

STARTERS

Chef's Homemade Chicken Liver Pate £5.25
With red onion marmalade & hot toast

Chef's home made tomato & basil soup £4.25
Served with fresh bread

Fresh Prawn and smoked Salmon Cocktail £5.95
Oak smoked scottish smoked salmon with fresh greenland prawns
on crisp iceberg lettuce, served with buttered quarters of brown bread

Garlic Bread & Cheese £5.50
(enough for 2 people to share)
Freshly made pizza dough, stone baked
bread with garlic topped with mozzarella

Marinated Olives £2.95

Mixed Antipasto £7.95
Selected Italian meats and cheeses,
served with bread, pesto and balsamic vinegar



MAIN COURSES

Pan Roasted Breadcrumbed Chicken Breast £10.50
With garlic and parsley butter. Served with crisp
salad, coleslaw, new potatoes or hand cut chips

Steak and Old Mill Best Bitter Pie £9.95
Traditional short crust pastry pie made with local beef
and our own locally produced real ale.
Served with vegetables, new potatoes or hand cut chips

High Quality Whitby Scampi £9.95
served with hand cut chips, salad
and a pot of home made tartar sauce

Grilled locally farmed Lamb chops £15.95
Three large lamb chops, grilled a little bit pink with a redcurrant
and mint gravy. Served with vegetables, new potatoes or hand cut chips

Poached Cod with a Rich Parsley Sauce £11.95
Finest Icelandic cod in a rich parsley sauce
with vegetables and either new potatoes or hand cut chips

Proper Yorkshire Fish & Chips £9.95
In chef's light beer batter with hand cut chips & mushy peas

Chef's Own Recipe Vegetable Singapore Curry £10.50
Courgettes, onion, peppers and spinach in medium spiced curry
with garlic, cumin, fennel seed, garam masala and cayenne pepper in a
tomato and coconut milk sauce.
Garnished with fresh coriander and served with rice

Goats cheese, cherry tomato and roast vegetable tartlet £8.95
Goats cheese on caremelised peppers, onions and cherry tomatoes
served with roast sweet potato and pesto

Brewers Arms Burger £9.95
A whole breadcrumb chicken fillet topped with bacon & cheese
served with salad, coleslaw & hand cut chips

Meatballs in Spicy Tomato Suace £8.95
The Chef's take on an Italian classic. Minced pork and beef with a
mixture of herbs on a light spiced tomato sauce on fresh linguine.



FROM THE GRILL

Steak.	Uncooked weight	Price
Prime Sirloin	10oz	£17.45
Chicken Breast	8oz	£11.95
Gammon (with egg or pineapple)	10oz	£11.95
Lamb Chops	12oz	£15.95

All grills come with hand cut chips, a grilled field
mushroom, grilled tomato & onion rings

Peppercorn Sauce £2.65
Mushroom & Bacon Sauce £2.65



Here at the Brewers Arms, we cater for all functions, weddings, birthday parties and funeral teas.
Your requirements can be tailor made - please ask any member of staff for more information.
We are currently refurbishing our bedrooms and will be available by September 2014.
Christmas menus available.

PIZZAS

Our pizza dough is freshly made every morning using type 00 pizza flour to
give the best flavour and texture to the dough and then stone baked

Margharita £7.50

Tomato & Mozzarella

Funghi £7.95

Tomato, mozzarella & fresh mushrooms

Veneziana £8.50

Tomato, mozzarella, ham & mushrooms

Lucifero £8.50

Tomato, mozzarella, spicy sausage & Jalapeno peppers

Romano £8.95

Tomato, mozzarella, ham & spicy sausage

Marinara £9.95

Tomato, mozzarella, tuna, prawns & anchovies

Di Parma £9.95

Tomato, mozzarella, tuna, parma ham, salami and bresaola

Extra Toppings £1.00

Ham, Spicy Sausage, Anchovies, Tuna, Prawns
Mushrooms, Olives, Onion, Capers or Jalapenos



SMALLER PORTIONS

Senior Specials and Kids - Lighter Meals:

Mini Cod & Chips £6.75

served with mushy peas

Mini Whitby Scampi £6.75

served with chips, salad with home made tartar sauce

Mini Pie £6.75

served with seasonal vegetables

Mini poached cod £7.20

served with seasonal vegetables and chips or potatoes

Mini Vegetable curry £7.00

Served with rice

Mini Meatballs £5.95

on linguine with tomato sauce

Chicken Nuggets & Chips £4.75

Fish Fingers & Chips £4.75



SANDWICHES

All sandwiches on white or brown fresh bread from 'Fullers Bakery' Goole
served with salad and crisps

