

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

Goats Cheese Bruschetta (GF,V) £7.50

Topped with charred red pepper salsa, balsamic marinated cranberries & sultanas

Pitta & Houmous (Ve) £5.50

Topped with roasted chick peas, lemon & a drizzle of sesame oil

Char-Grilled Garlic Ciabatta (v) £3

With cheese £3.75

Smoked Haddock & Spinach Fishcake £8.50

Over creamy leeks with coarse grain mustard

Salt & Pepper Squid £8

Lightly dusted crispy fried squid with tentacles, spicy harissa mayo

Chefs Soup of the Day (g, Ve) £5

Served with seeded artisan roll

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!!!

Quorn Roast (g, v)

Vegetarian roast potatoes, mash, gravy, sage & onion stuffing

Nut & Vegetable Loaf (v)

Combined with cheddar cheese, roast potatoes & gravy

Extra Sides

Yorkshire Pudding £1

Trio of Pigs in Blankets £2

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

Half Roast Chicken (g) £13

Smothered in cream, white wine, lemon & tarragon sauce with mushrooms, fries

Whole-Tail Breaded Scampi £13

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

Sweet Potato, Cashew & Apricot Tart (g, Ve) £12

Served with sautéed potatoes & rosemary roasted asparagus

Spaghetti Vongole £16

Palourde clams, chilli, garlic, white wine, parsley & cherry tomatoes

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

Desserts

Italian Chocolate Fondant £6.50

Warm dark chocolate sponge with a soft & gooey chocolate centre, Clotted cream

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

Tiramisu £6.50

Coffee soaked sponge, topped with coffee cream & finished with mascarpone & Masala 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

Chocolate Bread & Butter Pudding £6.25

Baked brioche layered with crème anglaise, chocolate & raisins. Vanilla ice cream

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Children's Menu

£5.50

Gluten Free Fish Fingers, chips & peas

Chicken Nuggets, chips & beans

Tomato Spaghetti (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.