

Scotts Arms Sunday Menu

Starters

Pork & Thyme Rillettes (g) £6.5

Confit of pork shoulder potted with chopped pickles,
Served with toasted ciabatta, and fruit chutney

Cod & Pancetta Fishcake £7.5

Snow pea shoots and a tangy lemon cream sauce

Char-Grilled Garlic Ciabatta (v) £3

With cheese £3.75

Oak Smoked, Kiln Roasted Salmon (g) £8

Beetroot crisps, celeriac remoulade, watercress

Chefs Soup of the Day (v, g) £5

Served with crusty bread & butter

Goats Cheese & Caramelised Red Onion Tart (v) £7

Cherry tomato compote, fig & white balsamic coulis

Burrata (v, g) £7

Creamy cantered mozzarella with tomato, red onion &
basil salad. Pesto drizzle and toasted pine nuts

Roasts £13.5

All served with Duck fat roasted potatoes, Yorkshire
pudding, gravy and chefs vegetables of the day.
(Gluten free roast dinners available)

Yorkshire Topside of Beef

Homemade creamed horseradish

Rare Breed Pork Loin

Crispy crackling, apple compote

Turkey Breast

Pigs in blankets, sage & onion stuffing

Trio of Meats £16

A bit of everything if you're struggling to decide!!!

Nut & Vegetable Loaf (v)

Combined with cheddar cheese, roast potatoes & gravy

Extra Sides

Yorkshire Pudding £1

Pigs in Blanket £1.50

Mashed Potato £1.5

Balsamic Braised Red Cabbage £2

Char-grilled Asparagus £3

Sesame Drizzled Tender stem Broccoli £3.95

Mains

Fisherman's Pie £14.25

Tiger tail king prawns, flaked salmon and market fresh
white fish combined in a creamy béchamel sauce with
chives. Topped with creamy mash & mature cheddar

Whole-Tail Breaded Scampi £13

Served with chips, salad, home-made tartare sauce
and a wedge of lemon

Chicken & Smoky Bacon Lasagne £12.5

Pasta sheets layered with chicken ragu, creamy
béchamel sauce, parmesan and wilted spinach.
Accompanied by a choice of chips or garlic ciabatta

Asparagus & Pea Girasole (v) £12.5

Sunflower shaped ravioli in a tangy lemon & garden
mint butter sauce, sprinkled with crushed toasted pine
kernals

Barnsley Double Loin Lamb Chop (g) £16.5

Marinated with lemon & mint, char-grilled and served
with garlic crushed peas, sticky redcurrant sauce and
sauté potatoes

Poached Darn of Salmon (g) £14

Smothered in a cream, white wine, dill & prawn sauce
topped with crushed pink peppercorns. Accompanied
by samphire and parsley potatoes

Desserts

Treacle & Pecan Tartlet £7

With raspberries & clotted cream

Churros £6.5

Sprinkled with cinnamon sugar, butterscotch dip

Double Chocolate Cheesecake £6.5

Oreo biscuit base, white chocolate cheesecake,
dark chocolate topping

Orange & Polenta Sponge Pudding £6.5

Smothered in a sticky marmalade sauce with bourbon
vanilla ice cream

Ice Cream (g)

Please ask a member of our team for today's flavours

1 scoop £1.95 2 scoop £3.25 3 scoop £4.5

Gluten Free Chocolate & Coconut Tart £6

Date & mixed nut case with chocolate filling, vanilla
& coconut ice cream

Scotts Arms Sunday Menu

Children's Menu

£5.50

Gluten Free Fish Fingers, chips & peas

Chicken Nuggets, chips & beans

Penne Pasta with basil pesto

Small Roast Dinner £7

Served with Potatoes, Vegetables, Yorkshire Pudding & Gravy



The history of the pub dates back to 1685 following a devastating fire of Sicklinghall. The Scott family, principal land owners in the area built the inn as part of the rebuild of the village a benevolence which carried on into the 19th century when among other things they built the village school.

The Scott family lived at Woodhall now well known as a hotel and was the home of Lord Sicklinghall from as far back as the medieval times. The Scott family motto “non invite minevva” do not envy my wisdom may seem a little pompous to us today but no doubt the villagers certainly agreed with the wisdom of building a new pub for the village.

For more than a century the Scotts Arms remained a rather sleepy village inn until the 18th century when it became fashionable to take carriage drives. The Scotts Arms lay on a busy route between Harewood, Wetherby and Harrogate. With the invention of the motor car our village pub grew steadily further in popularity.

For a short period of time in the mid-18th century the Scotts Arms changed its name to the Middleton Arms. It is said that a land deal between the Middleton family and the Scott family fell through to the favour of the Middleton's. We believe the pub remained the Middleton Arms for around 10 years before the Scott family were reunited with the pub, and has remained the Scotts Arms ever since.