

## LIGHT THE FUSE

All £3.95 or 3 for £10

Assortment of Breads & Butter (V)

Marinated Olives (V) (GF)

Hummus (V) (GF)

Baked Chorizo, Red Wine & Peppers (GF)

Extra Virgin Oil & Balsamic of Modena (V) (GF)

Salt Cured Anchovies, Tomato, Basil & Capers (GF)

## START THE FIRE

**Homemade Seasonal Soup & Roll** £5.50

**Smoked Haddock Croquettes** – Tomato Jam, Soused Cucumber & Watercress £6.95

**Chicken Liver Parfait** – Apple & Saffron Chutney, Toasted Brioche - £5.95

**Twice Baked Goats Cheese Soufflé** – Poached Pear, Salad & Candied Walnuts - £5.95

**Chef's Homemade Black Pudding** – Pease Pudding, Spiced Prunes & Parsnip Crisps - £6.95

**Vodka & Beetroot Cured Salmon** – Salmon Pate, Avruga Caviar, Dill Dressing, Pepper & Fennel Crackers - £7.95

**Bits 'n' Bobs** (Sharing Board for Two) – Chef's Selection from the above £14.95

## FEED THE FIRE

**Yorkshire Pork** – Crispy Pork Belly, Sage Tender Loin, Sticky Cheek, Chef's Black Pudding, Maple Crackling & Vanilla Mayo £19.50

**Roast Chicken Supreme** – Truffled Chicken Sausage, Pancetta, Butter Beans & Cherry Tomatoes £17.50 (GF)

**Chef's Daily Specials & Fish of the Day** – Plot with a member of staff!

**Slow Braised Ox Cheek in Stout** – Roasted Roots, Green Beans, Buttery Potatoes & Creamed Horseradish £16.95

**Beetroot Bourguignon** – Portobello Mushrooms, Puy Lentils, Baby Onions & Thyme - £13.50 (GF, Vegan)

**Mushroom Wellington** – Glazed Carrots, Savoy Cabbage, Buttery Mash, Red Wine Gravy (V)

## ON THE SIDE

£3.25

Hand Cut Chips ♦ Bacon & Sage Fine Beans ♦ Mixed Vegetables ♦

Buttery Mash Potato ♦ New Potatoes ♦ Sweet Potato Fries & Aioli ♦

Rocket, Parmesan & Cherry Tomato Salad ♦ Onion Rings

## ON THE FIRE

**Prime 28 Day Aged Steaks:**

10oz Sirloin Steak £22.95

8oz Pave Rump Steak £17.95

**Chicken Poussin** (Please allow 30 mins) £14.95

Served with Roast Tomato, Field Mushroom, Battered Onion Ring, Choice of Hand Cut Chips or Sweet Potato Fries

**Add a Sauce**

Garlic Butter – Peppercorn – Diane – Chasseur (GF)

## GUY FAWKES CLASSICS

**Guy Fawkes Famous Steak Pie** – Baby Onions &

Mushrooms, Smoked Bacon Gravy (Cooked to order, please allow 30 mins) £15.95

**Roast Belly Pork** – Bubble & Squeak, Smoked Bacon & Green Lentils £14.95 (GF)

**Hand Battered Haddock Fillet** – Hand Cut Chips, Mushy Peas & Tartar Sauce £13.95

**Farmhouse Sausages** – Black Pudding Mash, Caramelised Onion Gravy & Parsnip Crisps £10.95

**Guy Fawkes 8oz All Beef Burger** – Smoked Bacon & Cheese Stack with Hand Cut Chips & Onion Rings £13.95

## LET IT BURN

£5.95

**Irish Cream & Chocolate Cheesecake** – Mint Chocolate Chip Ice Cream

**Sticky Toffee Pudding** – Yorkshire Clotted Cream

**Banana & Toffee Cake** – Hazelnut Praline Ice Cream

**Coconut & Mango Panna Cotta** – Passion Fruit Sorbet (Vegan & GF)

**Selection of British Cheeses** – Grapes, Chutney & Wafers £7.95

## SANDWICHES

*With Chips & Salad*

*Served Monday – Sunday 12-4pm*

Roast Chicken & Bacon Club – Granary Toast, Avocado & Sun Blushed Tomato £7.50

Oak Smoked Salmon, Cucumber & Chive Sour Cream - £7.50

Quickes Mature Cheddar Rarebit - £6.50 (Add Crispy Bacon for £1)

Prime 28 Day Aged Minute Steak & Onion £9.95

Fish Finger, Mushy Peas & Tartar Sauce £6.95

BLT – Bacon, Lettuce & Tomato with Mayo £6.95

## CONSPIRATORS MENU

*Served Monday – Friday 12-6pm*

*2 Courses for £12.95, 3 Courses for £15.95*

### Starters

**Homemade Seasonal Soup**, Bread & Butter  
**Smoked Haddock Croquettes** – Tomato Jam,  
Soused Cucumber & Watercress

**Chicken Liver Parfait** – Apple & Saffron  
Chutney, Toasted Brioche

### Mains

**Traditional Fish & Chips** – Mushy Peas &  
Tartar Sauce

**Roast Belly Pork** – Bubble & Squeak, Smoked  
Bacon & Green Lentils (GF)

**Mushroom Wellington** – Glazed Carrots,  
Savoy Cabbage, Buttery Mash,  
Red Wine Gravy (V)

### Puddings

**Sticky Toffee Pudding** – Yorkshire Clotted  
Cream

**Irish Cream & Chocolate Cheesecake** –  
Mint Chocolate Chip Ice Cream

**Selection of Two Cheeses** – Grapes,  
Chutney & Wafers



# GUY·FAWKES·INN

City Centre, 25 High Petergate, York, YO1 7HP  
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reservations@guyfawkesinnyork.com

(V) Vegetarian

(GF) Gluten Free

Food Allergies: please speak to our staff before you order.

