

FOOD MENU



Our Food Menu

We will only ever serve you food we'd be happy to be served ourselves, which is why all our chickens and eggs are free range. We also support local artisan cheese makers like Mrs Bell from Shepherd's Purse.

We buy seasonal and local produce wherever possible. Sourcing the best quality fresh ingredients from ethical producers costs us more, but we know that if we can trust our suppliers, then you can trust us.

From the Stove

Pan Fried Sea Bass

with fennel & basil risotto & lemon rapeseed oil £13.95

Rack of Kirkby Malzeard Lamb

with crispy lamb breast, heirloom tomatoes, courgettes & 3-day stock £15.50

Bishop Thornton Belly Pork

with smooth mash, Jamie's black pudding, caramelised apples, savoy cabbage, crackling & crispy sage £13.95

Pea & Shallot Tortellini

with toasted pine nuts, tomato sauce & olive toast £6.25/£9.95 🌿

Fillet of Black Mountain Venison

with ox cheek & wild mushroom pie, cauliflower purée & brandied cherries £14.95

Wateredge Farm Steaks

All our steaks are from Wateredge farm in the Yorkshire Dales, matured for 30 days, seasoned with Maldon sea salt & black pepper. Served with dripping cooked chips, watercress & crispy onion rings.

10 oz Signature 'Flat Iron' Steak £14.25

10 oz Rib-eye Steak £17.95

14 oz T-bone Steak £17.95

20 oz Bone on Rib of Beef for two to share £39.95 (please note this will take a little longer to cook)

Add to your steak – Pepper sauce, blue cheese sauce *or* sticky red wine sauce for £2.25

(Nieto Reserva Malbec is perfect with a juicy steak!)

Home Comforts

Yorkshire Sausage

with smooth mash, crispy onion rings & Timothy Taylor beer gravy £9.25

Field Mushroom and Goat's Cheese Burger

with homemade BBQ sauce & hand cut chips £8.95 🌿

Thick Cut Wensleydale Gammon

with soft fried hen's egg, pineapple pickle & dripping cooked chips £9.25

'Scampi in a Basket'

Fresh Fleetwood scampi, dripping cooked chips, crushed peas & tartare sauce £10.95

'Pie & Mash'

Yorkshire beef pie with Timothy Taylor beer, smooth mash & seasonal vegetables £9.95

Homemade Burger

with cheese, crispy bacon, homemade BBQ sauce, crispy onion & dripping cooked chips £8.95

'Fish & Chips'

Crunchy east coast haddock, dripping cooked chips, tartare sauce & chip shop mushy peas £6.95/£9.95

Starters

Chicken Liver and Wild Mushroom Pâté with tomato jam & thin toast £5.75

Smoked Trout Salad

with pink grapefruit, Whitby crab & king prawns £6.95

Jamie's Homemade Black Pudding

with pancetta, baby onions & crispy poached egg £5.25

Crispy Lamb Breast

with marinated feta, roast fennel, sun blushed tomatoes & mint £5.95

Kitchen Soup of the Moment

with Craven Bakery bloomer £4.50

Warm Craven Bakery Bloomer 🌿

with olives, aged balsamic & olive oil... £4.50
...*add* Skipton chorizo, marinated feta, sun blushed tomatoes - perfect for sharing £9.95

Perfect for lunch but available all day

Home Cooked Ham

with dripping cooked chips & fried free range eggs £7.75

'Lasagne Ragu' of Yorkshire Dales Beef

with red wine, parmesan, rocket & garlic focaccia £9.95

Peppered Steak Salad

with Shepherd's Purse Yorkshire Blue cheese & sticky onions £9.25

Free Range Omelette

with wild mushrooms, cherry tomatoes & dressed baby leaf salad £5.95 🌿

King Prawn Salad

with satay dressing, beansprouts, carrots, baby leaf & lime £6.50/£9.25

Slow Cooked Belly Pork Salad

with Pink Lady apples & crackling £6.50/£8.95

Free Range Egg Fettucini

with sundried tomato, feta & torn basil £5.95/£7.95 🌿

'Ploughman's Board'

Chicken liver pate, homemade pork pie, home cooked ham, Yorkshire cheese, apple, pickled egg, chutney & local toasted bloomer bread £9.95

Sandwiches

Served until 5pm

Hot and cold, all served with dripping cooked chips *or* tomato salad. Choose from Craven Bakery white *or* granary bloomer.

