALAD 🍷 £1.50

SALADS

ALL CAN BE GLUTEN FREE WITHOUT CROUTONS 🌱

HOUSE SALAD 🍷 £5.00

Mixed Leaf, Mixed Pepper, Radish, Cucumber and Crispy Croutons

SMOKED SALMON, SEARED SQUID AND TEMPURA PRAWNS £6.95

🍷 Perfectly paired with Timothy Taylor's Cook Lane IPA

SWEETCORN FRITTERS, PICKLED RED CABBAGE,
CARROT AND VEGAN FETA 🍷 £6.50

CHICKEN CAESAR £7.50

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

STEAK FRITTES 🍷 £9.50

served Seared or cooked through with Cress Salad, Confit Tomatoes and Fries

ADD PEPPERCORN SAUCE FOR £2.50

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 AND 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)

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.

ALLERGY INFORMATION - PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY
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



WINNER
Yorkshire's
Favourite
Pub 2014



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

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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

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FISH AND CHIPS

LARGE £15.50 | REGULAR £9.50

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

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

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CAPPUCCINO £2.80

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TEA £1.80

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ALL £6.00 EACH

PARISIAN WITH COURVOISIER BRANDY

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(OR VEGGIE BURRITO BURGER) 🍷
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