

Example Sunday Lunch @ The Feather & Beak

Getting Started

Smoked duck with orange & fennel salad **(GF)**

∞

Galette of smoked salmon & prawns with cucumber £11.50 **(GF)**

∞

Artichoke, asparagus & tomato tart £10.50 (V)

∞

Brandy & chicken liver pate with melba toast £9.50

The Main Event (served with a selection of vegetables and roast potatoes)

Roast sirloin of Radfords Beef & Yorkshire pudding £22.50

∞

Roast loin of Ryedale Pork, apple sauce £19.50

∞

Sea bass fillet, sorrel leaves, fondant potatoes with vermouth cream £22.50 **(GF)**

∞

Vegetable timbale, peppers, aubergine, courgettes & shallots with cheese £18.00 **(V/GF)**

∞

Loin of Hake with potato cake white wine cream, smoked with paprika £28.50 **(GF)**

And Finally

Chocolate & Baileys cheesecake

∞

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

∞

Pear & Almond tarte with amaretto ice cream

∞

Raspberry & Meringue galette **(GF)**

∞

Feather & Beak Cheeseboard **(GF version available)**

V = vegetarian VG = vegan GF = gluten-free GF* = rice gluten

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