

# DAYTIME MENU

## BRUNCH

Served until 2pm

### Eggs Benedict £9.95

Toasted Muffin, Bacon, Soft Poached Eggs, Hollandaise, Watercress, Smoked Paprika  
(GF UPON REQUEST) G, E, D 505 Kcal

### Smashed Avocado £8.95

Maple Syrup on a Toasted Waffle  
(VE) (V) G, S, E 596 Kcal  
Add Poached Eggs for £2.00

### Crispy Fried Buttermilk Chicken & Waffle £13.95

Avocado, Toasted Waffle, Maple Syrup  
G, E, S, D 754 Kcal

### Eggs Florentine £8.95

Toasted Muffin, Creamed Spinach, Soft Poached Eggs, Hollandaise, Watercress, Smoked Paprika  
G, E, D 586 Kcal

### Buttermilk Pancakes £6.95

Forest Fruit Compote or Maple Syrup  
G, E, D 203 Kcal

### Sausage Sandwich £5.95

Local Sausage, Buttered Floured Bap or Vegan Moving Mountains Sausage Sandwich  
(VE) G, E, D 459 Kcal/ 231 Kcal  
Add Egg for £1.50

### Bacon Sandwich £5.95

Three Bacon Rashers, Buttered Floured Bap  
G, E, D 501 Kcal  
Add Egg for £1.50

## SIDES

### Fat Cut Chips £4.25

427 Kcal

### Rosemary Fries £4.25

531 Kcal

### Roast Garlic Ciabatta £4.25

G, D, SE 415 Kcal

### Sautéed Greens £4.25

D 139 Kcal

### Mustard Dressed Side Salad £4.25

MU 169 Kcal

### Beer Battered Onion Rings £4.25

G 203 Kcal



### Invisible Chips £2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in time of crisis. Thanks for chipping in! For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

ANY 3 DISHES £14.95

### Spanish Olives £5.25

Baby Watercress  
(VE) (GF) SD 130 Kcal

### Kitchen Made Focaccia £5.45

Yorkshire Butter, Wharfe Valley Rapeseed Oil & Beetroot Balsamic  
(VE UPON REQUEST) ASK FOR ALLERGENS 672 Kcal

### Bacon Wrapped Mini Sausages £6.45

Spiced Pear Chutney  
(GF) D, SD 333 Kcal

## EVERYDAY STAPLES

### Fish & Chips £16.95

Minted Mushy peas or 'Chip Shop' Curry Sauce, House Made Chunky Tartare  
F, G, E, MU, SD 1183 Kcal

### Feathers Burger £16.95

Duo of 3oz Grilled Rump Steak Burgers, topped with Slow Braised Pulled BBQ Brisket, Melted Cheddar, Crispy Onions & Café De Paris Butter. Toasted Brioche, Beef Tomato, Gem Lettuce, Shoestring Fries, House Burger Relish  
(GF UPON REQUEST) G, D, F, CE, MU, SD 968 Kcal

### Aromatic Garden Vegan Burger £16.95

BBQ Jackfruit, Vegan Smoked Applewood, Crispy Onions, Fries, Vegan Red Cabbage Slaw  
(GF UPON REQUEST) G, MU 627 Kcal

### Overnight Braised Pulled Beef Shin Pie £16.95

Mushroom, Baby Onion & Red Wine Pie, Puff Pastry, Served with Creamed Mash or Fat Cut Chips & Sautéed Greens  
G, E, D, SD, MU 1152 Kcal

### Pulled Lamb Shoulder & Garden Mint Shepherd's Pie £16.95

Parsley Crumb, Sautéed Greens  
(GF UPON REQUEST) G, D 392 Kcal

## GRAZING & SHARING

### Panko Breaded Crispy Chicken & Thai Honey Glaze £6.45

Sesame, Roasted Garlic Mayonnaise  
G, E, D, SE, S, MU 785 Kcal

### Crispy Whitebait £6.25

Wasabi Lime Tartare  
G, F, E, MU 428 Kcal

### Haggis Bon Bons £6.25

Whisky Peppercorn Sauce  
G, E, D, MU 556 Kcal

### Charred Padron Peppers £5.45

Romesco Sauce  
(VE) (GF) N 117 Kcal

## SEASONAL MAINS

### Crispy Confit Leg of Guinea Fowl £22.95

Pearl Barley Stewed with Smoked Pancetta & Garden Peas, Guinea Fowl Jus, Charred Hispi Cabbage  
G, D, CE, MU, SD 901 Kcal

