

# Scotts Arms Sunday Menu

## Starters

### **Duck Liver & Gin Parfait (GF) £7.5**

Toasted brioche and rhubarb & ginger compote

### **Holme Farm Smoked Venison (GF) £7.5**

Cold smoked locally reared red deer with micro rocket, creamed horseradish and zesty orange

### **Thai Fishcake £7**

Crunchy apple & pak choi salad with coriander dressing

### **Chefs Soup of the Day (GF, V) £5**

Served with freshly made focaccia

### **Yorkshire Rarebit (V) £6.75**

Portobello mushroom baked with a creamy cheese & Black Sheep sauce. Served over toasted bloomer with basil pesto and balsamic drizzle

### **Crab Bruschetta (GF) £8**

Garlic rubbed ciabatta, crab meat with crème fraiche cherry tomato, lime & basil

### **Char-grilled Halloumi (GF, V) £6.5**

Over peppery leaves with baby asparagus and roasted piquillo peppers

## **Roasts £13.5**

All served with Duck fat roasted potatoes, Yorkshire pudding, gravy and chefs vegetables of the day.  
(Gluten free roast dinners available)

### **Yorkshire Topside of Beef** Homemade creamed horseradish

### **Rare Breed Pork Loin** Crispy crackling, apple compote

### **Turkey Breast** Pigs in blankets, sage & onion stuffing

### **Trio of Meats £16** A bit of everything if you're struggling to decide!!!

### **Nut & Vegetable Loaf (V)** Combined with cheddar cheese, roast potatoes & gravy

## **Extra Sides**

**Yorkshire Pudding £1**

**Pig in Blanket £1**

**Mashed Potato £1.5**

**Balsamic Braised Red Cabbage £2**

**Char-grilled Asparagus £3**

**Tender stem Broccoli £3.25**

## Mains

### **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

### **Salmon Conchiglie £13**

Smoked and flaked poached salmon with baby spinach and pasta shells in a white wine, cream & dill sauce

### **Whole-Tail Breaded Scampi £13**

Served with chips, salad, home-made tartare sauce and a wedge of lemon

### **Gnocchi Pomodoro (V) £12.25**

Small potato dumplings with spinach & olives in a rich tomato & oregano sauce. Topped with freshly torn basil leaves, parmesan shavings and a drizzle of chilli oil

### **Venison Mixed Grill (GF) £17.5**

4oz Haunch steak, burger & sausage served with sweet potato fries, corn on the cob, tomato, mushroom and caramelised red onion.

### **Bang Bang Chicken Salad (GF) £12.5**

Peanut & coconut marinated chicken served over mixed leaves with beansprouts and julienne of carrot & cucumber, tossed with sweet chilli and sesame dressing

## Desserts

### **Mango & Coconut Panna Cotta (GF) £5.75** Topped with crushed pistachios

### **Churros £6.5** Sprinkled with cinnamon sugar, butterscotch dip

### **Treacle Sponge Pudding £6.25** Served with a choice of Madagascan vanilla ice cream or creamy custard

### **White Chocolate & Raspberry Cheesecake £6.75** Baked cheesecake on a digestive biscuit crumb, fruit coulis & lime sorbet

### **Salted Caramel Rocky Road Brownie £6.5** With peanut butter ice cream

### **Ice Cream (GF)**

1 scoop £1.75 2 scoops £2.95 3 scoops £4.25

# *Scotts Arms Sunday Menu*

## *Children's Menu*

*£5.50*

*Wholetail Breaded Scampi, chips & peas*

*Chicken Nuggets, chips & beans*

*Penne Pasta with basil pesto*

*Small Roast Dinner £7*

*Served with Potatoes, Vegetables, Yorkshire Pudding & Gravy*



*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.*