

LUNCH MENU

Served from 11.30-17.00 Monday-Saturday

STARTERS

OAK SMOKED CHICKEN LIVER PATÉ £6.50
served with Sticky Chilli Jam and Home-Baked Bread

HOME-CURED SCOTTISH SALMON £5.95
with Whipped Cream Cheese, Dill and a Bagel Crisp

HOMEMADE SOUP OF THE DAY V £4.95
made with Fresh Market Produce served with Home-Baked Bread

TANDOORI CAULIFLOWER V £5.50
Charred Leek, Butternut Purée and Toasted Almond

SANDWICHES

ALL SERVED ON A RUSTIC BAGUETTE OR WRAP,
WITH CAJUN TORTILLA CHIPS

6OZ MINUTE STEAK £8.50
served Seared or Cooked Through with Sticky Chilli Jam

BEER-BATTERED FISH FINGER BUTTY £7.50
with Shredded Lettuce and Tartare Sauce

BUTTERMILK CHICKEN BREAST CLUB £8.50
Bacon, Shredded Lettuce, Tomato and Club Sauce

PULLED BLADE OF BEEF £7.95
Teriyaki Glaze and Toasted Sesame Seeds

BAKED SUN BLUSHED TOMATO £6.95
Marinated Olive and Feta Cheese

ADD A CUP OF SOUP £1.50

POT OF CHIPS OR FRIES £1.50

SIDE SALAD £1.50

ON THE SIDE

HAND-CUT CHIPS £3.00

SKIN ON FRIES £3.00

BEER-BATTERED ONION RINGS £3.00

SEASONAL VEGETABLES £3.00

MIXED HOUSE SALAD £3.00

PUB CLASSICS

CHARCOAL GRILLED BEEF BURGER £9.50

Toasted Brioche Bun, Shredded Lettuce, Tomato, Pickle,
House Burger Sauce and Skin On Fries

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

VEGGIE BURGER £7.95

Lightly Spiced Chickpea, Sweetcorn and Haricot Bean Burger, Toasted Brioche Bun,
Shredded Lettuce, Tomato, Pickle, House Burger Sauce and Skin On Fries

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

FISH AND CHIPS

LARGE £14.95 | REGULAR £9.50

Timothy Taylor's Beer-Battered Line Caught Haddock Fillet,
with Pea Purée, Hand-Cut Chips and Roasted Lemon

Perfectly paired with Timothy Taylor's Landlord

THICK-CUT 8OZ WENSLEYDALE GAMMON £13.25

Fried Free-Range Egg, Spiced Pineapple Pickle & Hand-Cut Chips

AWARD-WINNING WATERFORD FARM SAUSAGE & MASH

LARGE £11.95 | REGULAR £9.95

Vegetarian Sausage available

served with Winter Greens and Timothy Taylor's Award-Winning Ale Gravy

12-HOUR CHAR SIU BBQ PORK BELLY £13.50

served with Egg Noodles, Oriental Vegetables, Soy-Cured Egg and a Spiced Broth

HOMEMADE SHORTCRUST

STEAK AND TIMOTHY TAYLOR'S ALE PIE £12.95

served with Winter Greens, choice of Mash, Hand-Cut Chips or Fries
and Timothy Taylor's Award-Winning Ale Gravy

ALSO SEE THE SPECIALS BOARD FOR TODAY'S OPTIONS

SAUTÉED FOREST MUSHROOM TAGLIATELLE

REGULAR £9.95 | SMALL £7.95

Fresh Egg Pasta in a Cream Sauce with Wild Rocket and Chestnut

FRIED BUTTERMILK CHICKEN BREAST £12.95

served with Sautéed Winter Greens, Creamed Potato and Chicken Jus

STEAK FRITTES £9.95

served Seared or Cooked Through with Wild Rocket,
Basil and Parmesan Salad, Roasted Tomato and Skin On Fries

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!



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 V SUITABLE FOR VEGANS S SUITABLE FOR VEGETARIANS F FREE FROM GLUTEN

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING 🍷
with Toffee Sauce, Vanilla Ice Cream and Caramel Seed Snap
£6.50

GOOEY DARK CHOCOLATE BROWNIE 🍷
with Cranberry Gel, Chocolate Chip Ice Cream and Chocolate Sauce
£6.50

SPICED APPLE AND WINTER BERRY CRUMBLE
served with Custard
£6.50

TIMOTHY TAYLOR'S LANDLORD DARK CRÈME BRÛLÉE 🍷
with Winter Berries and Home-Baked Biscuit
£6.50

COCONUT CHEESECAKE 🍷
with Rum Sorbet, Charred Pineapple, Pineapple Gel and Pineapple Crisp
£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.



DE BORTOLI DEEN VAT 5 BOTRYTIS SÉMILLON
Australian Dessert Wine
£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

£6.50

(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

BUTTERMILK CHICKEN, MASH, VEG AND GRAVY

SAUSAGE, MASH AND VEG AND GRAVY

FISH FINGERS, CHIPS AND GARDEN PEAS

KIDS BEEF BURGER WITH FRIES

KIDS VEGGIE BURGER WITH FRIES 🍷

TAGLIATELLE IN A CHEESE SAUCE 🍷

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

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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

