

# Dinner Menu

Served 17.00 - 20.30

THE  
**Downe Arms**  
WYKEHAM  
COUNTRY INN  
★★★★



## STARTERS

<b>Duck Rilette</b> Seasoned shredded duck and pork with a hint of gin. Served with toasted sourdough, red onion and plum chutney	<b>£5.95</b>	<b>Rosemary and Garlic Baked Camembert V</b> With freshly baked foccacia and fig and honey chutney	<b>£5.95</b>	<b>Avocado and Grilled Chicken Caesar Salad</b> Baby gem lettuce, chicken, bacon, cherry tomato, parmesan, croutons and caesar dressing	<b>£6.20 Main £10.90</b>
<b>Chef's Soup of the Day V</b> With a chunk of freshly baked bread and butter	<b>£4.95</b>	<b>Albondigas</b> Spanish style oven baked pork meatballs in a rich, spicy tomato sauce with toasted sourdough sticks	<b>£5.50</b>	<b>Mushrooms Au Gratin V</b> Mushrooms in a creamy garlic sauce topped with a herb crust. With freshly baked foccacia	<b>£5.50</b>
<b>Home Made Fishcake</b> With mango and green chilli yoghurt	<b>£5.95</b>	<b>Prawn and Crayfish Cocktail</b> Brandy mayonnaise and buttered brown bread	<b>£6.20</b>		

## ALL TIME FAVOURITES

<b>Beer Battered locally caught Haddock Fillet</b> Triple cooked chips, petits pois and tartar sauce	<b>£12.75</b>	<b>Hunters Chicken</b> Grilled chicken fillet, topped with bacon, BBQ sauce and melted cheddar. With triple cooked chips, summer 'slaw' and beer battered onion rings	<b>£11.95</b>	<b>Curry of the Day</b> Fragrant basmati rice, naan bread, poppadom and pickles. V option available	<b>£11.75</b>
<b>Home Made Pulled Lamb Shepherds Pie</b> Slow cooked lamb in a rich jus, garden vegetables and topped with a cheesy mash, served with seasonal vegetables and gravy	<b>13.90</b>	<b>Whitby Scampi</b> Triple cooked chips, petits pois and tartar sauce	<b>£11.95</b>	<b>Linguine V</b> Courgette, aubergine, tomatoes, black olives and a tomato, basil and white wine sauce.	<b>£10.50</b>
				Add grilled chicken breast or king prawns	<b>£2.50</b>

## FROM THE GRILL

Our locally sourced steaks are hung for at least 25 days and then prepared just how you like them by our chef. All served with triple cooked chips, oven baked field mushroom, vine tomato and beer battered onion rings

<b>6oz Fillet Steak</b>	<b>£21.95</b>	<b>8oz Sirloin Steak</b>	<b>£18.95</b>	Choose from:	
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<b>10oz Yorkshire Dales Gammon and Fried Egg</b>	<b>£11.95</b>	<b>2x 4oz Trotter's Farm 100% Beef Burger, Tomato Relish</b>	<b>£12.90</b>
<b>Downe Arms Burgers</b> All served in a brioche bun with salad leaves triple cooked chips, summer 'slaw' and beer battered onion rings		<b>Southern Fried Chicken Fillet, Sweetcorn Relish</b>	<b>£12.90</b>
		<b>Spicy Bean Burger</b>	<b>£12.90</b>

## CHEFS SPECIALITIES

<b>Pressed Pork Belly</b> Served with spring onion infused mash, seasonal vegetables and kingstone press cider sauce	<b>£15.50</b>	<b>Downe Arms 'Naked' Beef Wellington</b> 6oz fillet steak, mushroom duxelle, wilted spinach, puff pastry, with fondant potatoes and a red wine demi-glace	<b>£23.95</b>	<b>Supreme of Chicken</b> With Sage & Apricot stuffing, Dauphinoise potato, wilted greens & finished with a wild mushroom sauce	<b>£13.50</b>
<b>Slow Braised Yorkshire Dales Lamb Shank</b> Smoked aubergine mash, bacon and vegetable bundle with a rich shallot and madeira jus	<b>£15.90</b>	<b>Pan Fried Fillet of Sea Bass</b> King prawns, asparagus set on a pearly barley pea and tomato 'risotto'	<b>£14.95</b>	<b>Roasted Mediterranean Vegetable Crumble V</b> Haloumi fries and dressed salad	<b>£12.95</b>

## SIDE DISHES £2.50

Triple Cooked Chips    Beer Battered Onion Rings    Dressed House Salad    Garlic Butter Foccacia  
Steak Sauces – Peppercorn, Bearnaise, Mushroom or Blue Cheese

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. 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 from our staff. All weights stated on this menu are taken before cooking process starts. Fish & chicken dishes may contain small bones. Prices include VAT at the prevailing rate. Service is at your discretion and shared equally amongst the team. V - Vegetarian. Gluten free and vegan dishes are available on request.

