



THE FAIRFAX ARMS

Sunday Menu Spring 2024

EXAMPLE
MENU

Starters

A hearty bowl of Homemade Soup of The Day

served with our fresh focaccia (v)

£7 *ask for gf and vegan

Panko Breaded Cod Cheeks

with samphire and a hollandaise sauce, finished with dill oil

£11.95

Confit Rabbit Ravioli

with a wholegrain mustard cream sauce, carrot crisps and parmesan shavings

£9

Burrata & Honey Caramelised Pears

served with Marlborough toast, topped with crushed pistachios & a poppy seed dressing

£9 *ask for gf

Maple Roasted Beetroot Tartare

with whipped feta, crouton and a poppy seed dressing

£8 *ask for gf

Mains

Thorntons Roast Sirloin of Beef,

Yorkshire pudding, roast, and mash potatoes, seasonal veg and a rich beef gravy

£18.95

Thorntons Roast Lamb Shoulder,

Yorkshire pudding, roast, and mash potatoes, seasonal veg and a rich beef gravy

£18.95

Roast Loin of Sproxton Pork,

Yorkshire pudding, roast, and mash potatoes, seasonal veg and a rich beef gravy

£16.95 *ASK FOR GF ROASTS

Vegetarian Sausages

with Yorkshire pudding, mash potatoes, seasonal veg and vegetarian gravy

£14.95



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Our Famous Homemade Steak & Ale Pie,
encased in shortcrust pastry, with hand cut chips, garden, or mushy peas & a rich beef gravy
£18.50

Hand Battered Fresh Haddock with Hand Cut Chips
and your choice of garden or mushy peas with tartare sauce & fresh lemon
£18 *ask for gf

8oz Beef Burger on a Brioche Bun
with melted cheddar, roast onions, lettuce, tomato, gherkin and burger sauce with your choice of hand
cut chips or skinny fries
£17.50

Black & Blue Burger;
8oz beef burger topped with a roast flat field mushroom, stilton cheese & caramelised red onion on a
brioche bun with lettuce, tomato, gherkin and burger sauce with your choice of hand cut chips or
skinny fries
£18

Local Venison Ragù served with Tagliatelle,
finished with parmesan shavings, fresh parsley & a horseradish crème fraiche
£17.50 *ask for gf

Fairfax Fish Pie;
Salmon, haddock & prawns in a white wine cream sauce,
baked with cheddar mash, served with a side of buttered samphire & garden peas
£22.50 *ask for gf

Wild Mushroom & Leek Risotto,
finished with crumbled stilton cheese, truffle oil, crispy kale & roast pine nuts
£15.95

Roast Vegetable & Lentil Moussaka
served with balsamic dressed side salad
£15.95 *ask for gf

Daily Specials

*See the blackboards for our daily specials

All our dishes are cooked to order, if you have any dietary and or allergy requirements then please let us know when ordering. Our kitchen cannot be fully nut free as we have nuts included on our menu. Meat & fish may contain bones. Game may contain shot.

All our produce is sourced using local suppliers, Thorntons of Easingwold, Hodgson's fish of Hartlepool and Think Fresh fruit & veg, Helmsley

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