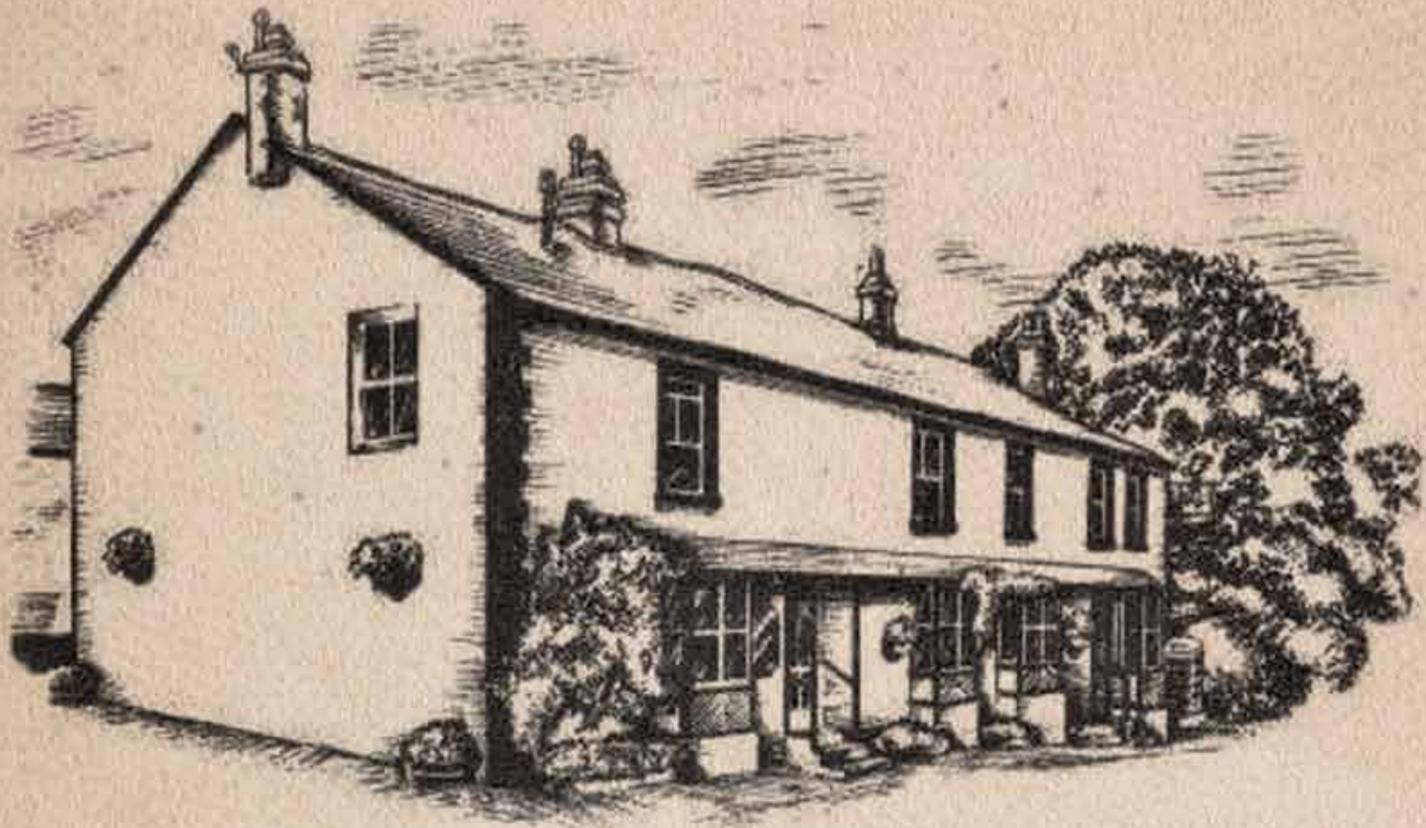


The Scotts Arms



Menu

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 Middletons. 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.



