Sunday Menu

Guy-Fawkes-Inn

Light the Fuse **Guy Fawkes Classics** £3.95 Each or all 3 For £11 **Hand Battered Haddock Fillet** £13.95 Black Sheep Batter, Chunky Chips, **Assortment of Breads** Mushy Peas and Tartar Sauce Choice of Butter, Rapeseed Oil and Balsamic, or Hummus (V, GFA) 8oz All Beef Burger £14.95 Smoked Bacon & Cheese Stack, **Breaded Whitebait** Hand Cut Chips and Onion Rings Smoked Paprika and Aioli Chicken Tikka Masala £14.95 **Honey & Mustard Glazed Chipolatas** Coconut Rice, Onion Bhaji, Poppadom and Mango Chutney (GF) Marinated Olives (VE, GF) **Vegetable and Chickpea Curry** £13.95 Coconut Rice, Onion Bhaji, Poppadom Start the Fire and Mango Chutney (VE, GF) Homemade Soup (V, GFA) £5.95 Bread Roll On the Side **Smoked Haddock Fishcake** £7.95 **Hand Cut Chips** £2.95 Creamed Spinach and Dill **Mashed Potato** £2.95 **Ham Hock Terrine** £7.25 Seasonal Vegetables £2.95 Granary Toast and Piccalilli **Dressed Salad** £2.95 **Onion Rings** £2.95 **Sunday Roasts** Served with Homemade Yorkshire Pudding, Let It Burn Roast and Mash Potatoes, Seasonal Vegetables and a Jug of Gravy **Sticky Toffee Pudding** £6.50 Yorkshire Clotted Cream Roast Beef Fed & Reared in the **Yorkshire Dales** Raspberry Bakewell Tart £6.50 £13.95 Raspberry Sauce and Vanilla Ice Cream Nidderdale Roast Chicken Breast £12.95 Dark Chocolate & Hazelnut Brownie £6.50 Loin of Yorkshire Reared Pork £13.95 Vanilla Ice Cream **Veg Nut Roast** (V) £12.95 **Selection of British Cheese** £6.50

Grapes, Chutney and Wafers

Wine List

Guy-Fawkes-Inn-

| White | | | |
|----------------------------------------------------------|-------|-------|--------|
| | 175ml | 250ml | Bottle |
| Castillo de Piedra Viura, <i>Spain</i> | £5.25 | £6.75 | £18.95 |
| Ponte Pinot Grigio, <i>Veneto, Italy</i> | £5.90 | £7.30 | £21.50 |
| Pocketwatch Chardonnay, Central Ranges, Australia | £5.90 | £7.30 | £21.50 |
| Las Ondas Sauvignon Blanc, <i>Chile</i> | £6.05 | £7.50 | £22.50 |
| Boschendal 'Rachelsfontein' Chenin Blanc, South Africa | | | £24.95 |
| Cloud Island Sauvignon Blanc, Marlborough, New Zealand | d | | £25.95 |
| Picpoul de Pinet, Cuvée Thetis, Languedoc, France | | | £26.95 |
| Gavi, Terre del Barolo, <i>Italy</i> | | | £29.95 |
| Sancerre, Bourgrier, <i>Loire, France</i> | | | £34.95 |
| Chablis, Moreau & Fils, <i>Burgundy, France</i> | | | £36.95 |
| Red | | | |
| | 175ml | 250ml | Bottle |
| Castillo de Piedra Tempranillo, <i>Spain</i> | £5.25 | £6.75 | £18.95 |
| Aimery Merlot, <i>France</i> | £5.95 | £7.50 | £21.95 |
| Grapeful Dead Shiraz, Australia | £5.95 | £7.50 | £21.95 |
| Dead Man's Dice, Malbec, Mendoza, Argentina | £6.70 | £8.25 | £23.95 |
| Los Ondas, Cabernet Sauvignon, Chile | | | £23.95 |
| Mandorla Montepulciano d'Abruzzo, <i>Italy</i> | | | £24.95 |
| Caliterra Carmenére Reserva, Chile | | | £24.95 |
| Left Field Syrah, <i>Hawkes Bay, New Zealand</i> | | | £35.95 |
| Crozes-Hermitage, Domaine Pradelle, <i>Rhône, France</i> | | | £36.95 |
| Barolo Terre del Barolo, <i>Italy</i> | | | £39.95 |
| Rosé | | | |
| | 175ml | 250ml | Bottle |
| To be Continued, Zinfandel Rose, California, USA | £5.70 | £7.15 | £20.95 |
| Zimor Pinot Grigio Blush, <i>Italy</i> | £5.95 | £7.50 | £21.95 |
| Sparkling | | | |
| | | 125ml | Bottle |
| Prosecco, Vignana DOC Extra Dry, <i>Italy</i> | | £5.50 | £25.95 |
| Champagne Laure d'Echarmes NV, <i>France</i> | | | £34.95 |
| Taittinger Brut Reserve NV, <i>France</i> | | | £49.95 |