# Wine List

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## WINE BY THE GLASS - WHITE

	125ml	175ml	250ml	Bottle
<b>Carta Vieja Sauvignon Blanc, Loncomilla Valley, Chile 2017</b> Light and fresh with subtle grassy aromas and zippy grapefruit and lime flavours	£3.50	£4.10	£5.85	£17.50
<b>La Delfina Pinot Grigio, Italy 2017</b> Flinty, clean and refreshing	£3.50	£4.10	£5.85	£17.50
<b>Solander Chardonnay, SE Australia 2015</b> Vanilla and tropical fruits on the nose, balanced with good citrus taste on the palate	£3.50	£4.10	£5.85	£17.50

## WINE BY THE GLASS - RED

	125ml	175ml	250ml	Bottle
<b>Dominique Baud vin de France Merlot 2017</b> Soft and ripe, with sweet plums, raspberry and vanilla. Very smooth and easy drinking	£3.50	£4.10	£5.85	£17.50
<b>Three Pillars Cabernet Sauvignon, SE Australia 2014</b> Delicious easy drinking red, with bramble fruit and a hint of subtle spice	£3.50	£4.10	£5.85	£17.50
<b>Three Pillars Shiraz, SE Australia 2017</b> Juicy, well balanced with full flavours / rich tannin	£3.50	£4.10	£5.85	£17.50

## WINE BY THE GLASS - ROSE

	125ml	175ml	250ml	Bottle
<b>Wildwood Zinfandel, California 2017</b> Fresh strawberries and watermelon with a hint of peach	£3.50	£4.10	£5.85	£17.50
<b>Terra Nostra Pinot Grigio Rosato, Italy 2017</b> Very pale in colour with a dry fruity finish	£3.50	£4.10	£5.85	£17.50

## WINE BY THE GLASS - SPARKLING

	200ml	Bottle
<b>Romeo Prosecco Spumante Italy NV / Di Maria Prosecco</b> Light and fresh with a lovely mousse and attractive aromas		£19.50
<b>Di Maria Prosecco Italy NV</b> Fresh citrus flavours with a light mousse	£5.60	

## WHITE WINES

<b>Nika Tiki Sauvignon Blanc, Marlborough New Zealand 2018</b> A classic Sauvignon aromas of gooseberry and nettles. An excellent example of this intense flavoured wine	£25.50
<b>Macon Villages Domaine Patriarche, France 2017.</b> A white Burgundy classic with some oaky, vanilla notes. Mellow and mature	£29.00
<b>Sancerre Domaine Michal Gerrad, France 2017.</b> An excellent example of this superlative French Sauvignon, dry with subtle fruit	£27.00
<b>Chablis, William Fevre, France 2016.</b> As one would expect a steely dry flavour with a wonderfully zesty finish	£27.50

## SPARKLING WINES / CHAMPAGNES

<b>Champagne Bernard Remy, France N.V</b> Good depth of fruit, great mousse and a lovely clean finish	£35.00
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<b>Laurent Perrier, France N.V</b> Our favourite Grand Marque, noted for its delicate flavour	£47.00
<b>Juliet Prosecco Rose Spumante Italy NV</b> Fresh tastes of melon, pear and cranberry	£19.50

## RED WINES

<b>El Cipres Malbec, Argentina 2017,</b> Rich, very fruity with a lovely full bodied finish	£22.50
<b>St Emillion, Chateau des Laurets, France 2014,</b> A classic Bordeaux, subtle to start but starts building with mellow berries and a delightfully smooth taste	£30.00
<b>Rioja Reserva, Marques de la Concordia, Spain 2013,</b> Wow, for bang for your buck, this one will leave you over the moon. Rich tannins, strong flavour and amazingly full bodied	£24.50
<b>Patriarche Bourgogne Pinot Noir, France 2015,</b> Light fresh and very fruity, a great example of how a Burgundy should be	£27.50