

# THE FELL HOTEL

## Sunday Lunch

### Bar Snacks

House Marinated Olives £4.50

Padron Peppers  
£4.50

Balsamic Mixed Nuts  
£4.95

Chilli Fried Corn Kernels  
£3.75

Breaded Whitebait, Tartar Sauce  
£5.95

Homemade Bread & Oil  
£5.50

### Starters

Paprika, Lime, Parsley Prawns £12.50  
*Sourdough Flatbread*

Soup of the Day, £8

Spiced Beef Spring Roll £9.50  
*Jalapeño Mayonnaise*

Harissa Lamb Shoulder Croquettes £10.50  
*Tzatziki, Mixed Leaf*

Salt & Pepper Squid £9  
Garlic Mayonnaise

Charred Halloumi £9 Kcal 364  
*Crispy Polenta chips with Garlic Mayo*

Dressed Beetroot £9 Kcal 175  
*Whipped Feta & Verju Dressing*

### Roasts

All our roasts are served with roast potatoes,  
Yorkshire puddings, seasonal vegetables &  
proper gravy

#### Choose From:

*Best of Both? Choose between 2 of our main  
course roast options for £30*

Roast Beef Topside £22  
Corn Fed Chicken Breast £21  
Slow Cooked Pork Belly £19  
NutRoast£19

### Classics

Pea & Mint Ravioli £17 Kcal 720  
*Whipped feta and Herb oil*

Corn Fed Chicken Breast £25  
*Caesar Gem Lettuce, Truffle & Parmesan Chips*

Black Sheep Beer Battered Fish & Chips £19.50  
*Mushy Peas, Tartar Sauce & Lemon*

Fish Of the Day  
*Buttered New Potatoes, Seasonal Greens, Salsa Verde*

### Sides £5.50

Triple Cooked Sweet Potato Fries    Chips    Charred Tenderstem Broccoli  
Seasonal Greens    Buttered New Potatoes

### Desserts

Sticky Toffee Pudding £9  
Caramel Sauce, Vanilla Ice Cream

English Cheese Selection  
£11.50

Basque Cheesecake £9  
Toasted Nuts, Salted Caramel Ice Cream

Pear Tart £9 Kcal 610  
Sea Salt caramel Ice Cream

Quince Paste, Chutney,  
Crackers

Lemon Meringue Éclair £9  
Raspberry Sorbet

A 10% service charge is added to all non-resident dining, which is distributed directly to staff.  
Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

## Wines by the Glass

### Red

Pasari Merlot Recas Cramele 125ml 175ml 250ml  
*Romania* £6 £8.35 £11.50  
 Bottle £30 **Bin No. 76**

Rio Andino Cabernet Sauvignon 125ml 175ml 250ml  
*Chile* £6.25 £9 £12  
 Bottle £32 **Bin No. 80**

Cipollina Rosso Doc Nero d'Avola 125ml 175ml 250ml  
*Terre Siciliane* £6.75 £9.50 £12.50  
 Bottle £34 **Bin No. 81**

### Rosé

Sanziana Rosé Recas Cramele 125ml 175ml 250ml  
*Romania* £6 £8.35 £11.50  
 Bottle £30 **Bin No. 40**

### White

Pasari Pinot Grigio Recas Cramele 125ml 175ml 250ml  
*Romania* £6 £8.35 £11.50  
 Bottle £30 **Bin No. 70**

Rio Andino Sauvignon Blanc 125ml 175ml 250ml  
*Chile* £6.75 £9.25 £12.50  
 Bottle £32 **Bin No. 71**

Cipollina IGT Bianco Di Puglia 125ml 175ml 250ml  
*Italy* £7 £9.50 £12.75  
 Bottle £36 **Bin No. 75**

### Sparkling

Prosecco Brut NV, Sylvoz, Italy 125ml Bottle  
**Bin No. 50** £10 £45

Delamotte, Brut NV Champagne 125ml Bottle  
**Bin No. 50** £16.50 £95

### White

Synera Macabeo, Chardonnay, Catalunya  
*Spain* Bottle £37 **Bin No. 04**

Muscadet Sevre et Maine, Les Vignes du Bourg Domaine  
*France* Bottle £45 **Bin No. 09**

Anko Torrontes 2023  
*Argentina* Bottle £42 **Bin No. 8**

Hommage A Collette, Blanc, Pays d'Oc  
*France* Bottle £38 **Bin No. 5**

Chardonnay Pasqua IGT Trevenezie  
*Italy* Bottle £30 **Bin No 6**

Mucchetto Fiona IGT Puglia  
*Italy* Bottle £42 **Bin No 7**

### Rosé

Synera Tempranillo, Garnacha Rosado Catalunya  
*Spain* Bottle £34 **Bin No. 13**

Domaine Morin Langaran, IGT Rosé, Cotes de Thau  
*France* Bottle £38 **Bin No. 14**

At The Fell Hotel Burnsall, our wine selection has been thoughtfully curated to reflect both classic craftsmanship and contemporary character. Showcasing respected producers from renowned wine regions, the list balances elegance, depth, and approachability, with styles to suit every palate. From crisp, mineral-driven whites and expressive rosés to beautifully structured reds and carefully chosen sparkling wines, each bottle has been selected for its quality, sense of place, and harmony with our seasonal menus. Whether accompanying a relaxed lunch or a memorable evening meal, our wines are chosen to complement the flavours of the Yorkshire Dales and elevate the dining experience.

## Cellar List

### Red

Santa Florentina, Organic Malbec Reserva  
*Argentina* Bottle £36 **Bin No. 20**

Los Camachos, Pinot Noir, Vinedos Marchigue  
*Chile* Bottle £38 **Bin No. 22**

Little J Dry Red  
*South Africa* Bottle £45 **Bin No. 23**

L'Ostal del Souquet Carignan IGP Coteaux Peyriac  
*France* Bottle £42 **Bin No. 19**

Synera Garnacha Tempranillo Cabernet Catalunya  
*Spain* Bottle £38 **Bin No. 21**

### Sparkling

Bollinger Special Cuvée Brut NV  
*France* Bottle £110 **Bin No. 61**

Delamotte, Brut NV, Mesnil Champagne  
*France* Bottle £95 **Bin No. 63**

Ambriel Classic Cuvée, Traditional Sussex  
*England* Bottle £70 **Bin No. 64**

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