



STARTERS

Soup du jour, sometimes smooth, sometimes rustic, always homemade, served with warm crusty bread (V, GF*)	£4.95
Tiger prawns, white wine, chilli, garlic and olive oil, served with crusty bread (GF*)	£7.95
Creamy garlic mushroom pot, topped with a Wensleydale cheese and bread crumb crust (V, GF*)	£5.95
Homemade chicken liver pâté, red onion marmalade and sourdough crisps (GF*)	£5.95
Beer battered haddock goujons, chunky tartare sauce and a wedge of lemon	£6.50
Baked camembert studded with garlic and rosemary, served with crusty bread (V, GF*)	£7.95
Lemon peppered calamari served with a chilli and lime mayonnaise	£6.95
Oriental duck salad, with orange segments and mustard seeds, topped with honey, chilli, garlic and coriander dressing (GF)	£7.95

MAIN COURSES

LOCAL VENISON AND REDCURRANT CASSEROLE Served with a herb and suet dumpling	£14.95
SPICED HONEY AND GINGER GLAZED DUCK served with stir fried vegetables and wilted pak choi (GF)	£16.95
CRISPY ROAST BELLY PORK with red cabbage, hash brown potato cake and cider gravy (GF)	£13.50
CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and wild mushroom sauce (GF)	£12.95
PIE OF THE DAY, WITH SHORTCRUST PASTRY, served with chunky chips and mushy peas	£12.95
NETHERSIDE LAMB SHOULDER mint marinated and slow roasted for seven hours served with colcannon mashed potato and a minted jus (GF)	£16.95
BEER BATTERED HADDOCK FILLET, chunky hand cut chips, mushy peas and homemade tartare sauce	Sm £7.95 Lrg £13.95
VEGAN CRUMBLE with tomato and Provençal vegetables, topped with a herb crust, served with house salad (Vegan)	£9.95
ROASTED BUTTERNUT SQUASH RISOTTO, topped with camembert cheese and pea shoots (V, GF)	£9.95

OUR FAMOUS BURGERS

Served in a toasted brioche bun with hand cut chunky chips

GAMEKEEPER'S STEAK BURGER
Served in a toasted bun with Monterey Jack cheese, fully loaded with gherkins, smoked steaky bacon, tomato and baby gem lettuce, served with homemade coleslaw, salsa mayonnaise and skin on fries

£12.95

FAT PIG BURGER
Steak burger topped with BBQ pulled pork, crispy smoked streaky bacon, Monterey Jack cheese, tomato and baby gem lettuce, served in a toasted bun with BBQ sauce and skin on fries

£14.95

GRILLED VEGETABLE AND GOAT'S CHEESE BURGER
topped with tomato and baby gem lettuce, served in a toasted bun with homemade coleslaw, beetroot relish and skin on fries (V)

£10.95

FROM THE GRILL

10oz GAMMON STEAK £13.95

Topped with fresh pineapple and fried egg, served with chunky hand cut chips, house salad or garden peas (GF)

28 DAY AGED STEAK £16.95

Cooked to your liking, served with chunky hand cut chips, grilled tomato and confit field mushroom

8oz Dales sirloin steak (GF)
8oz Dales rib-eye steak (GF)
10oz Dales rump steak (GF)

Add peppercorn or blue cheese sauce for £2.95 (GF)
Add beer battered onion rings for £2.95

FROM THE SEA PLATTER

The perfect starter for two to share or
as a main course for one

Tiger prawns in white wine, chilli, garlic and olive oil, smoked salmon, beer battered haddock goujons, lemon peppered squid, crusty bread, lemon mayonnaise and chunky tartare sauce.

£17.95

SIDE DISHES

Hand cut chunky chips (Vegan, GF)
Beer battered onion rings (V)
Dressed house salad (Vegan, GF)
Winter vegetables (V, GF)
Peppercorn sauce (GF)
Yorkshire blue cheese sauce (GF)
Sweet potato fries (V, GF)
Toasted garlic ciabatta (V) - £3.95

£2.95

CURRY CORNER

Poppadoms and pickle tray (GF)
£2.95

Bombay potatoes (GF)
£3.95

Please ask for today's selection of homemade curries, served with basmati rice
£10.95



THE GAMEKEEPER'S INN

LONG ASHES PARK

MENU

FRESHLY PREPARED SANDWICHES SERVED 12 – 5PM

SANDWICHES - £8.95

Choose from white or brown bloomer bread, served with hand cut chunky chips, dressed salad and coleslaw

Cajun chicken ciabatta with lemon mayonnaise (GF*)

Hot beef and fried onion ciabatta (GF*)

Fish finger ciabatta with tartare sauce

Bacon, brie and cranberry ciabatta (GF*)

Mozzarella, fresh tomato and basil flatbread (V, GF*)

DESSERTS

DAVID'S MELT IN THE MOUTH STICKY TOFFEE PUDDING
toffee sauce and vanilla ice cream (V, GF*)

CHEESECAKE OF THE DAY
served with a winter berry compote (V)

HOMEMADE CHOCOLATE BROWNIE
with rich Belgian chocolate sauce and double Jersey ice cream (V, GF*)

WHITE CHOCOLATE AND CRANBERRY BREAD AND BUTTER PUDDING
served with custard (V)

VANILLA PANNA COTTA
topped with stewed fruits (V, GF)

VEGAN MERINGUES
served with whipped soya cream and fresh fruit (Vegan, GF)

ALL £5.75

Gluten free chocolate brownie, sticky toffee pudding and crème brûlée
are available on request, please speak to your server.

ICE CREAM AND SORBET

Choose your favourite flavour! (V, GF)
Sorbets are Vegan

Strawberry sensation

Vanilla pod

Double Jersey

Double chocolate chip

Thunder and lightning

Lemon sorbet

Raspberry sorbet

Strawberry sorbet

1 SCOOP £2.45

2 SCOOPS £3.25

3 SCOOPS £3.95

THE GAMEKEEPER'S CHEESE BOARD

Old Peculier, Wensleydale, Yorkshire Blue and Brie served
with crackers, grapes and homemade chutney (V)

£8.50

HOT DRINKS

Americano	£2.25	Mocha	£2.50
Latte	£2.50	Hot Chocolate	£2.65
Cappuccino	£2.50	Yorkshire Tea	£2.25
Flat White	£2.50	Herbal Tea	£2.25
Espresso	£2.00		

LIQUEUR COFFEE £4.25

Irish with Jameson Irish Whiskey

Gaelic with Famous Grouse Whisky

Irish Cream with Baileys

Seville with Cointreau

Parisienne with Tia Maria