



THE SITWELL ARMS

Main Menu

Starters

Buttermilk Chicken Strips £8.25
Chilli Jam - Baby Leaf Salad

Creamy Mushrooms with Garlic, Rosemary & Thyme £7.25 (D, V)
Baked with Stilton & Panko Crumbs - Crusty Bread

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

Ham Hock Terrine £7.50 (GFR)
Golden Beetroot & Pineapple Salsa - Deep Fried Capers
Toasted Sourdough

Thai Spice Salmon Fishcake £7.95 (D, GF)
Thai Salad - Garlic Chilli & Lime Dressing

Greenland Prawn Cocktail £8.95 (GFR)
Giant Crevette - Marie Rose Sauce - Brown Bloomer & Butter
Add Smoked Salmon £3.75

Sharing Starters

Honey & Rosemary Baked Camembert £13.95
Topped with Crispy Pancetta - Sourdough Crostini
Caramelised Red onion Chutney - Celery, Walnut & Grape Salad

Greek Sharing Platter £16.95
Lamb & Mint Meat Balls, Fried Potatoes, Halloumi Fries, Feta & Tomato Salad, Crispy Pitta Triangles, Tzatziki, Humous - Honey

Loaded Nachos £10.95
Salsa, Mozzarella & Jalapeños - Sour Cream & Guacamole

From the Grill

Served with Hand Cut Chips, Grilled Mushroom, Roasted Cherry Tomatoes & Crispy Fried Onion

2 x 6oz Barnsley Minted Lamb Chop £24.95 (GFR)

8oz Rib Eye £23.95 (GFR)

6oz Fillet £25.95 (GFR)

8oz Gammon & Egg £13.95 (GFR)

16oz Cote De Boeuf (Ribeye on the bone) £34.95
Make this a Sharer for 2 £10 extra

Mixed Grill £26.95 (GFR)
Rump, Gammon, Lamb Cutlet, Sausage, Pork Loin,
Black Pudding, Fried Egg

Hunters Chicken £16.95 (GFR)
Bacon - BBQ Sauce - Cheddar Cheese

Sauce Boats £3.95 (D, GFR)
3 Peppercorn | Red Wine & Mushroom
Port & Stilton | Béarnaise | Dianne

Chefs Recommendations

Fillet of Beef Wellington £29.95 (D)
Dauphinoise Potato - Roasted Parsnip & Puree
Buttered Asparagus - Red Wine Reduction

Garlic & Rosemary Roasted Lamb Rump £22.95 (D, GFR)
Buttery Fondant - Minted Pea Puree
French Style Peas - Honey Roast Carrots

Pan Fried Fillet of Salmon £24.95 (D, GF)
Garlic & Saffron Fondant Potato - Creamy Mussel, Leek & White
Wine Sauce, Charred Tender Stem

Wild Boar Sausage £18.95 (D)
Bubble & Squeak - Buttered Savoy - Honey Roast Carrots Red
Wine Sauce - Crispy Fried Shallots

Pan Roasted Chicken £18.95 (GF, D)
Buttery Mash - Sauté Wild Mushrooms & Asparagus
Tender Stem Broccoli - Creamy Garlic Sauce

Crispy Beer Braised Pork Belly £18.50
Dauphinoise Potato - Braised Red Cabbage
Sweet Potato Puree - Black Pudding Bon Bon

Garlic & Thyme Baked Portobello Mushroom £16.95
Green Lentil, Soya Beans, Asparagus & Spinach Fricassee
Toasted Goats Cheese

Allergen Key

(D) - Contains Dairy
(GF) - Gluten Free
(GFR) - Gluten Free on Request
(V) - Vegetarian
(VG) - Vegan
(VGR) Vegan on Request
(N) - Contains Nuts

Favourites

Mexican Fajitas

Salsa – Sour Cream – Guacamole – Cheddar Cheese –
Flour Wraps

**Ribeye Steak £21.50 | Chicken £16.95 |
Halloumi £15.95 | Mushroom £12.95**

Pie of the day £15.25 (D)

Hand Cut Chips – Green Vegetables – Gravy

Catch of The Day :