NIBBLES & SHARERS

ROSEMARY & GARLIC
MARINATED OLIVES **GF** **VE** £3.50

SEEDED BATCH & TAPENADES **VE** £7.95

A selection of warm breads, black olive and sun blushed tomato tapenades

PITTA & HOUMOUS **VE** £5.50
Topped with roasted chick peas, lemon & a drizzle of sesame oil

CHAR-GRILLED GARLIC CIABATTA **V** £3
WITH CHEESE **V** £3.75

WARM CRUSTY FIG LOAF **V** £9
With Yorkshire blue cheese, runny honey and toasted walnuts

NACHOS **GF** **V** £8.50
Corn tortilla chips topped with oodles of mozzarella, jalapenos, salsa, guacamole & sour cream

Add BBQ pulled pork or jackfruit **VE** for an extra £2.50

STARTERS

CHICKEN LIVER PATE **GF** £7
Balsamic onion confit, malted wheat toasted bloomer

RED VELVET PRAWNS £8.50
Beetroot panko coated jumbo prawns, arugula, citrus aioli

POTTED CRAB **GF** £8
Pickled cucumber, coriander, watercress, crusty bread

CHEFS SOUP OF THE DAY **GF** **V** £5
Served with seeded artisan roll

BURRATA MOZZARELLA **GF** **V** £7.50
Chicory, pomegranate seeds, candied pecans

SALADS

FETA, MINT & POMEGRANATE **V** £11
Wild rocket leaves, cherry tomatoes, crunchy peppers, toasted pine nuts, spring onion, lemony yoghurt dressing

BUTTERMILK CHICKEN CAESAR £12.50
Crispy fried seasoned chicken served over baby gem with black pudding, smoked pancetta, croutons, parmesan shavings, piquillo peppers, soft poached egg and Caesar dressing

MAPLE & ROSEMARY
ROASTED BEETS **VE** £10.50
Baby mixed leaves, butternut squash, red onion, dried cranberries, toasted walnuts and a balsamic vinaigrette

SIDES

CAJUN FRIES
WITH AIOLI DIP £3.45

SKINNY FRIES £2.75

SWEET POTATO FRIES £3.25

CRISPY BATTERED ONION RINGS £3.50

STEAMED SEASONAL VEGETABLES £3.50

BABY SPINACH, FETA
& POMEGRANATE SALAD £3.50

CORN ON THE COB £2.75

SESAME DRIZZLED TENDER
STEM BROCCOLI £3.95

TRUFFLED MAC 'N' CHEESE £4

PASTA & RISOTTO

BEETROOT & GOATS CHEESE TORTELLONI **V** £13
Fresh egg pasta parcels in a sage butter sauce, sprinkled with crushed toasted pine nuts

CHORIZO, KING PRAWN & SMOKED
PAPRIKA RISOTTO **GF** £15
Lemon oil drizzle & parmesan shavings

LINGUINE PRIMAVERA **VE** £11
Seasonal crisp vegetables tossed in a garlic, lemon & chardonnay sauce with fresh basil

TRUFFLED MAC'N'CHEESE **V** £11
Three cheese sauce, topped with crunchy garlic breadcrumbs
Add smoked pancetta lardons £2.50 Gluten Free penne pasta is available



BURGERS

In a pretzel bun with corn on the cob and skinny fries
UPGRADE TO SWEET POTATO FRIES £1

TANDOORI CHICKEN £10.50
Mango yoghurt, baby spinach

YORKSHIRE BEEF £11.75
Little gem lettuce, plum tomato

LAMB BURGER £12
Feta & mint pesto, watercress

BBQ PULLED JACKFRUIT **VE** £10
Add a topping or two, choose from; £1.25 each
Cheddar, onion rings, streaky smoked bacon, mushrooms & Swiss cheese, blue cheese, guacamole & jalapenos



YORKSHIRE PUB FAVOURITES

12OZ WENSLEYDALE GAMMON STEAK **GF** £13.25
Served with egg or pineapple, chips, garden peas, tomato & mushroom
(Add an extra egg or pineapple for 80p)

