EVENING MENU

Head Chef Tom and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*



CHILDREN EAT FREE ON SUNDAYS

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.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.feathershotelhelmsley.co.uk

Feathers Hotel

Helmsley

A LITTLE SOMETHING

To enjoy with a drink while you choose

Marinated Olives
CE, MU / 102 kcal VE, GF 3.95

Freshly Baked Bread
Whipped butter
Ask for allergens & calories V, VEO 5.95
Add Small Olives / CE, MU / 51 kcal 2.95

Panko Whitebait
Curried mayonnaise
G, F, E, D, SD / MO, CE, MU / 647 kcal 7.95

Za'atar Houmous
Roasted red peppers, nachos
SE / S / 697 kcal VE, GF 8.95

Maple Pigs in Blankets
Maple & poppy seed-glazed pigs in blankets, crispy onions
G, D, SD / 328 kcal 7.95

STARTERS

Masala-Spiced Mussels
Garlic naan bread, coriander
G, MO, N, S, SD / P, E, D, CE, MU / 408 kcal 10.95

Chef's Recommendation
Pork Terrine
Pressed pig's head terrine, smoked apple purée, pig's ear 'scratchings', celeriac remoulade
E, D, CE, MU, SD / G, S, SE / 570 kcal GF 10.95

Chef's Soup of the Day
Warm bread, whipped butter
Ask for allergens & calories / V, VEO, GFO 7.95

Harissa-Spiced Charred Corn Ribs
Lime aioli, padron peppers, crispy onions
G / 636 kcal VE, GFO 8.95

Yorkshire Goat's Cheese Panna Cotta
Beetroot carpaccio, beetroot balsamic, walnut & yeast crumble
G, N, D, SD / P, L, S, CE, SE / 802 kcal V, GFO 9.95

Lemon & Gin-Cured Salmon
Whipped dill & lemon mascarpone, crispy capers, lemon dressing, pickled radish
F, D, SD / G, S, CE, MU, SE / 517 kcal GF 11.95

Short Rib Ragù Arancini
Parmesan & pepper tuile
E, D, CE, SD / MU / 631 kcal GF 11.95

MAINS

Chef's Recommendation
Slow-Braised Short Rib & Red Wine Pappardelle
Bone marrow & parsley crumb, Parmesan & pepper tuile
G, E, D, CE, SD / MU / 843 kcal 19.95

Garlic, Thyme & Lemon Marinated Chicken Supreme
Fondant potato, Café au lait sauce, maple-glazed chantenay carrot, Tenderstem broccoli
D, S, CE / 1343 kcal GF 23.95

Pan-Roasted Duck Breast
Confit duck leg boulangère, blackberry jus, celeriac & butter bean purée, charred hispi cabbage
D, CE, SD / E, MU / 1547 kcal GF 28.95

Perfectly paired with **South African Pinot Noir** - light and juicy with ripe cherry and strawberry notes

8oz Flat Iron Steak
Beef fat skin-on fries, Café de Paris butter, caramelised shallots, bitter leaf salad
G, F, MU, SD / 798 kcal GFO 27.95

Charred Bone-In Pork Loin Steak
Pork fat skin-on fries, Café de Paris butter, caramelised shallots, bitter leaf salad
G, F, MU, SD / 1129 kcal GFO 23.95

Wild Mushroom Bourguignon Pie
Chunky chips, redcurrant jus, roasted roots, wilted greens
G, CE, SD / L, S, MU / 1526 kcal VE 18.95

Pan-Roasted Stone Bass
Pearl barley, squash & sage risotto, black garlic sauce, wilted kale, crispy sage leaves
G, F, D, CE, SD / 1414 kcal 24.95

Perfectly paired with **South African Chardonnay** - ripe and fruity with notes of peach, apricot and apple

Yorkshire Venison, Stout & Mature Cheddar Pie
Onion seeds, skin-on chips, roasted roots, winter greens, stout & venison gravy
G, E, D, CE, SD / L, MU, S / 1116 kcal 19.95

Fish & Chips
Haddock, skin-on chips, chef's chip shop curry sauce **or** minted mushy peas, charred lemon, chunky dill tartare
F, E, MU, SD / D, CE / 1071 kcal GF 18.95

Beef & Doreen's Black Pudding Burger
Shoestring onions, kitchen-made BBQ sauce, gruyère, lettuce, beef tomato
G, S, E, D, CE, MU / N, SE / 1072 kcal 18.95
Add Fried Egg / **E** / 110 kcal 1.50

Lentil, Chickpea, Sweet Potato & Spinach Masala
Toasted pumpkin & sunflower seeds, coriander oil, homemade naan, sticky rice
G, N, S, SD / P, E, D, CE, MU / 532 kcal GFO, VE 17.95

Butternut Squash, Leek & Chestnut Tart
Sage & thyme crumble, kale, cranberry jus, lemon & herb new potatoes
G, S, CE, SD, N / L, MU, SE / 1398 kcal VE 17.95

Perfectly paired with **Balfour Nannette's** English Rosé - delicate and refreshing with red berry and floral notes

SALADS & NOURISH BOWLS

Yorkshire Blue Cheese & Pear Waldorf
Candied walnuts, celery, julienne pear, blue cheese dressing
N, E, D, CE, SD / P, SE / 465 kcal V, GF 17.95
Perfectly paired with Balfour Nannette's English Rosé - delicate and refreshing with red berry and floral notes

Poke Bowl
Sticky rice, edamame beans, carrot, pickled radish & cabbage, charred pak choi, sesame & soy dressing
S, SD / 354 kcal VE, GF 16g protein 14.95
Add Lemon & Gin-Cured Salmon **F** / G, S, CE, MU, SE, SD / 153 kcal 4.95
or Grilled Chicken / 186 kcal 4.95

Duck & Hoisin Salad
Confit duck leg, Asian stir-fry, crispy fried egg, black & white sesame, roasted peanuts, hoisin sauce
G, P, S, E, CE, SD / N, D / 1129 kcal 19.95

SIDES

Charred Hispi Cabbage
Hazelnut & chilli butter
N / P / 176 kcal VE, GF 5.95

Mixed Leaves
Pickled radish, olives, cherry tomatoes, honey & mustard dressing
MU, SD / 392 kcal VEO, GF 4.95

Cajun-Dusted Onion Rings
MU / P, N, SE / 528 kcal VE, GF 4.95

Roasted Garlic & Parsley Flatbread
G / E, D / 746 kcal V 6.95

Three-Cheese Cauliflower & Leek
Brie, bacon crumb **G, D** / S / 420 kcal 5.95

Chunky Chips or **Skin-On Fries**
469 kcal / 385 kcal VE, GF 4.95
Add Gravy & Cheddar / **D, SD, CE** / MU / 163 kcal 1.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

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.

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