# Douse the flame.....

## WHITE WINE

### **Viura, Castillo De Piedra, Spain**

Crisp, dry white; delicately fruity with attractive floral notes

175 ml £4.95 • 250 ml £6.50 • Bottle £18.50

### **Pinot Grigio, Lyric, Italy**

Light and easy drinking with a hint of green apple fruit

175 ml £5.50 • 250 ml £6.90 • Bottle £19.95

### **Sauvignon Blanc, Las Ondas, Chile**

Fresh, clean and spritzy with lively tropical fruit

175 ml £5.30 • 250 ml £6.75 • Bottle £20.95

### **Chardonnay, Gulara, Australia**

Clean & fresh with melon and apple fruit flavours and a crisp finish

175 ml £5.75 • 250 ml £6.95 • Bottle £20.95

### **Chenin Blanc, Boschendal, South Africa**

A fruity, well balanced well-bodied wine

Bottle £23.95

### **Pinot Grigio, Parini, Italy**

Well balanced, with an extremely delicate almond note

Bottle £24.50

### **Sauvignon Blanc, Cloud Island, New Zealand**

Zesty and zingy gooseberry with ripe guava and passionfruit

Bottle £25.95

### **Torrontes, Andean Vineyards, San Juan, Argentina**

Incredibly floral exotic nose from Argentina's flagship white grape

Bottle £24.95

### **Gavi, Terre del Barolo, Piedmont, Italy**

Light and elegant with a classically long, nutty finish

Bottle £29.95

### **Sancerre, Les Pierres Blanches, Loire, France**

A well-structured dry white wine with a stony, leafy green fruit aroma

Bottle £34.95

### **Chablis Premier Cru, Montmains, Moreau, Burgundy, France**

Wonderfully richly textured with honeyed citrus fruit on the palate

Bottle £49.95

## RED WINE

### **Tempranillo, Castillo De Piedra, Spain**

Light and velvety with soft red fruit flavours and a hint of spice

175 ml £4.95 • 250 ml £6.50 • Bottle £18.50

### **Merlot, Aimery, France**

Soft, fruity and agreeable, easy to drink

175 ml £5.50 • 250 ml £6.95 • Bottle £20.55

### **Cabernet Sauvignon, Las Ondas, Chile**

Ripe blackcurrant fruit and a touch of oak shine through in this red

175 ml £5.30 • 250 ml £6.75 • Bottle £20.95

### **Malbec, Andean Vineyards, Argentina**

Mid-bodied and warming red wine with a good attack of damson

175 ml £5.95 • 250 ml £7.50 • Bottle £21.95

### **Shiraz Cabernet, Lazy Bones, Australia**

Mid to full-bodied with juicy, spicy dark fruit flavours

Bottle £21.95

### **Rioja, Finca De Oro, Spain**

Traditional Rioja with soft redcurrant and vanilla oak on the nose

Bottle £25.95

### **Cotes De Bourg, Chateau Bone, Bordeaux, France**

Intense deep purple with aromas of red fruit

Bottle £26.95

### **Barolo, Terre del Barolo, Piedmont, Italy**

Brick-red wine with a complex nose and a lingering liquorice flavour

Bottle £39.95

### **Amarone della Valpolicella, Cantina di Negrar, Veneto, Italy**

Massively full-bodied and robustly tannic with aromas of spice

Bottle £52.50

### **The Holy Trinity, Grant Burge, Barossa, Australia**

One of Australia's greatest reds; chunky and full-bodied Rhone blend

Bottle £55.00

## ROSÉ WINE

### **Tempranillo Rosé, Castillo De Piedra, Spain**

Off-dry style with lovely, tempting strawberry fruit flavours

175 ml £4.95 • 250 ml £6.50 • Bottle £18.50

### **Pinot Grigio Blush, Lyric, Italy**

A light and delicate pink Pinot Grigio that is off-dry on the palate

175 ml £5.20 • 250 ml £6.95 • Bottle £19.95

### **Zinfandel Rosé, Jack & Gina, USA**

Medium-sweet with delicious red fruit flavours

Bottle £19.95

## BUBBLES & CHAMPAGNE

### **Prosecco, Ponte, Italy, NV**

125 ml £5.10 • Bottle £24.95

### **Champagne de Chadelles, France, NV**

Bottle £34.95

### **Taittinger NV, France**

Bottle £44.95

### **Nyetimber Classic Cuvee**

Bottle £45

### **Nyetimber Rose**

Bottle £55

### **Taittinger Prestige Rosé NV, France**

Bottle £59.95

## DESSERT WINE

### **Sauternes Lafleur 2010**

Bottle £15.00 or £4 per 50ml

### **Errazuriz Late Harvest Sauvignon Blanc**

Bottle £19.00 or £5.50 per 50ml