



MAIN MENU

GRAZING & SHARING

July
2020

3 for £12 or £4.50 each

Prosciutto, Cheese & Spring Onion Croquetas

Chilli jam

D, E, G

Battered Fish Bites

Tartare sauce

G, F, MU, SD, E

Kitchen Made Breads

Olive oil, truffle butter, balsamic

E, G, D, SD

Buttermilk Chicken Goujons

Chef's BBQ dip

G, D, Mu, Ce

Beetroot Houmous **Vegan**

Grilled flatbread, toasted pumpkin seeds

Se, G

Honey & Chilli Glazed Chipolatas

G

STARTERS

Chef's Soup of the Season

Kitchen made bread, truffle butter, olive oil

Ask for allergens

Whipped Goats Cheese,

Beetroot & English garden herb salad, toasted hazelnuts, sourdough crostini

D, G, N

£5

£7

Duck Spring Rolls

Cucumber, spring onion & radish salad, hoisin sauce

Mu, G, D, Ce, Sd

Smoked Salmon & Crayfish Salad

Bloody Mary Marie Rose, dill oil, grilled lemon, baby gem & radicchio

D, E, C, Sd, F

£8

£9

THE COACHMANS CLASSICS

Fish & Chips

Secret recipe beer battered fish, Fat chips, mushy peas, 'chip shop' curry sauce, tartare sauce, grilled lemon

F, E, G, Sd, Ce **£15**

Chef's Pie

Creamed potato, peas, pan gravy

ASK FOR ALLERGENS **£15**

The Feathers Burger

2 x 3oz prime mince burgers, tomato, balsamic red onion, oak smoked Cheddar, skinny fries, red cabbage slaw, brioche bun

G, E, D, S, Sd **£16**

MAIN COURSES

Rolled Roasted Pork Belly

Egg noodles, sesame pak choi, carrot, ginger & coconut puree, pork crackling, soy & honey glaze

E, G, S, Sd, Se

Grilled Fillet of Sea Bass

Summer squash & garden pea risotto, roasted chicory, peashoot tendrils

D, F, Sd

Chicken Parmo

Parmesan panko crumb, béchamel, grilled Cheddar, Fat chips, garlic mayonnaise, watercress salad

G, D, E, Mu

£14

£17

£15

Sweet Potato, Lentil & Spinach Curry

Lemon rice, vegan naan bread **Vegan**

G, Sd

10oz Gammon Steak

Brace of fried hens eggs, fat cut chips, pineapple salsa, pea & mint puree

E, D

8oz Ribeye Steak

Garlic field mushroom, blistered vine tomatoes, fat cut chips, onion rings Sd, G, S

Add a sauce... Pepper D, Diane D, Mu **Blue Cheese D**

£16

£15

£24

£3.50

LIGHT & HEALTHY

Chicken Caesar Salad

Romaine lettuce, grilled chicken breast, sourdough croutons, crispy chicken crackling, Parmesan shavings

D, G, E, M, S, F **£14**

Feta & Olive Salad

Balsamic red onion, cucumber, baby plum tomatoes, lambs lettuce, romaine hearts, lemon oregano dressing

D, Sd **£13**

Wild Mushroom & Truffle Tagliatelle

White wine cream sauce, crispy panko crumbed poached hens egg, truffle oil

E, D, G **£15**

SIDES

Fat Chips Sd **£3** • Skinny Fries **£3** • Onion Rings G, Sd **£3**

House Salad Mu, Sd, Ce **£3** • Buttered Seasonal Vegetables D **£3** • Garlic & Parsley Ciabatta G, D, E **£3**

Add cheese to any of the above **£1**



ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

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



MAIN MENU

SANDWICHES

Served until 6pm

ARTISAN

- Roast Topside of Beef & Yorkshire 'Pudwich'** £10
Pan gravy, horseradish cream, fat chips, watercress
G, E, D, Ce, Mu
- Battered Fish Fingers** £9
Toasted ciabatta, house tartare, fries
G, E, D, S, F, Sd, Mu
- Grilled Aubergine & Balsamic Onion Toastie** £9
Vegan smoked "Gouda", coleslaw, fries **Vegan**
G, S, Mu

CLASSIC

- Roast Topside of Beef** £8.50
Horseradish cream & red onion jam
Mu, G, E, D
- Pulled Ham Hock** £8
Dijon mustard, romaine lettuce
G, Sd, Mu, D
- Fresh Egg Mayonnaise** £7
Watercress, fresh cracked black pepper
E, G, Mu, D

DESSERTS

- Hazelnut & Cointreau
Chocolate Tart**
Mandarin ice cream, tuile biscuit
G, D, SD, S £6
- Ryeburn's Of Helmsley
Ice Cream**
Sugar curl, berry compote
Ask for Allergens £6

- Sticky Toffee Pudding**
*Butterscotch sauce, vanilla bean ice
cream, smashed honeycomb*
G, E, D £6
- Lemon Curd & Italian Meringue
Sundae**
*Vanilla ice cream, lemon curd, whipped
cream, topped with blowtorched
Italian meringue*
E, D £7

- Elderflower Crème Brûlée**
*Shortbread, fresh
raspberries*
G, D, E £6
- Chocolate & Honeycomb
Sundae**
*Milk and white chocolate ice cream,
honeycomb chunks, whipped cream*
D, S £7

TEAS & COFFEES

BLACK TEAS

- Everyday Brew**
A signature blend of three teas: Assam, Ceylon and Rwandan
- Darjeeling Earl Grey**
The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

- Mao Feng**
A delicate natural flavour with light refreshing taste
- Jasmine Pearls**
*Hand rolled green tea tips delicately infused with pure jasmine
flowers*

HERBAL INFUSIONS

- Liquorice & Peppermint**
Pure liquorice root with whole peppermint leaves Caffeine free
- Super Fruit**
*A blend of real berry pieces which deliver a unique and punchy
taste* Caffeine free
- Lemon and Ginger**
Soothing and refreshing, enjoy hot or cold Caffeine free

COFFEES

- Espresso**
*A short coffee in its concentrated form, served without milk,
rich and intense*
- Macchiato**
Espresso served with a little milk foam
- Americano**
Espresso with hot water, add milk if you wish
- Cappuccino**
Espresso with steamed, frothy milk, topped with chocolate
- Latte**
An espresso topped with steamed, frothy milk
- Mocha**
Hot chocolate with an espresso

HOT CHOCOLATE

- Hot Chocolate**
Made with steamed, frothy milk
- Deluxe Hot Chocolate**
Made with steamed, frothy milk, marshmallows, cream



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