

# COORE ARMS

## PUB & DINING

### Sunday Menu

One Course 10.50 Two Course 14.50 Three Course 16.50

#### Starters...

- Chef's homemade soup with warm crusty bread & butter **V GFO**
- Smooth chicken liver pate with crusty ciabatta & red onion marmalade **GFO**
- Fresh battered chicken goujons with sweet chilli dipping sauce
- Proper prawn cocktail Marie Rose sauce, brown bread & butter **GFO**
- 2 Yorkshire puddings with proper gravy **V GFO**

#### Traditional Roast Dinners...

- Slow roasted tender Yorkshire beef
- Roast turkey with sausage meat and apricot stuffing
- Roast leg of English lamb
- All roasts are served with roast potatoes, homemade Yorkshire pudding, fresh vegetables, roast parsnips and proper gravy.
- All meat roasts are available with gluten free gravy and gluten free Yorkshire pudding.

#### Seafood Dishes...

- Pan-fried salmon fillet with fresh lemon and dill sauce, roast and mashed potatoes, vegetables
- Whitby scampi, homemade chunky chips and garden peas served with tartare sauce
- Fresh battered haddock with chips, homemade mushy peas & tartare sauce

#### Vegan Dishes...

- Vegetable and nut roast with all the trimmings and vegan gravy **GFO**
- Vegan Moussaka with chips, vegan coleslaw and salad garnish **GF**
- Jackfruit pasta bake with chips, vegan coleslaw and salad garnish **GF**

**V Vegetarian GF Gluten Free GFO Gluten Free Option available**

All of our food is prepared fresh to order, please sit back, relax, and enjoy your visit.

We are more than happy to adapt the menu to your liking, so if you have any allergies, intolerances or simply fancy something you can't see, please let us know.

Service is not included

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### A little something to follow...

#### Desserts...

Chocolate brownie with chocolate sauce and ice cream

Baileys & Malteser roulade, chantilly cream, fruit compote and ice cream

Dark chocolate and orange sponge with hot custard **✓ GF**

Sticky toffee pudding, hot toffee sauce & ice cream

Clementine & Drambuie sponge with hot custard

Cheesecake of the day with vanilla ice cream

#### Ice creams

Set menu price includes 2 scoops of **'Archer's' locally produced Dairy Ice cream**

Choose from - Vanilla, Chocolate, Strawberry, Raspberry Pavlova, Cinder Toffee, Ferrero Roche, Black Cherry, Lemon Cheesecake, Cookies and Cream, Baileys.

(All ice creams are gluten free excluding the fan wafer)

#### Coffee & Hot drinks

Our coffee is made from a special blend of Arabica and Robusta coffee beans.

Espresso (short and strong)	1.95
Double Espresso	2.50
Americano (regular filter coffee, fresh ground Espresso and hot water)	2.20
Cappuccino (frothy coffee)	2.50
Latte (milky coffee)	2.50
Mocha (rich chocolate and frothy milk coffee)	2.75
Baileys Latte	4.95
Tea pot for one (English, peppermint, green tea or selected fruit teas)	2.20
Luxury Hot Chocolate (served with lashings of squirty cream and marshmallows)	2.95