Scott's Arms
Sunday Menu

Starters

Chefs Soup of the Day, *homemade focaccia* **£5**

Sloe Gin Cured Smoked Salmon, *malted sourdough crusty bread, cucumber & dill pickles* **£7**

Tomato Bruschetta, *wild rocket and a drizzle of basil pesto* **£5.5**

Chicken Liver, Madeira & Thyme Parfait, *toast and red onion chutney* **£6.5**

Rosemary Crusted Goats Cheese, *zesty orange candied beets with balsamic dressed baby leaves* **£6.25**

Mains

Thyme & Garlic Roasted Topside of Beef £13.5

Roast Pork Loin, *Crispy Crackling, Bramley Apple Compote* **£12.5**

Roast Turkey Breast, *Pigs in Blanket, Sage & Onion Stuffing* **£12.95**

All Above Served with Yorkshire Pudding, Vegetables of the Day, Mashed & Duck Fat Roasted Potatoes

Penné Prosciutto,
Tomato, Basil & White Wine Sauce with Diced Prosciutto Ham, Chicken, Mushrooms and Crème Fraiche **£13**

12oz Wensleydale Gammon Steak, *Free Range Egg, Chips and Trimmings* **£13**

Natural Breaded Whole Tail Scampi, *Homemade Tartare Sauce & Chips* **£13**

Fisherman's Pie £14.25
Tiger tail king prawns, flaked salmon and market fresh white fish combined in a creamy béchamel sauce with chives. Topped with duchess potato & melted mature cheddar

Desserts

White Chocolate Panna Cotta *Blueberry & Lime compote* **£5.5**

Sticky Toffee Pudding *Vanilla pod ice cream and a rich dark toffee sauce* **£6.25**

Apple Strudel *Warm apple & cinnamon filo tart with apricot glaze and clotted cream* **£6.5**

Caramel Filled Churros, *Chocolate dipping sauce* **£5.5**

Italian Chocolate Fondant, *Dark chocolate pudding with soft centre, Vanilla pod ice-cream* **£5.75**

Ice Cream (GF) *Please ask a member of our team for today's flavours*

Vegetarian menu available on request

Children's Menu
£5.50

Roast Beef, Turkey or Pork
Served with Potatoes, Vegetables, Yorkshire Pudding & Gravy

Wholetail Breaded Scampi, *chips & peas*

Fish Goujons, *chips & peas*

Chicken Nuggets, *chips & beans*

Penne Pesto or Penne Tomato

The history of the pub dates back to 1685 following a devastating fire of Sicklinghall. The Scott family, principal land owners in the area built the inn as part of the rebuild of the village a benevolence which carried on into the 19th century when among other things they built the village school.

The Scott family lived at Woodhall now well known as a hotel and was the home of Lord Sicklinghall from as far back as the medieval times. The Scott family motto "non invite minevva" do not envy my wisdom may seem a little pompous to us today but no doubt the villagers certainly agreed with the wisdom of building a new pub for the village.

For more than a century the Scotts Arms remained a rather sleepy village inn until the 18th century when it became fashionable to take carriage drives. The Scotts Arms lay on a busy route between Harewood, Wetherby and Harrogate. With the invention of the motor car our village pub grew steadily further in popularity.

For a short period of time in the mid-18th century the Scotts Arms changed its name to the Middleton Arms. It is said that a land deal between the Middleton family and the Scott family fell through to the favour of the Middleton's. We believe the pub remained the Middleton Arms for around 10 years before the Scott family were reunited with the pub, and has remained the Scotts Arms ever since.

Scotts Arms Sunday Vegetarian Menu

Nut & Vegetable Roast £12.5
Cashew nuts, toasted almonds & hazelnuts combined
with cheddar cheese and seasoned vegetables. Served with fresh
vegetables, mashed & rosemary roast potatoes,

Risotto Zucca £11
Creamy Arborio rice with honey roasted butternut squash.
Topped with crumbled feta and a drizzle of sage infused olive oil

Gnocchi con Funghi £12.25
Small potato dumplings combined with garlic sautéed wild
mushrooms and wilted baby spinach in a rich porcini cream
sauce, finished with truffle oil & parmesan shavings

Asparagus & Pea Girasole £12.5
Sunflower shaped ravioli in a tangy lemon & garden mint
butter sauce, sprinkled with crushed toasted pine kernals

Feta, Apple & Walnut Salad £11
Sweet, salty and crunchy all in one, with red onion, plum
tomato and a mustard & balsamic dressing