KINGS ARMS
ASKRIGG

Sunday Menu

1 COURSE £18.95 | 2 COURSES £24.95 | 3 COURSES £29.95

STARTERS

SOUP OF THE DAY (see specials board) (V) (VGNO) (GFO)
SMOKED SALMON Horseradish mayonnaise, salad garnish and brown bread and butter (GFO)
HOMEMADE GARLIC MUSHROOMS topped with Wensleydale cheese with crusty bread (GFO)
BREADED DUCK BON BONS served with Hoisin Dip & salad garnish
BREADED WHITEBAIT with a homemade dill, lemon and garlic mayo

MAIN COURSE

ROAST BEEF, ROAST PORK, OR ROAST CHICKEN (GFO)
served with a Yorkshire pudding, roasties, mashed potato, honey parsnips, seasonal vegetables & gravy
Half portions of the above ***£9.95***
Cauliflower cheese available ***£2.50*** *per portion*
Yorkshire Pudding ***£1.50*** *each*

MIXED ROAST
All 3 meats, as above, supplement **£5** – *no half portions available (GFO)*

BRIE, MUSHROOM AND CRANBERRY WELLINGTON
Homemade Wellington with creamy brie, mushrooms and cranberry served as a roast dinner or with skinny fries & salad (V)

COTTAGE PIE
Homemade Cottage pie topped with mature cheddar mash served with mixed vegetables (VGNO)

ASKRIGG ALE BEER BATTERED HADDOCK
Askrigg Ale battered Haddock, twice cooked chips, mushy peas and homemade tartare sauce

HOMEMADE SPAGHETTI BOLOGNAISE
Homemade Spaghetti Bolognaise served with garlic bread

DESSERTS

CRUMBLE OF THE DAY
Served with Custard (GFOA)

STICKY TOFFEE PUDDING
With butterscotch sauce and vanilla ice cream (GFOA)

RICE PUDDING
Creamy vanilla rice pudding topped with berry compote (GF)

ETON MESS
Meringue, mixed Berry compote and cream

2 SCOOPS OF ICE CREAM
(Vanilla, Strawberry, Chocolate or Mint Choc Chip)