DESSERTS

Spiced Crème Brûlée
Rosemary & almond biscotti, candied orange peel
G, N, E, D, SD / P, S / 1000 kcal V 9.95

Feather's Sticky Toffee Pudding
Caramel sauce, malted milk ice cream
E, D, S / 950 kcal V, GF 7.95

Chef's Recommendation
Basque Cheesecake
Pecan dulce de leche
G, N, E, D, SD / P, S / 389 kcal V 9.95

Compressed Apple Terrine
Candied walnuts, oat crumble, vegan salted caramel ice cream
N / P, SE / 575 kcal GF, VE 8.95

Jaffa Cake Sundae
Marmalade, orange Italian meringue, dark chocolate soil
S, E, D, SE / N / 487 kcal V, GF 9.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Artisan Cheese Plate
Chilli fig jam, seeded gruyère crackers, fruit
Ask for allergens & calories / V 13.95

For the perfect finishing touch, why not pair your cheese with a glass of Port?
Please ask a member of our team for details

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

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.

Allergens (**Contains** / May Contain): 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

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Feathers Hotel

Helmsley

NOVEMBER 2025
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LARGE HOTEL CHAINS

www.feathershotelhelmsley.co.uk