

# THE DRAPERS ARMS

## STARTERS

White onion & cider soup, rosemary croutons (V)	5
Fried squid, garlic mayonnaise, lemon	6.5
Pork & duck sausage roll, date ketchup	5
Sticky honey mustard sausages	5.5
Potted smoked salmon, shaved fennel, cucumber, herb salad, toast	8
Pickled beetroot & walnut salad, apple, endive, goats cheese (V)	8
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	7.5
BBQ broccoli, satay sauce, peanuts, lime, coriander (VG)	7.5/12.5

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## MAINS

Butternut tortellini, pine nuts, capers, sage, brown butter, parmesan (V)	9/12
Beer battered haddock, mushy peas, skin on fries, lemon, tartar sauce	14
Smoked salmon & haddock fishcake, poached egg, spinach, chive butter sauce	13.5
Half roast Suffolk chicken, watercress, lemon, fries, garlic mayo	14
Cumberland sausage ring, buttery mash, red onion gravy	12.5
12hr lamb shoulder shepherd's pie, roasted hispi cabbage	13
Draper's cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries	12.5
Moving Mountains cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries (VG)	12.5

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## FROM THE GRILL

*All served with chips, roasted tomato, field mushroom,  
garlic butter or peppercorn sauce*

Barnsley lamb chop	15.5
300g dry aged ribeye	22
Gammon steak	10 add a fried egg 1

## SIDES

Skin on fries VG	3
Caesar salad	3.50
Sweet potato fries (VG)	4
Buttery mashed potato (V)	3.50
Seasonal greens (V)	3.50

## DESSERTS

Muscovado meringue, blackberry compote, maple cream (V)	5
Sticky toffee pudding, vanilla ice cream (V)	5
Chocolate nemesis, crème fraîche, lime (V)	6
Colston Basset Stilton, red grapes, crackers, chutney	5

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR  
FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU.  
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL