

# SUNDAY EVENING MENU

## GRAZING & SHARING

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

### 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

## STARTERS

### Soup of the Season £6.95

Artisan Bread  
(V GF UPON REQUEST)  
ASK FOR ALLERGENS 396 Kcal

### Thai Red Curry Spiced Scotch Egg £8.95

Chilli Jam, Pickled Radish Salad  
G, E, D

### Smoked Salmon, Horseradish & Chive Mousse £10.95

Ciabatta Croute, Pickled Cucumber, Salmon Roe Caviar, Beetroot Horseradish Puree  
(GF UPON REQUEST) G, F, E, D, MU, SE 345 Kcal

### Roasted Garlic & Tarragon Oyster Mushroom Risotto £8.95

Vegan 'Feta' Crispy Kale, Herb Oil  
(VE) (GF) 509 Kcal

### Braised Char Siu Pork Belly £9.95

Charred Corn Salsa, Spring Onion, Red Chilli, Sesame  
G, S, CE, SE, SD 536 Kcal

## SUNDAY BEST

### Honey & Orange Glazed Gammon £15.95

Roller Sausage & Apricot Stuffing, Duck Fat Roasties, Seasons' Best Vegetables, Maple & Thyme Roasted Carrot, Rich Red Wine & Beef Dripping Gravy  
G, E, D, CE, MU, SD 851 Kcal

### Moving Mountains Vegan Sausages £16.95

Vegan Yorkshire Puddings, Herb Roasties, Seasons' Best Vegetables, Maple & Thyme Roasted Carrot, Rich Red Wine Gravy  
G, S, CE, SD 1215 kcal

### Overnight Roasted Topside of Beef £17.95

Duck Fat Roasties, Seasons' Best Vegetables, Maple & Thyme Roasted Carrot, Chefs' Yorkshire Pudding, Rich Red Wine & Beef Dripping Gravy  
G, E, D, MU, SD 627 Kcal

### Yorkshire Pork Loin £16.95

Crispy Crackling, Rolled Sausage & Apricot Stuffing, Duck Fat Roasties, Seasons' Best Vegetables, Maple & Thyme Roasted Carrot, Chefs' Yorkshire Pudding, Rich Red Wine & Beef Dripping Gravy  
G, E, D, MU, SD, CE 1255 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

### 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

### 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

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

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

### 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

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

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

### 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

## SIDES

### Sunday Chefs Side of the Week

ASK FOR ALLERGENS

### 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

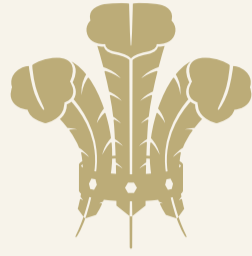
G 203 Kcal



### 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)



# 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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