

# 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:

Roast Beef Topside £22

Corn Fed Chicken Breast £21

Slow Cooked Pork Belly £19

NutRoast£19

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

### Classics

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

Confit Duck  
*Mash, Kale, plums & gravy*  
£23.50 kcal 945

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  
Seasonal Greens

Charred Tenderstem Broccoli  
Buttered New Potatoes

### Desserts

Baked Yogurt with Pistachio crumb  
£9

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

We will add a discretionary 10% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask. 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<br><i>Romania</i>              | 125ml<br>£6    | 175ml<br>£8.35 | 250ml<br>£11.50 |
| Bottle £30                                                 | Bin No. 76     |                |                 |
| Rio Andino Cabernet Sauvignon<br><i>Chile</i>              | 125ml<br>£6.25 | 175ml<br>£9    | 250ml<br>£12    |
| Bottle £32                                                 | Bin No. 80     |                |                 |
| Cipollina Rosso Doc Nero d’Avola<br><i>Terre Siciliane</i> | 125ml<br>£6.75 | 175ml<br>£9.50 | 250ml<br>£12.50 |
| Bottle £34                                                 | Bin No. 81     |                |                 |

Rosé

|                                               |             |                |                 |
|-----------------------------------------------|-------------|----------------|-----------------|
| Sanziana Rosé Recas Cramele<br><i>Romania</i> | 125ml<br>£6 | 175ml<br>£8.35 | 250ml<br>£11.50 |
| Bottle £30                                    | Bin No. 40  |                |                 |

White

|                                                     |                |                |                 |
|-----------------------------------------------------|----------------|----------------|-----------------|
| Pasari Pinot Grigio Recas Cramele<br><i>Romania</i> | 125ml<br>£6    | 175ml<br>£8.35 | 250ml<br>£11.50 |
| Bottle £30                                          | Bin No. 70     |                |                 |
| Rio Andino Sauvignon Blanc<br><i>Chile</i>          | 125ml<br>£6.75 | 175ml<br>£9.25 | 250ml<br>£12.50 |
| Bottle £32                                          | Bin No. 71     |                |                 |
| Cipollina IGT Bianco Di Puglia<br><i>Italy</i>      | 125ml<br>£7    | 175ml<br>£9.50 | 250ml<br>£12.75 |
| Bottle £36                                          | Bin No. 75     |                |                 |

Sparkling

|                                               |                 |               |
|-----------------------------------------------|-----------------|---------------|
| Prosecco Brut NV, Sylvoz, Italy<br>Bin No. 50 | 125ml<br>£10    | Bottle<br>£45 |
| Delamotte, Brut NV Champagne<br>Bin No. 50    | 125ml<br>£16.50 | Bottle<br>£95 |

White

|                                                                       |            |            |
|-----------------------------------------------------------------------|------------|------------|
| Synera Macabeo, Chardonnay, Catalunya<br><i>Spain</i>                 | Bottle £37 | Bin No. 04 |
| Muscadet Sevre et Maine, Les Vignes du Bourg Domaine<br><i>France</i> | Bottle £45 | Bin No. 09 |
| Anko Torrontes 2023<br><i>Argentina</i>                               | Bottle £42 | Bin No. 8  |
| Hommage A Collette, Blanc, Pays d’Oc<br><i>France</i>                 | Bottle £38 | Bin No.5   |
| Chardonnay Pasqua IGT Trevenezie<br><i>Italy</i>                      | Bottle £30 | Bin No 6   |
| Mucchietto Fiona IGT Puglia<br>Italy                                  | Bottle £42 | Bin No 7   |

Rosé

|                                                                  |            |            |
|------------------------------------------------------------------|------------|------------|
| Synera Tempranillo, Garnacha Rosado Catalunya<br><i>Spain</i>    | Bottle £34 | Bin No. 13 |
| Domaine Morin Langaran, IGT Rosé, Cotes de Thau<br><i>France</i> | Bottle £38 | Bin No. 14 |

Cellar List

Red

|                                                                   |            |            |
|-------------------------------------------------------------------|------------|------------|
| Santa Florentina, Organic Malbec Reserva<br><i>Argentina</i>      | Bottle £36 | Bin No. 20 |
| Los Camachos, Pinot Noir, Vinedos Marchigue<br><i>Chile</i>       | Bottle £38 | Bin No. 22 |
| Little J Dry Red<br><i>South Africa</i>                           | Bottle £45 | Bin No. 23 |
| L’Ostal del Souquet Carignan IGP Coteaux Peyriac<br><i>France</i> | Bottle £42 | Bin No. 19 |
| Synera Garnacha Tempranillo Cabernet Catalunya<br>Spain           | Bottle £38 | Bin No. 21 |

Sparkling

|                                                             |             |            |
|-------------------------------------------------------------|-------------|------------|
| Bollinger Special Cuvée Brut NV<br><i>France</i>            | Bottle £110 | Bin No. 61 |
| Delamotte, Brut NV, Mesnil Champagne<br>France              | Bottle £95  | Bin No. 63 |
| Ambriel Classic Cuvée, Traditional Sussex<br><i>England</i> | Bottle £70  | Bin No. 64 |

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.