### Trio of 'Hog & Hop' Sausages Truffle & Celeriac Mashed Potatoes £16.95

Charred Carrot Sautéed Stem Broccoli, Crispy Onions, Red Wine Jus  
G, D, CE, MU, SD 1070 Kcal

### Pan Roasted Salmon, Samphire & Dill Risotto £23.45

Brown Shrimp Beurre Blanc  
(GF) C, F, E, D, SD, CE 574 Kcal

### Feathers Chicken Parmo £16.95

Bechamel or Tomato & Basil Sauce, Grilled Cheddar, Fat Cut Chips, Mustard Dressed Side Salad, Roasted Garlic & Chive Mayonnaise  
G, D, E, MU, SD 1356 Kcal

### Vegan Chestnut Mushroom & Sweet Potato 'Shepherd's Pie' £15.95

Parsley Crumb, Sautéed Greens  
(GF UPON REQUEST) G, CE 411 Kcal

## LIGHT & HEALTHY

### Balsamic Fig, Pomegranate, Orange & Maple Candied Walnut Salad £15.95

Beetroot Balsamic Dressing, Roquette, Baby Leaf Spinach  
Add Crumbled Goats Cheese for £2.95  
(GF) N, D, SD 573 Kcal

### Spicy Roasted Tomato & Pepper Tagliatelle £14.95

Slow Roasted Tomato & Red Pepper Sauce, Grilled Vegetables, Blistered Vine Tomatoes  
Add Pulled Brisket & Aged Parmesan for £3.95  
G, E, D 502 Kcal

### Rump Steak Harrogate Blue Cheese Iceberg Wedge Salad £19.95

Flash Seared Rump Steak, Harrogate Blue Cheese Dressed Iceberg, Crumbled Harrogate Blue, Sundried Tomatoes, Maple Candied Walnuts  
(GF) N, E, D, SD 524 Kcal

### Shredded Hoi Sin Duck Salad £16.95

Sautéed Mooli Radish, Carrot & Snap Peas, Hoi Sin Sauce, Black & White Sesame Seeds, Crushed Peanuts, Soft Boiled Hens Egg  
G, P, N, S, E, SE, SD 308 Kcal

### Chefs Vegan Thai Green Curry £15.95

Pak Choi, Stem Broccoli, Mooli Radish & Sweet Peppers, Sticky Jasmine Rice, Crispy Organic Tofu  
(VE) G, S, CE, SD 678 Kcal

## SANDWICHES

### ARTISAN

#### 'Pudwich' of the Day £12.95

Roast Meat of the Day served between two Yorkshire Puddings, Roast Gravy, Fat Cut Chips  
G, E, D, SD, MU 813 Kcal

#### Fish Finger Sandwich £11.95

Toasted Ciabatta, Chunky Tartare, Shoestring Fries, House Salad, Red Cabbage Slaw  
G, F, E, MU, SE 1149 Kcal

#### Crispy Chicken Goujon Brioche £11.95

Redcurrant Mayonnaise, Brie, Lettuce, Tomato, Mustard Dressed Side Salad, Shoestring Fries, Red Cabbage Slaw  
G, S, E, D, CE, MU 1195 Kcal

#### BBQ Jackfruit Wrap £10.95

Pickled Radish, Vegan Mozzarella, Gem Lettuce, Mustard Dressed Side Salad, Vegan Red Cabbage Slaw, Shoestring Fries  
G, MU, SD 1344 Kcal

### CLASSIC

#### Soup of the Season £6.95

Artisan Bread  
(V GF UPON REQUEST) 396 Kcal

#### Roasted Topside of Beef £9.95

Roquette, Beetroot & Horseradish  
G, E, D, MU 889 Kcal

#### Honey & Orange Gammon £8.95

Piccalilli, Cress  
G, E, D, MU 1024 Kcal

All Served with Mustard Dressed Salad & Red Cabbage Coleslaw

#### Mature Cheddar £8.95

Spiced Pear Chutney  
G, E, D, MU, SD 1315 Kcal

#### Vegan Cream Cheese & Sundried Tomato £8.95

Spinach  
G, N, MU, SD 916 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.

### **CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...**

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.  
Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

**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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