10OZ RIBEYE STEAK **GF** £22
Grilled to your liking and served with caramelised red onion, grilled tomato, mushroom & twice fried chips

Add a sauce to your steak £2.50
Peppercorn, Blue Cheese, Bordelaise

WHOLE-TAIL BREADED SCAMPI £13
Served with chips, salad and homemade tartare sauce

SCOTTS ARMS FAMOUS STEAK AND ALE PIE £14.50
Tender diced steak encased in golden short crust pastry with steamed vegetables, gravy and your choice of chips or mash

FISH & CHIPS £13
Large haddock fillet in crispy batter with minted mushy peas, chips and a wedge of lemon

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 duchess potato & melted mature cheddar



DESSERTS

NEW YORK BAKED LEMON CHEESECAKE £6.50
Blackcurrant sorbet, fruit coulis

STICKY TOFFEE PUDDING £6.50
Dark toffee sauce, hot custard or vanilla pod ice cream

RASPBERRY FRANGIPANE TART **GF** **VE** £6.25
Coconut ice cream

DOUBLE CHOCOLATE BROWNIE **GF** £6
Salted caramel ice cream

ICE CREAM (GF)
Please ask a member of our team for today's flavours
1 SCOOP £1.95 2 SCOOP £3.25 3 SCOOP £4.50

YORKSHIRE DALES CHEESEBOARD £7
A selection of local cheeses with biscuits, chutney & fresh fruit

TREACLE & PECAN TARTLET £7
Clotted cream, blueberries

CHEFS SPECIALITIES

BAKED THAI SEA BASS FILLET **GF** £13
Sweet potato mash, tender-stem broccoli, crispy chilli & ginger, sesame, soy & coriander drizzle

PORK FROMAGE **GF** £13
Pork loin steaks, bramley apple sauce & gruyere, baby asparagus, sautéed potato

BEEF BRISKET BORDELAISE **GF** £15
5 hour slow baked, tender beef. Spring onion mash, char-grilled vegetables, merlot jus

LUNCH MENU

Served Mon - Fri 12pm-2.30pm
& Sat 12-5.30 Except Bank Holidays

SANDWICHES

All served with chips and salad
Gluten free toasted white bread is available

HOT FILLINGS

In white deli sub roll

BUTTERMILK CRISPY FRIED CHICKEN,
SIRACHA MAYO & PICKLES £8

PHILLY CHEESESTEAK - BEEF BRISKET,
MONTEREY JACK CHEESE £8.25

BARBECUE PULLED PORK WITH
CRUNCHY SLAW £8.50

FIELD MUSHROOM, CARAMELISED
RED ONION & SWISS CHEESE **V** £7.95

COLD FILLINGS

In white or brown sliced bloomer

HAND CARVED HONEY ROAST
HAM WITH VINE TOMATO
& BABY GEM £6.25

MATURE CHEDDAR &
PLUM CHUTNEY **V** £6.95

TUNA MAYO, SPRING ONION
& CUCUMBER £6.25

SALT BEEF, GHERKINS &
FRENCH'S YELLOW MUSTARD £7.25

HALF PORTION OF PASTA £7
Please choose a smaller lighter portion of any pasta available on our main menu or specials boards

CHILDRENS MENU £6.50

STARTER

CHEESY GARLIC BREAD **V**
OR
VEG STICKS, PITTA & HUMMUS **VE**

MAIN

CHICKEN NUGGETS

WHOLE-TAIL SCAMPI

BEEF BURGER

FISH FINGERS **GF**

PORK SAUSAGES

All served with a choice of chips, mash or smiley faces & garden peas, baked beans or cucumber & tomato

TRUFFLED MACARONI CHEESE

DESSERT

2 SCOOPS OF ICE CREAM
OR CHOCOLATE BROWNIE PIECES

V Suitable for Vegetarians. **GF** Gluten free option available. **VE** Vegan. Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.