

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.



THE FEATHERS
HOTEL, EATERY & COFFEE HOUSE

DECEMBER 2020

VAT charged at 5%

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

VIRGINIA WOOLF

GRAZING & SHARING

3 for £12 or £4.50 each

Mini Yorkshire Puddings

Bourguignon dipping Jus

G, D, E, Sd, Mu

Doreen's Black Pudding & Smoked Bacon Bon Bons

G, E, D

Pigs In Blankets

Apple & grain mustard compote

G

Fish Bites

House tartare and lemon

F, E, G

Maple & Sriracha Cauliflower

Coconut yoghurt **Vegan**

Buttermilk Chicken Goujons

Honey BBQ dip

G, Mu, D, Mu, Sd

Sundried Tomato & Black Olive

Houmous Vegan

Flatbread

G, Se

Kitchen Made Breads

With olive oil, balsamic and Chef's

butter selection

ASK FOR ALLERGENS

STARTERS

Chef's Soup of the Season

Feather's bread, Chef's butter selection Ask for allergens

£6

Shallot & "Mozzarella" Tarte Tatin **Vegan**

G

£7

Ox Tail Risotto

Crispy rocket, Parmesan tuile D, Sd

£7

Confit Chicken Terrine

Orange & sage jam, sourdough N, Sd, G

£7

Steamed Mussels in Cider

Finished with cream Sauce, crusty bread Mo, Sd, D, G

Starter £8

Large £13

Aromatic Crispy Duck

Chilli jam, pancakes G, Sd, S

£9

WINTER COMFORTS

Slow Braised Venison Casserole & Oxtail Suet Dumpling

Root vegetables

G, Ce, D, Sd, Mu **£17**

Beef Fillet Tail Medallions

Horseradish Dauphinoise, baby Yorkshire pudding, Bourguignon jus, chantenay

carrots & greens G, D, E, Sd **£20**

Pan Fried Calves Liver

Champ mashed potatoes, crispy pancetta, greens, onion marmalade gravy

Ce, Sd **£16**

SEASONAL MAINS

Pressed Shoulder of Lamb

Mini shepherd's pie, sweet potato fondant, pea & mint puree, green beans, lamb jus Sd, G

£18

Pan Fried Fillet of Cod

Mussel & saffron chowder F, Mo, D

£17

Pan Fried 10oz Bacon Loin Chop

Bubble 'N' squeak, crispy hen's egg, tarragon infused seasonal greens, wholegrain mustard sauce D, E, G

£15

Portobello Mushroom, Spinach, Cranberry & "Mozzarella" Wellington **Vegan**

Baby potatoes, rocket salad, aged balsamic glaze G, Sd

£15

Chicken Parmo

Parmesan panko crumb, béchamel, grilled Cheddar, fat chips, garlic mayonnaise, watercress salad G, D, E, Mu

£14

Wateredge Farm Salt Aged 8oz Rump Steak

Garlic & thyme butter, grilled

portobello mushroom, balsamic vine

tomatoes, onion rings, fat chips Sd, G, S

Add a sauce... Pepper D, Diane D, Mu Blue Cheese D

£21

£3

THE COACHMAN'S CLASSICS

Fish & Chips

Chefs recipe hand battered fish, fat chips, house tartare, grilled lemon, choice of mushy peas or 'chip shop' curry sauce

G, Sd, E, F, Mu **£15**

The Feathers Burger

2 3oz Prime mince burgers, bacon jam, brie, lettuce, beef tomatoes, skinny fries, winter slaw

G, E, D, S, Sd **£15**

Beef Shin & Theakston's Best Bitter Pie

Mashed potatoes, greens & carrots

G, SD, Ce, E **£15**

SIDES

Fat Chips Sd **£3.50** • Skinny Fries **£3.50**

Onion Rings G, Sd **£3.50** • House Salad Mu, Sd, Ce **£3.50**

Buttered Seasonal Vegetables D **£3.50**

Garlic & Parsley Ciabatta G, D, E **£3.50**

Add cheese to any of the above D **£1**

Hospitality
Action

Invisible Chips **£2**
0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in!

For more information visit hospitalityaction.co.uk



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



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LIGHT & HEALTHY

Beetroot Falafel, Sweet Potato, Maple & Sriracha Cauliflower Salad

Pitta bread style croutons, tahini dressing

G, Se **£14 Vegan**

Chicken Caesar Salad

Romaine lettuce, croutons, Parmesan shavings, anchovies, caesar dressing

G, D, F, Sd, Mu, E **£15**

Wild Mushroom & Truffle Tagliatelle

White wine cream sauce, crispy panko crumbed poached hens egg, truffle oil

G, D, E **£15**

AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

Cream Tea

Fruit scone, butter, clotted cream, jam, tea or coffee

G, E, D, S **£6pp**

Classic Afternoon Tea

Selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee

G, D, Mu, E, F, N, S **£15pp**

Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly complimented with a glass of Champagne topped with a fresh strawberry

G, D, Mu, E, F, N, S, Sd **£24pp**

SANDWICHES

Served until 6pm

ARTISAN

Roast Topside of Beef & Yorkshire 'Pudwich'

Pan gravy, horseradish cream, fat chips, watercress

G, E, D, Ce, Sd

Smoked Dry Cure Bacon, Brie & Cranberry Ciabatta

Skin on fries, winter slaw

G, E, D, Mu

Pan Fried Wild Mushroom, Avocado & Vegan Sunblushed Tomato Open Sandwich

Skin on fries, vegan winter slaw

G

Fish Goujon Ciabatta

House tartare, skin on fries, winter slaw

G, E, D, S, F, Sd, Mu

£10

£9

£8

£10

CLASSIC

Roast Topside of Beef

Horseradish, red onion marmalade

G, Mu, Sd

Honey Roast Ham

Piccalilli

G, Mu, Sd

Roasted Red Pepper, Sunblushed Tomato & Black Olive Houmous **Vegan**

Rocket

G, S, Se

York Cheddar & Chilli Jam

Tomato

G, D, Sd, Mu

£8

£7

£6

£7

DESSERTS

Sticky Ginger Pudding

Crabbies caramel sauce, vanilla bean ice cream

G, D, E **£6**

Jam Roly Poly & Custard

Classic steamed suet pudding with raspberry jam and crème Anglaise

G, D, E **£6**

Trio of Ryeburn of Helmsley Ice Creams or Sorbets

with fruit compote **Gluten Free**

Ask for allergens **£5**

White Chocolate & Amaretto Blondie

Salted caramel ice cream

G, D, S **£7**

Yorkshire Artisan Cheese Board

Celery, fruit, biscuits,

Chef's chutney

G, D, Ce, Sd **£9**

Triple Chocolate Orange Sundae

Crushed biscuit, trio of chocolate ice creams, marmalade, sugar curls

G, D, S **£7**

Vegan Vanilla, Cherry & Dark Chocolate Sundae **Vegan**

Vegan whipped cream, cherry syrup

S **£7 Gluten Free**

9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

1. CASHLESS PAYMENT
2. HAND SANITISER
3. ORDER & PAY APP
4. PPE AVAILABLE
5. FOLLOW SIGNAGE
6. DISPOSABLE MENUS
7. STAFF TEMPERATURE CHECKS
8. COVID SAFE CLEANING CHAMPION
9. SOCIAL DISTANCING

For more information on our measures, please visit our website.

