

Evening Menu @ The Feather & Beak

Getting Started

Seared scallops on cauliflower puree, chimichurri and pancetta

Blue cheese and chive souffle

Tempura tiger prawns and sweet chilli sauce

Smoked haddock chowder

Wild mushroom risotto, truffle oil and parmesan crisp

Specials Board

Goats cheese in filo, pine nuts, tomatoes and sweet basil dressing

Ham hock and parsley terrine pineapple pickle

Chicken liver parfait, chutney and toasts

The Main Event

Breast of chicken with wild mushroom and sherry sauce

Pan fried duck with black cherries and parsnip puree

North Atlantic halibut, spring onion mash, brown shrimp and tomato sauce

Cauliflower and date tagine with Tunisian pilau

Specials Board

Rack of Ryedale lamb, hispi, spring onion, peas bacon and tarragon

10oz flat iron steak, spinach and mushroom sauce, hand cut chips

Breast of guinea fowl onion mushroom and red wine sauce

“All dishes served with vegetables and potatoes of the day”

And Finally

Chef's sticky toffee pudding, butterscotch sauce and clotted cream ice cream

Lemon posset, raspberry coulis and shortbread

Blackberry crème brulee

Vanilla panna cotta with blueberry coulis

Soft chocolate cake, coffee sauce and mascarpone

Food intolerances and allergies – please speak to a member of our team about the ingredients in our dishes.