



THE SITWELL ARMS

Sunday Lunch

Starters

Chef's Soup of The Day £6.50 (GFR, V, D)
Roll & Butter

Tandoori Spiced Kebabs £8.25 (D)
Chicken or Halloumi
Aromatic Cous Cous – Cucumber Salad – Mint Yoghurt

Chorizo & Cheese Croquets £7.95 (D)
Smoked Paprika Aioli – Roast Red Pepper & Tomato Salad

Wild Mushrooms £7.25 (D, GFR)
Spinach, Garlic & Pine Nuts – Baked with Gruyere
& Free Range Egg – Crusty Bread

Potato Rosti £8.75 (D, GF)
Smoked Haddock – Poached Egg
Hollandaise Sauce – Shaved Asparagus

Greenland Prawn Cocktail £8.50 (GFR)
Giant Crevette – Marie Rose Sauce – Brown Bloomer & Butter
Add Smoked Salmon £3.50

Yorkshire Puddings – Caramelised Onion Gravy £4.95

Salads

Superfood Poke Bowl £14.50 (N, GF)
Tomato – Cucumber – Butternut Squash – Avocado
Toasted Pine Nuts – Soft Boiled Egg

Caesar £12.95 (D, GFR)
Cos Lettuce – Parmesan – Croutons – Soft Boiled Egg

Add Chicken Breast £4
Add Prawns £5.50
Add Pan Fried Salmon £6
Add Toasted Goats Cheese £2.75

Chefs Recommendations

Baked Fillet of Sea Bass £23.95 (D)
Crushed New Potatoes – Charred Tender Stem Broccoli
Sauce Vierge

Pan Fried Calves Liver £18.95 (D)
Farmhouse Sausage – Smoked Bacon Mash
Buttered Savoy – Caramelised Shallot – Deep Fried Leek

Butternut Squash Steak £16.25 (D, GF, VGR)
Sauté Wild Mushrooms & Lentils – Mixed Beans, Spinach &
Asparagus – Pesto – Goats Cheese

Roasts

Traditional Locally Reared Roasted Joints served with
Homemade Yorkshire Pudding,
Homemade Creamy Mash, Seasoned Roasted Potatoes,
Stuffing and Fresh Market Vegetables
with a side of Cauliflower Cheese

21 day Matured Sirloin of Beef – £18.50
Rosemary & Garlic Roasted leg of Lamb – £16.50
Breast of Turkey – £14.75
Honey & Thyme Roasted Pork loin – £13.75
All 4 Meats – £19.95
Quorn Fillet with Vegetarian Gravy – £12.95

Favourites

Pie of the Day £14.50 (D)
Buttered Greens – Chips – Gravy

Beer Battered Fish
Served with Hand Cut Chips – Mushy Peas – Home Made Tartar
Sauce

Cod Loin £13.95
Whitby Haddock Whopper £17.50

Chefs Steak Burger £15.50
Cheddar Cheese & Burger Relish
In a Brioche Bun Served with Hand Cut Chips – Onion Rings
– Dressed Salad

Tomato & Basil Gnocchi £13.95 (V, D)
Mozzarella Balls – Sweet Red Drop Peppers – Pesto – Garlic Slices
Add Spicy Nduja £3

Desserts

Sticky Toffee Pudding £7.95 (D, GFR)
Vanilla Ice Cream – Toffee Sauce – Honey Comb

Profiteroles £7.25 (D)
Baileys Chocolate Sauce – Vanilla Seed Ice Cream – Oreo Crumb

Warm Cherry Bakewell Frangipane Tart £7.50 (D)
Crème Anglaise – Vanilla Seed Ice Cream – Cherry Compote

Chocolate Brownie Torte £7.95 (VGR, GF)
Vanilla Ice Cream – Toffee Sauce – Honey Comb

Orange & Cointreau Crème Brulee £6.95 (D, GFR)
Short Bread Biscuit – Candied Zest – Torched Orange Segments

Chocolate Brownie Sundae £7.95 (D)
Chocolate Sauce – Chantilly Cream – Oreo Crumb

Cheese & Biscuits £9.95
Celery – Apple – Grapes – Chutney



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Snack Menu

Hot Sandwiches & Flatbreads

Hot Meat £9.50 (GFR)

Roast Potatoes – Gravy

Chargrilled Chicken Gyros Flat Bread £11.75 (D)

Tzatziki – Salad

BBQ Pulled Beef Brisket Flat Bread £13.95 (D)

Caramelised Onion – Sun Blush Tomatoes

Mozzarella – Sour Cream

Halloumi Flat Bread £10.95 (D)(N)

Roast Red Pepper – Tzatziki – Salad

Cold Sandwiches

Served on White or Brown Bloomer

Mature Cheddar & Red Onion Savoury £7.95 (D)(GFR)

Ham & Pickle £8.50 (GFR)

Prawn Marie Rose £10.25 (GFR)

Tuna Mayonnaise & Cucumber £8.25 (GFR)

Sides

Hand Cut Chips £3.95

Add Garlic Truffle Oil & Parmesan £1.25 (D, GF)

Dirty French Fries:

Bacon & Nachos Cheese Sauce **£5.95 (D, GF)**

Cajun Spice & Sour Cream **£4.95 (D, GF)**

Beef Brisket & Jalapeños & Nachos Cheese Sauce **£6.75 (D, GF)**

Caramelised Onion, Baby Drop Peppers

& Nachos Cheese Sauce **£5.75 (V, D, GF)**

Sweet Potato Fries £5.25 (V, GFR)

Halloumi Fries & Chilli Jam £6.25 (D, GFR)

Battered Mushroom & Garlic Aioli £4.95

Crispy Fried Battered Onions £4.75

Mini Super Food Poke Bowl £7.50 (N, GF)

Buttered Panache Veg £5.25 (D, GF)

Garlic Flat Bread with Garlic Aioli £4.25

Add Cheese £1.25 (D)