Evening Menu @ The Feather & Beak

Getting Started

Kalamata olives, balsamic, olive oil & dukkah £4.50

Blue cheese and chive souffle £9.50

Tempura tiger prawns and sweet chilli sauce £9.50

Smoked haddock chowder £8.95

Wild mushroom risotto, truffle oil and parmesan crisp £8.95

Specials Board

Whitby crab, mascarpone and dill ravioli £10.50/£19.50 as a main

Goats cheese in filo, pine nuts, tomatoes and sweet basil dressing £10.50

Chicken liver parfait, chutney and toasts £8.75

The Main Event

Breast of chicken with wild mushroom and sherry sauce £19.50

Pan fried duck with orange sauce and spinach £23.95

Goan sword fish curry £19.50

Specials Board

Loin of Ryedale venison, spiced red cabbage £26.50

10oz flat iron steak, spinach and mushroom sauce, hand cut chips £23.50

Cassoulet of Ryedale mutton, champ and greens £20

North Atlantic halibut, Parma ham, basil and tomato £22.50

"All dishes served with vegetables and potatoes of the day"

And Finally

Chef's sticky toffee pudding, butterscotch sauce and clotted cream ice cream £7

Lemon posset, raspberry coulis and shortbread £7

Blackberry crème brulee £7

Vanilla panna cotta with blueberry coulis £7

Soft chocolate cake, coffee sauce and mascarpone £7

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