Woolly Sheep Club

with free range chicken, crispy bacon, vine tomato and garlic mayonnaise £7.95

Yorkshire Fettle

with roasted red peppers, cherry tomatoes & basil £4.95 🌿

Pulled Pork and Sage Stuffing

with wholegrain mustard & apple sauce £7.25

Crunchy East Coast Haddock 'Fish Butty'

with lemon tartare sauce £5.95

Yorkshire Steak

with caramelised onions & portobello mushrooms £9.95

Home Cooked York Ham

with Wensleydale cheese & pickled onions £6.50

Add a little pan of soup for £1.50

Sides

Craven Bakery Bloomer with English Butter £1.50

Pan of Seasonal Vegetables £2.50

Tomato Salad with Aged Balsamic Vinegar £2.50

Crispy Onion Rings £2.50

Dripping Cooked Chips £2.50

Parmesan & Thyme Chips £2.95

Smooth Mash £2.50

🌿 - Vegetarian

Gluten free dishes - we can easily adjust certain dishes to be made with non-gluten containing ingredients - please ask.

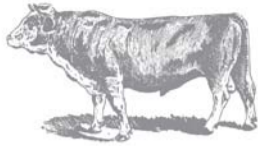
Nut traces - certain items may contain traces of nuts - just ask.

Our teams appreciate recognition for good service and we make sure all tips go direct to our teams.



Steak & Wine Night

Order two of our fabulous 30-day matured Wateredge Farm steaks every Friday and receive a free bottle of house wine.



Why not join our dining club?

Great offers include: 10% off food and accommodation, free bottle of bubbly on your birthday... and lots of other exciting offers! Ask a member of staff about joining today, or join online on our website: www.woollysheepinn.co.uk

Lazy Weekends

Got the kids this weekend? We are the perfect place for a family lunch, whether it's a burger and an award winning cask ale or one of our great Sunday roasts. Our fresh homemade children's menu is available every day with a fun-filled activity pack.

Stay with us...

The Woolly Sheep offers fantastic Dales hospitality at it's very best. We work hard to ensure you have a comfortable and enjoyable stay with us. All 9 bedrooms are en-suite and well equipped. See our website for our room offers or to book online.

WHITE WINES

Villarrica Sauvignon Blanc 2010/11, Maule Valley, Chile
Loaded with fresh gooseberry, citrus & herb notes that lead to a crisp, dry finish.

Btl £15.25 250ml £5.35 175ml £3.95

Villarrica Chardonnay 2011, Maule Valley, Chile
Ripe peach & melon mingle with macadamia nuts & cream on a vibrant, refreshing palate.

Btl £15.25 250ml £5.35 175ml £3.95

Grand Cape Chenin Blanc 2011, Western Cape, South Africa

Refreshingly fruity – apples, guava & citrus. Off-dry, crisp, fruity.

Btl £15.75 250ml £5.75 175ml £4.50

Ancora Pinot Grigio 2011, IGT Venetie, Italy
Hand harvested & gently pressed to retain fresh fruit, lees stirred for weight & texture – Uber PG!

Btl £14.75 250ml £5.15 175ml £3.95

The Cloud Factory Sauvignon Blanc 2011, Marlborough, New Zealand

This elegant Sauvignon Blanc has aromas of stone-fruit and flavours of guava & lime. One sip and your up, up...and away!

Btl £18.95

Nostros Gran Reserva Chardonnay 2011, Casablanca Valley, Chile

Big, rich, classic oaked Chardonnay with roasted cashews, vanilla, citrus & melon.

Btl £20.25

FIZZY WINES

Prosecco Le Dolci Colline Spumante Brut NV, Italy
Hand picked Prosecco. Soft, peachy, easy drinking fizz with hints of apple, pear and orange blossom.

Btl £19.95

Champagne Gremillet Brut Sélection NV, France - IWSC

This small, family run house making rich, fruity Champagnes has won the IWSC Champagne NV Trophy, 3 out of the last 5 years including 2011!

Btl £34.95

Champagne Gremillet Brut Rosé de Saignée 2006 Vintage, France

Made properly, not by adding a dash of red wine like most are! That's why it's so deep & bursting with red fruits along with toast or brioche – breakfast anyone?

