

FATHER'S DAY MENU

Starters

Chefs Soup of the Season // £6

chef's bread loaf, flavoured butter

Crispy Chilli & Lemongrass Yorkshire Duck Pancakes // £9

honey soy & sesame dipping sauce

Chicken & Black pudding Terrine // £8

piccalilli, toasted hazelnuts, sourdough crisp

Yorkshire Puddings // £4

beef dripping, onion & marmalade gravy

Tofu Five Spice Spring Rolls // £7

hoi sin sauce

Theakston's Ale Battered Fish Goujons // £7

'chip shop' curry sauce, tartare sauce, charred lemon

Main Courses

Roasted Sirloin of Beef // £18

duck fat roasties, seasonal vegetables, Yorkshire pudding, horseradish, beef dripping gravy

Slow Cooked Belly Pork // £14

duck fat roasties, seasonal vegetables, sausage meat and sage stuffing, crispy crackling, pork and apple gravy

Whole Roasted Cauliflower // £13

*herb tossed roasties, seasonal vegetables, red wine vegetarian gravy, Yorkshire pudding **ve** (GF on request)*

Fish and Chips // £15

Theakston's ale battered fish, fat chips, tartare sauce, lemon, curry sauce or minted mushy peas

Spring Vegetable & Chestnut Mushroom

Thai green Curry // £14

lemon and coriander jasmine rice,

crispy fried cabbage (GF on request)

The Feather's Burger // £16

two 3oz smoked paprika prime beef patties, honey glazed pulled smoked ham hock, Yorkshire cheddar, ale chutney, beef tomato, iceberg lettuce. served in a toasted pretzel bun with fries

'Moving Mountains' Vegan Burger // £15

toasted pretzel bun, vegan cheddar, chilli jam, beef tomato, iceberg lettuce, skinny fries and vegan slaw

Roasted Spring Chicken // £16

smoked Ham hock and Leek pie, creamed mash, chicken gravy

Homemade Butter Chicken Curry // £14

garlic naan bread, lemon & coriander rice

Trio of Wild Boar Sausages // £15

creamied mash potatoes, crispy onions, beef dripping gravy

Desserts

Sticky Toffee Pudding // £6

caramel sauce, Ryeburn cinder toffee ice cream, caramel popcorn

Whiskey, Honey & Vanilla Bean Panna Cotta // £7

brown sugar toasted oats, raspberry coulis, served with a raspberry butter cream 'Viennese whirl'

Yorkshire Artisan Cheese Board // £9

celery, fruit, biscuits, ale chutney

Vegan Peanut Butter Cake // £6

vanilla ice cream, caramel sauce (GF on request)

Hot Triple Chocolate & Marshmallow Cookie // £6

vanilla ice cream, chocolate sauce

Glazed Lemon Tart // £6

torched Italian meringue, fresh seasonal fruit, Ryeburn strawberry sorbet

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.