

# 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**

*creamed 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.*