

A vibrant, artistic background featuring various fruits and desserts. On the left, there's a slice of orange, a pomegranate, a kiwi slice, and a strawberry. On the right, there's a cup of coffee with a latte art, a slice of kiwi, a piece of chocolate, and a raspberry. At the bottom, there's a purple grape, a banana, and another slice of orange. The overall theme is fresh and indulgent.

DESSERTS

Feathers Gluten Free

Sticky Toffee Pudding £6.95

Caramel Sauce, Cinder Toffee Ice Cream, Popping Candy

(GF) S, E, D, SD 1104 Kcal

Vegan 70% Dark Chocolate & Salted Caramel Teacup £6.95

Vanilla Shortbread Finger

(VE) G, S, SD 533 Kcal

Stem Ginger & Orange Marmalade Frangipane Tart £6.95

Vegan Orange & Vanilla Custard, Candied Orange Peels

(VE) G, N, S, SD 482 Kcal

Dark Chocolate Delice £6.95

Tonka Bean Cream, Cocoa Tuile, Forest Fruit Compote

(V) D, E, G 925 Kcal

White Chocolate & Cranberry Cheesecake £7.95

Cranberry Rum Compote, White Chocolate Soil, Clotted Cream Ice Cream

(V) G, S, D, SD 807 Kcal

Apple Crumble Caramel Sundae £6.25

Ryeburn Toffee Apple Ice Cream, Crunchy Crumble Topping, Warm Stewed Apples, Caramel Sauce

(GF) D 611 Kcal

Artisan Cheeseboard £12.95

Trio of Yorkshire Finest Cheeses, Chefs' Chutney, Celery, Grapes, Yorkshire Butter, Grandma Wilds Yorkshire Oaten Biscuits

(ASK FOR ALLERGENS) 605 Kcal



Feathers Hotel

Helmsley



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

VIRGINIA WOOLF

Head Chef Tom and his kitchen team love what they do.

Our food is cooked freshly to order, 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.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day.

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. 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

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.

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