Chunky Chips – Mushy Peas – Lemon & Tartare

Beer Battered Haddock

Mini Fillet £9.95 or Whopper £15.95

Whitby Breaded Scampi

8 pieces £9.95 or 16 pieces £14.95

Chef's Burgers £15.95:

Served in a Beer Sourdough Bun – Hand Cut Chips
Crispy Fried Onions – Dressed Salad

Steak Burger – Burger Sauce – Cheddar Cheese & Bacon (GFR)

Cajun Spiced Chicken Breast – Sour Cream (GFR, D)

Spicy Bean Burger (VG) – Salsa

Tikka Masala ~ Chicken or Quorn £16.95 (GF, D)

Pilau Rice – Poppadom's – Onion Bhajis – Yoghurt & Mint – Mango
Chutney – Cucumber Salad

Roast of The Day (GFR, D)

Yorkshire Pudding – Mash & Roasted Potatoes
Selection of Vegetables

Small £9.95

Large £16.95

Goats Cheese & Caramelised Onion Tart £13.95

Sweet Potato Fries – Dressed Salad

**Lunch Time Special – All Favourite Dishes Include a Free Drink
Available: Tuesday – Thursday 12-2pm, Choose from;**

House Wine – 175ml

Glass of Red White or Rose

Lager or Beer – Half Pint

Coors or Worthingtons

Soft Drinks – Half Pint

Coke, Lemonade, Tonic Water, Soda & Lime

Hot Beverage – Small Pot

Tea or Standard Coffee

Sides

Hand Cut Chips £3.95

Dirty French Fries:

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

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

Sweet Potato Fries £5.25 (V, GFR)

Halloumi Fries & Chilli Jam £6.95 (D, GFR)

Battered Mushroom & Garlic Aioli £4.95

Crispy Fried Battered Onions £4.95

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

Buttered Panache Veg £5.25 (D, GF)

Garlic Bread with Garlic Aioli £4.25

Add Cheese £1.25 (D)

Risotto & Pasta

Beef Lasagne £14.95

Garlic Bread – Dressed Salad – Wedges

Sun Blush Tomato Risotto £13.95 (VGR, D, GFR)

Parmesan Cheese – Garlic Bread

Cajun Mushroom Pasta £13.95 (D)

Garlic Bread

Penne Pasta – Tomato & Mediterranean Vegetable Sauce £12.50

Balsamic – Garlic Slices (VG)

Add

Salmon Fillet £9 (GF)

Chicken Breast £6 (GF)

Toasted Goats Cheese £4 (D)

Tapas

**Kalamata & Halkidiki Olives
with Sunblush Tomatoes £5.35 (VG)**

Crispy Fried Salt & Pepper Squid £8.25

Chilli Chicken Chunks £6.75

Garlic & Rosemary Hasselback Potatoes £4.75 (VG)

**Sauté King Prawns with Cherry Tomatoes – Spinach – Chilli, Lime
& Garlic Butter £9.95 (D)**

**Crusty Ciabatta with Olive Oil, Balsamic and Garlic Aioli (GFR)
£4.25**

Black Pudding & Pulled Pork Bon Bons £6.75

Sunblush Tomato & Feta Salad with Crispy Croutons £5.25

**Baked Gran Bosco Sarta Chorizo
with Cider & Honey £5.95 (GF)**

Buy 4 and choose a 5th for FREE

Desserts

Sticky Toffee Pudding £7.95 (D, GFR)

Vanilla Ice Cream – Toffee Sauce – Honeycomb

Chef's Cheesecake of The Day £8.25

Ask About Todays Choice

Warm Cherry Bakewell Frangipane Tart £7.95 (D)

Crème Anglaise – Vanilla Seed Ice Cream – Cherry Compote

Chocolate Brownie Torte £7.95 (VGR, GF)

Vanilla Ice Cream – Toffee Sauce – Honeycomb

Cappuccino Crème Brûlé £6.95 (D, GFR)

Short Bread Biscuit – Chocolate Soil

Chocolate Fondant £8.50 (D, GFR)

Vanilla Seed Ice Cream – Chocolate Sauce

Eton Mess Sundae £7.95 (D)

Raspberry Sauce – Chantilly Cream

Cheese & Biscuits £9.95 (D)

Celery – Apple – Grapes – Chutney