Yorkshire Ham & Mustard £4.85

Roast Beef & Red Onion £4.85

Prawn & Marie Rose £4.85

Tuna Mayonnaise & Cucumber £4.55

Cheddar Cheese & Pickle £4.55



SALADS

Chicken & Bacon on mixed leaves with honey & mustard dressing £10.95

Lemon and black pepper grilled chicken breast on a beef tomato

and red onion saled, drizzled with olive oil £10.95

Finest Icelandic Prawn and Oak Smoked

Scottish Salmon with lemon dressing £12.95



SIDE ORDERS

Chips, New Potatoes, Market Vegetables or Side Salad £2.25

Onion Rings £2.75



DESSERTS

All desserts served with either cream, custard or ice cream

Homemade apple crumble £4.25

Homemade chocolate torte on biscuit base £4.25

Banoffee Pie £4.25

Tiramisu £4.25

**Hot Belgian waffle topped with ice
cream and chocolate sauce £4.25**

Chocolate fudge cake £4.25

Vanilla ice cream £2.95

Key lime pie £4.25

WINE LIST

WHITE WINES

Bottle

1. **Nagyrede Estate Pinot Grigio • HUNGARY 2** £13.95
Deservedly a popular wine because it has everything that has made Pinot Grigio so drinkable. Soft but spicy and aromatic smells and flavours abound.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
2. **Forrest Estate Marlborough Sauvignon Blanc • NEW ZEALAND 1** £16.50
Marlborough Sauvignon with excellent concentration, persistent, lingering flavours and crispness on the palate.
 By the glass 125 ml: £3.75 175ml: £4.75 250ml: £5.75
3. **The Gavel Chardonnay • AUSTRALIA 2** £12.95
Good example of popular Oz Chardonnay. The fruit is concentrated and married with delicate oak fusion.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
4. **Niel Joubert Chenin Blanc • SOUTH AFRICA 3** £13.95
A quite remarkable wine packed with a full rich flavour. Great weight of fruit balanced with zingy acidity and a long finish.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
5. **Muscadet Comte Leloup de Chasseloir Sur Lie Chereau Carre • FRANCE 1** £17.95
An outstanding dry white wine, full of fruit and depth of flavour. If it came from Burgundy it would be three times the price.
6. **Chablis Domaine Christian Simon • FRANCE 1** £21.50
Chablis from a top quality winemaker shows the unique qualities of freshness, finesse and depth of flavour.
7. **Sancerre Les Cailloux Blancs Chereau Carre • FRANCE 1** £23.50
Elegant, medium-bodied and fruity Sancerre whose soft acidity and Sauvignon aromatics make it very attractive with food or without.

ROSE WINES

8. **Los Pastos Merlot Rosé • CHILE 2A** £13.95
Stylish with good red berry fruit feel and soft refreshing acidity.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
9. **State West White Zinfandel • CALIFORNIA 3A** £12.95
Good example of this bewitching drink which smells and tastes like a bowl of raspberries.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50

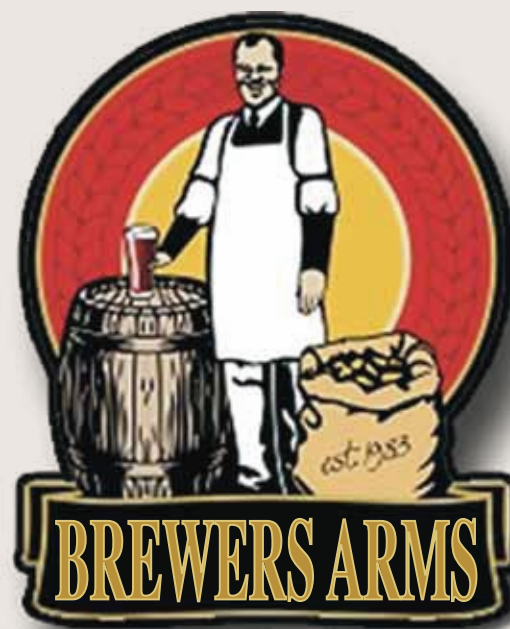
RED WINES

10. **Los Pastos Merlot • CHILE B** £13.75
Soft with succulent berry and damson flavours and a pleasing hint of cinnamon spice.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
11. **The Gavel Shiraz • AUSTRALIA C** £12.95
Single varietal Australian Shiraz offering all the right elements- ripe, spicy fruit and a velvety feel in the mouth.
 By the glass 125 ml: £2.75 175ml: £3.50 250ml: £4.50
12. **Croix de Marsan, AC Bordeaux • FRANCE B** £13.95
Deep garnet colour, the nose evokes spicy red fruits. On the palate, the attack is supple, the tannins are round and velvety.
13. **Navardia Rioja, Bodagas Bagordi • SPAIN D** £16.50
Dark, rich and spicy damson fruit with vanilla coming from its time in oak barrels. This is produced organically.
 By the glass 125 ml: £3.75 175ml: £4.75 250ml: £5.75
14. **Cotes Du Rhone La Combes D'Art • FRANCE B** £19.95
Clean, robust fruit and proper Rhone flavours make this attractive drinking and outstanding value.
15. **Don Cristobal Malbec • ARGENTINA D** £17.75
Intensely violet in colour with lots of blackberries and some spiciness in the mouth. The partial ageing in French oak rounds the wine off well.
16. **Barolo Cortese • ITALY E** £29.00
A modern Barolo not as dark and unapproachable as some old style Barolos.

SPARKLING WINES, CHAMPAGNES & DESSERT WINES

17. **Prosecco Di Maria • ITALY 2** £16.95
This Prosecco is fresh and fruity with a crisp citrus twist on the finish.
18. **Di Maria Raboso Rose • ITALY 2B** £16.95
This wine displays a lovely expression of red berry fruits and is perfect for a glass or two anytime.
19. **Veuve Ricotteau Brut Champagne • FRANCE 1** £30.00
Refreshing brut with lots of green apple fruit up front and a comparatively surprising round and mellow finish.
20. **Stellar Organics Heaven on Earth 37.5cl** £13.95
 DESSERT WINE • SOUTH AFRICA 5
The wine shows honeysuckle and citrus fruits on the nose. It has a balanced texture on the palate helped by the careful use of perfectly ripe grapes and the cooling breezes from the Atlantic Ocean.

MAIN MENU



Taste Guide

