

Scotts Arms Sunday Menu

Starters, Sharers & Nibbles

Rosemary & Garlic Marinated Olives (g, Ve) £3.50

Chicken Liver Pate (g) £7

Balsamic onion confit, malted wheat toasted bloomer

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

Red Velvet Prawns £8.50

Beetroot panko coated jumbo prawns, arugula, citrus aioli

Char-Grilled Garlic Ciabatta (v) £3

With cheese £3.75

Potted Crab (g) £8

Pickled cucumber, coriander, watercress, crusty bread

Chefs Soup of the Day (g, v) £5

Served with seeded artisan roll

Burrata Mozzarella (g, v) £7.50

Chicory, pomegranate seeds, candied pecans

Roasts £13.50

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 £1.50

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

Feta, Mint & Pomegranate Salad (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

Beetroot & Goats Cheese Tortelloni (v) £13

Fresh egg pasta parcels in a sage butter sauce, sprinkled with crushed toasted pine nuts

Baked Thai Sea Bass Fillet (g) £13

Sweet potato mash, tender-stem broccoli, crispy chilli & ginger, sesame, soy & coriander drizzle

Pork Fromage (g) £13

Pork loin steaks, bramley apple sauce & gruyere, baby asparagus, sautéed potato

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 £6.25 (g, Ve)
Coconut ice cream

Double Chocolate Brownie (g) £6
Salted caramel 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 £4.50

Treacle & Pecan Tartlet £7
Clotted cream, blueberries

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Children's Menu

£5.50

Gluten Free Fish Fingers, chips & peas

Chicken Nuggets, chips & beans

Truffled Macaroni Cheese (v)

Roast Beef, Pork or Turkey £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.