

Ask to see our Specials Board for sweet delights

Please tell us if you have any food allergies or dietary requirements, many of our dishes can be Gluten Free and we have gluten free bread available.

Please note we use nuts and nut oils in our kitchen and some dishes may contain bones



A brief history of Galphay and the Inn

Earliest recordings show that the village of Galphay was, in 1189, owned by Fountains Abbey and Galphay may translate into "gallows enclosure". Some old maps do indicate a gallows on a hill within the village.

We are very proud to be the "local" pub and receive great support from the villagers and surrounding area, all helping us create a very traditional village pub atmosphere. Sadly in many rural villages this is not the case with so many closing in recent years.

The "local" theme is also reflected in our use of local suppliers who, where possible, use local produce.

All our dishes are freshly prepared and therefore we ask for your patience while it is cooked.

Our hand pulled ales are always from Yorkshire and are complimented by a range of wines from around the world.

We do hope you enjoy your visit both to our pub and lovely village where we are surrounded by beautiful scenery.

If you are unhappy with any aspect of your visit please let us know, we will strive to put it right



VEGETARIAN AND VEGAN CHOICES

Starters

Soup of the Day £5.95

Always homemade and served with crusty baked bread

"Harrogate Blue" Mushrooms £6.50

Mushrooms and creamy Harrogate Blue cheese sauce, served with crusty bread

Breaded Brie wedges £5.95

Freshly prepared and served with Cranberry sauce

Beetroot and Cheese Fritters

£6.50

Alternate layers of each encased in breadcrumbs and deep fried, served with sweet chutney

Cheese and Roquito Pepper Tart

£6.50

Individual tartlet combining two great flavours

Sharing Platter

3 Cheese Crumble £10.95

A savoury crumble combining Brie, Wensleydale and Cheddar cheese served with toasted sourdough bread

Cheese and Roquito Pepper Tart

£11.50

Individual tartlet combining two great flavours served with seasonal vegetables or salad and choice of potato

Vegetable Stir Fry £11.95

A glorious combination of seasonal and Mediterranean vegetables in a light Thai sauce served with noodles

The Main Event

Mediterranean Vegetable Pasta

£11.95

Vegetables roasted in olive oil to bring out lots of flavour and combined with al denté pasta

Mixed Bean Enchiladas £11.95

Authentic Mexican flavours inside a corn tortilla with a chilli pepper sauce, served with chips and salad

Mushroom Stroganoff £11.95

Classic vegetarian dish combining rich tasting mushrooms and rice in a creamy sauce

Mushroom Gnocchi £11.95

Potato dumplings and mushrooms served in a cream and mustard sauce

Butternut and Feta Pasty £11.50

Shortcrust pastry wrapped round a peppery mix of squash and cheese served with seasonal vegetables and choice of potato

Leek and Mushroom Risotto £11.95

A classic flavour combination of leek and mushroom cooked with short grain Arborio rice resulting in a soft silky texture

Vegetarian Burger £11.95

A mixed vegetable patty topped with cheese and in a bread bun with salsa and guacamole served with skinny fries

Additional Side Dishes available

All £2.50 Extra per portion

Triple cooked Chips

New Potatoes

Mashed Potato

Mixed Seasonal Vegetables

Mixed salad

Halloumi "Fish" and Chips

£11.50

Deep fried Halloumi cheese served with our chunky chips and peas

Sweet Potato Fries £2.95

Vegetable Curry £11.95

A medium spiced curry with Butternut squash, Swede and Spinach in a tasty sauce served with Poppadums, pickles and rice