



THE YURTSHIRE ARMS

SOUP KITCHEN & ALE HOUSE

To Eat

Tidbits

House Sourdough & Yorkshire Butter £2.50

Chilli & Garlic Marinated Olives £3.50

Pork Crackling £2.00

Smokehouse Nuts £2.00

Soups

White Onion & Cheddar £6.00

Pea & Ham £6.00

Cock-a-Leekie £6.00

Tomato £6.00

Pumpkin, Coconut & Lime £6.00

Yorkshire Broth £6.00

The Yurtshire Arms is supporting the Skipton Food Bank.

For every bowl of soup we sell, we will be making a donation to the food bank, which provides essential supplies to those in need in our local community.

A Taste of the Dales

Porcus Black Pudding Sausage Roll £3.50

Glazed Ham with House Pickles £3.50

Lishman's Pork Pie £3.50

Dale End Cheddar, Wensleydale, Harrogate Blue & Fruit Toasts £6.50

Porcus Pepperoni, Chorizo, Fennel Salami Sticks with Chilli Jam £7.00

Something Sweet

Yorkshire Parkin & Clotted Cream £3.00

Hot Chocolate £3.50

Hot Chocolate topped with Whipped Cream, Brownie & Marshmallow £4.50

Add a liqueur £3.50

Amaretto, Baileys, Cointreau, Expre, Frangelico, Jamesons, Martell VS

If you have any questions or any other dietary requirements please don't hesitate to speak to a member of the team who will be happy to help. Some menu items contain nuts and other allergens. As a result traces of these could be found in other products served here. A 5% Service Charge is added to all bills and 100% distributed directly to all our staff VAT is charged at the prevailing rate.

Brasserie Manager Evan Williams-Box – Head Chef Ross Forder



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To Drink

On Tap

	Pint
Black Sheep Best Bitter 3.8%	£4.50
Black Sheep IPA 4.6%	£5.80
Pravha 4.1%	£4.50
Staropramen 5%	£5.50

Bottled Beers

Becks Blue 0% 275ml	£3.50
Estrella Damm Daura 5.4% 330ml	£5.50

Red Wine

	175ml	250ml	Bottle
Nero d'Avola, Il Barroccio, Sicily	£5.30	£7.50	£22.00
Côtes du Rhône, Vignobles Gonnet, France	£8.50	£11.50	£34.00

To warm you up

Amaretto, Baileys, Cointreau, Expre, Jamesons, Famous Grouse, Martell VS (all 25ml)	£3.50 each
Grahams LBV Port (75ml)	£6.00

Malt of the Moment
Please ask for today's Malt Whisky

Paw me a drink 🐾

At The Yurtshire Arms, our four-legged guests are just as welcome as those on two!

Bottom Sniffer Dog Beer, Woof & Brew - £4.00

A blend of malt extract, chicken & dandelion, among other yummy ingredients!

Paw-secco Wine, Woof & Brew - £4.00

Non-carbonated 'Wine' made from elderflower, linden blossom & ginseng.

Please scan this QR code with your NHS COVID-19 app to check-in.



The Yurtshire Arms

Devonshire Arms Country House Hotel, Bolton Abbey, BD23 6AJ

Share your #YurtshireArms experience!

We love seeing your snaps on social media, be sure to use the hashtag #yurtshirearms and tag us for your chance to be featured on our pages.

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