

Evening Menu @ The Feather & Beak

Getting Started

Chicken liver parfait, fig relish and sourdough £7.50

∞

Tempura tiger prawns, wakame seaweed and sweet chilli sauce £9.00

∞

Smoked haddock risotto, poached egg and truffle oil £9.00

∞

“Home” potted shrimps £8.50

∞

Smoked salmon, asparagus, poached egg and hollandaise £8.50

∞

The Farms Montgomery Cheddar soufflé and plum chutney £8.00

∞

The Main Event

Confit of duck with orange lemon & red wine £18.75

∞

Goan swordfish curry with jasmine rice £18.50

∞

Loin of Ryedale lamb, sauté potatoes, spinach and tarragon £21.50

∞

Wild Mushroom risotto & parmesan wafer £14.00

∞

Roast monkfish Parma ham, basil, tomato and wakame seaweed £19.00

∞

All served with seasonal vegetables

And Finally

Chef's sticky toffee pudding, butterscotch sauce and clotted cream ice cream £6.50

∞

Lemon posset, raspberry coulis and shortbread £6.50

∞

∞Amaretto crème brulee £6.50

∞

Rich chocolate mousse £6.50

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