Btl £39.95

Champagne Lallier Grand Cru Grande Réserve Brut NV, France

Small "House" next to cellars older than and matured for longer than, Bollinger, oh, & GRAND CRU!!!!

This truly is class in a glass.

Btl £39.95

RED WINES

Villarrica Merlot 2011, Maule Valley, Chile
Soft & very smooth with plum & damson flavours. Bigger & richer than most with a long finish.

Btl £15.25 250ml £5.35 175ml £3.95

Deer Point Private Selection Cabernet Sauvignon 2010, Thracian Valley, Bulgaria

Aromas of mature cherry, almond, eucalyptus & cinnamon, with flavours of bramble and black fruit with a rich finish.

Btl £15.25 250ml £5.35 175ml £3.95

Grand Cape Shiraz 2011, Western Cape, South Africa
Smokey spicy blackberry fruit cake & a twist of black pepper. Fruity, full, soft.

Btl £15.75 250ml £5.75 175ml £4.50

Patternina Monte Haro Rioja 2009, Spain

Velvet soft and super smooth Rioja filled with cassis & vanilla notes from some oak maturation.

Btl £18.25 250ml £6.25 175ml £4.95

Calusari Pinot Noir 2011, Viile Timisului, Romania

A welcoming nose of autumn fruits. Soft smooth & spicy flavours throughout with generous fruit flavours & lingering aftertaste.

Btl £17.95

The Pugilist Cabernet Sauvignon 2008, Limestone Coast, Australia

Full of cassis, cedar and mint, the epitome of the iron fist in the silken glove. The big hitter of all the grape varieties.

Btl £19.95

One Chain Vineyards "The Curmudgeon" Shiraz 2008, Barossa Valley, Australia

Big brash beastly Barossa Shiraz at its best! A belter! Best value from the Barossa in years – just what Shiraz should be. Dry, full bodied, rich, spicy. Made by Chris Ringland of Three Rivers fame.

Btl £19.95

Nieto Reserva Malbec 2010, Mendoza, Argentina

A block-buster with concentrated blackcurrant, plums & figs, plus a spicy, vanilla & mocha backbone. Mmm!

Btl £23.25

ROSÉ WINES

Ancora Pinot Grigio Rosé 2011, IGT Venetie, Italy
Dry and fruity with sweet red berries and cherries. No blush nonsense, this is a full on proper Rosé due to a large dollop of pinot noir... shhhh!

Btl £14.75 250ml £5.15 175ml £3.95

Les Acrobates Reserve Cinsault Rosé 2011, France

Off-dry, very fruity & oozing strawberries, with a refreshingly crisp finish. It just seems to evaporate!

Btl £15.75 250ml £5.75 175ml £4.50

PORT & PUDDING WINES

Château Haut-Roquefort 2010 Cadillac, France
100% Semillon & 100% botrytised - some vines are over 100 years old. Apricot, quince, candied fruit. Sauternes on a budget but better!
35cl Btl £15.25 125ml £5.50

Araldica "I Classici" Moscato Passito Palazzina 2005, Italy
Refreshing & complex with apricot, acacia, nuts lemon curd & vanilla.

35cl Btl £19.25 125ml £6.50

Krohn Late Bottled Vintage Port 2006, Portugal
LBV Port with bags of flavour & length - black plums, spice & dried herbs, rich, long finish.

75cl Btl £29.95 100ml £4.95

Krohn Colheita 2000 – Single Vintage Tawny, Portugal
Dried figs, raisins, chocolate, honey, caramel & sweet, dried apricots – this is a pudding! Very intense.

75cl Btl £34.95 100ml £5.95

Quinta de Ventozelo 2000 - Full Vintage Port, Portugal
From a truly great year, this has lashings of sweet red & black fruit, is very spicy with plenty of backbone for dealing with cheese, or sipping by the fire.

75cl Btl £44.95

REFRESHING COOLERS Non-alcoholic cocktails

Hell No J2 – Oh! £2.25

All the fun with none of the additives.

Passion fruit purée, orange juice and fresh lemon juice

Cranberry Fizz £2.25

Raspberry purée, cranberry juice & fresh lime topped with lemonade

Appleberry £2.25

Raspberry purée, apple juice & fresh lime topped with lemonade

Pineapple Express £2.25

Passionfruit purée, pineapple juice & fresh lime topped with lemonade

Make your own! Ask staff for custom mixes.

