THE FELL HOTEL

Sunday Lunch

Bar Snacks

House Marinated Olives
£4.50

Breaded Whitebait, Tartar Sauce
£5.95

Padron Peppers
£4.50

Balsamic Mixed Nuts
£4.95

Starters

Caramelised Celeriac Soup £8.50 (GF) & (VE)
Pakora Cauliflower, Kobo Yogurt, Coriander & Focaccia 400kcal

Pan Grilled Duck Breast £9.50 (GF)
Duck Breast, Roasted Pear, Radish, Orange & Red Wine Jus 175 kcal

Smoked Mackerel Bruschetta £10.50
Crème Fraiche, Horseradish, Capers, Cucumber & Dill *510 kcal*

Heritage Beetroot & Pear £9. (V)
Whipped Buttermilk Feta, Roasted Pear & Walnuts 320 kcal

Seared Scallops £11.50
Seared Scallops, Brown Butter, Peashoots, Radish & Pancetta 480 kcal

House Bread & Olives £7.50 (VE)
House Focaccia & Marinated Gordal Olive, Cold Pressed Rapeseed Oil
& Sherry Vinegar 310 kcal

Roasts

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

Best of Both? Choose between 2 of our main course roast options for £32.50

Choose From:
Roast Beef £24.5
Corn Fed Chicken Breast £23.5
Slow Cooked Pork Belly £21.5
Nut Roast £21.5

Classics

Pea & Mint Ravioli £17
Whipped feta and Herb oil

Beer Battered Fish & Chips £21.50 (GF)
Mushy Peas, Tartar Sauce & Lemon

Confit Duck £23.50 (GF)
Mash, Kale, plums & gravy

Fish Of the Day £22.50 (GF)
Buttered New Potatoes, Seasonal Greens, Salsa Verde

Sides £6.50

***Triple Cooked Chips** ***Broccoli** ***Truffle & Parmesan Chips** ***Artisan Garlic Bread**

Desserts

Autumn Crumble
Mixed Berries & Apples topped with Vanilla Ice Cream **£9**

English Cheese Selection

(GF) £11

Basque Cheesecake £9 (GF)
Toasted Nuts, Salted Caramel Ice Cream

Sticky Toffee Pudding & Custard £9

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.

THE FELL HOTEL

Wines by the Glass

Red

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

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

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

Rosé

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

White

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

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

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

Sparkling

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

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

Cellar List

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**

Mucchietto 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.

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**

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.