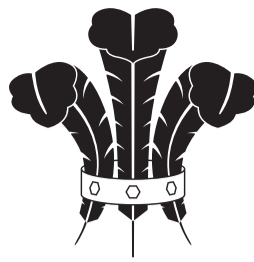


CHEF'S MESSAGE

Tom and his team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



THE FEATHERS

HOTEL, EATERY & COFFEE HOUSE

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

CHEF'S BREAD

Olive oil, balsamic G, D, SD, E

CRISPY WHITEBAIT

Saffron & garlic aioli G, F, E

BATTERED FISH BITES

Tartare sauce F, G, E, SD

GARLIC & HERB MARINATED OLIVES

MINI YORKSHIRE PUDDINGS

Onion gravy G, E, D, CE, SD

HAGGIS BONBONS

Whisky mayonnaise E, SD, G, D

SALT & PEPPER SQUID

Wasabi mayonnaise MO, SD, E, G

SMOKED BACON WRAPPED CHIPOLATAS

Honey mustard dip SD, MU, G

CARAMELISED ONION HOUMOUS

Salted tortilla chips SE, G

CRISPY BUTTERMILK CHICKEN STRIPS

Garlic mayonnaise D, G, E

£4.50 EACH OR 3 FOR £13

Mix and match with any side

£4.50 EACH OR 3 FOR £13

Mix and match with any side

STARTERS

SOUP OF THE DAY

Chef's bread ASK FOR ALLERGENS £5

MOULES MARINIÈRE

Mussels steamed in white wine, garlic, parsley & cream sauce, Chef's bread MO, D, G, SD, E £9

MOROCCAN STYLE FISHCAKE

North African inspired couscous salad F, E, G, SD £8

CHICKEN LIVER PÂTÉ

Red onion marmalade, toasted granary bloomer G, D, SD, E £7

GARLIC WILD MUSHROOMS & POACHED DUCK EGG

Crumbled Yorkshire Blue, brioche crostini E, D, G, S £8

BREAST OF WOOD PIGEON

Blackberry compote, crispy fried rocket, smoked pancetta SD £8

MAINS

CLASSICS

FISH & CHIPS

Chef's secret recipe beer battered fish, twice cooked chips, mushy peas, tartare sauce, lemon F, E, G, SD £15

CHEF'S PIE OF THE DAY

Mashed potato, garden peas, red wine gravy ASK FOR ALLERGENS £15

WHITBY SCAMPI

Twice cooked chips, garden peas, tartare sauce G, C, S, D, SD, E £14

THE FEATHERS BURGER

100% beef burger, lettuce, tomato, smoked bacon, Monterey Jack cheese, skinny fries, onion rings, slaw G, E, D, S, SD £15

SPICY VEGAN BEAN BURGER

Lettuce, tomato, spicy tomato relish, onion rings, fries, vegan coleslaw G, SD £14

10oz YORKSHIRE GAMMON STEAK

Brace of fried hen's eggs, grilled pineapple, twice cooked chips, garden peas E £15

SUNDAY BEST

THE FEATHERS CARVERY

Roast Topside of Beef

Roast Loin of Pork

Chef's Roast of the Day

All served with Yorkshire pudding, roasted potatoes, seasonal vegetables, choice of gravy G, E, D, CE, SD, MU £13.95

GOAT'S CHEESE & MUSHROOM WELLINGTON

Red onion & spinach, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy G, D, E, CE, SD £13

PAN FRIED LAMBS LIVER & SMOKED BACON

Mashed potato, seasonal vegetables, onion gravy D, SD £14

VEGAN TOMATO & CHICKPEA CURRY

Basmati rice SD £13

ARTISAN SANDWICHES

ROAST BEEF & YORKSHIRE PUDWICH

Gravy, horseradish, twice cooked chips, salad G, E, D, CE, MU £10

ROAST PORK, STUFFING & YORKSHIRE PUDWICH

Gravy, apple sauce, twice cooked chips, salad G, S, E, D, CE, MU, SD £10

GRILLED HALLOUMI

Tomato, pesto, ciabatta, dressed salad, coleslaw, fries S, D, N, MU, E, G £9

SIDES

£4.50 each or 3 for £13

TWICE COOKED CHIPS TRUFFLE & PARMESAN FRIES D

ONION RINGS G HOUSE SALAD MU

SEA SALTED TENDERSTEM BROCCOLI

MASHED POTATOES D

GARLIC & PARSLEY CIABATTA G, D

GARLIC & PARSLEY CIABATTA WITH CHEESE G, D

DESSERTS

WINTER MIXED BERRY & APPLE CRUMBLE

Custard S, D, G £6

VANILLA CRÈME BRÛLÉE

All butter shortbread E, G, D £6

CHOCOLATE & SALTED CARAMEL BROWNIE

Salted caramel ice cream, warm chocolate fudge sauce S, G, E, D £6

Liqueur coffee available

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream G, E, D £6

CARAMEL PANNA COTTA

Shortbread crumb G, D £6

BREAD & BUTTER PUDDING

Vanilla custard D, E, SD, G, S £6

MALTESER ROCKY ROAD SUNDAE

Chocolate & vanilla ice cream, chocolate S, D, G £7

WINTER BERRY COMPOTE & WHITE CHOCOLATE SUNDAE

Meringue, strawberry ice cream E, D, S £7

RYEBURNS OF HELMSLEY ICE CREAM

See specials board for flavours ASK FOR ALLERGENS £6

YORKSHIRE CHEESE BOARD

Homemade spiced plum jam, Millers toast selection D, CE, SD £10

Why not complement with...

ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC

Casablanca Valley, Chile £3.50 50ML

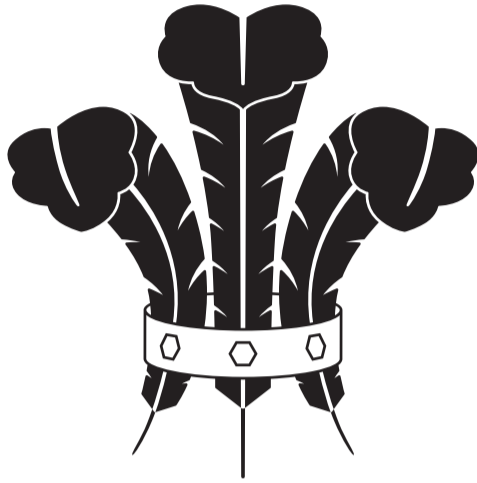
We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

Share a snap of your experience using #FoodDrinkRooms for your chance to win monthly prizes



THE FEATHERS

HOTEL, EATERY & COFFEE HOUSE