**Evening Menu @ The Feather & Beak**

**Getting Started**

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

∞

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

∞

Radford’s black pudding with apple & peppercorn sauce

∞

Artichoke, asparagus & tomato tart (**V)**

∞

Chicken liver pate with brandy and melba toast

**The Main Event**

Fillet of beef Wellington served on a port jus

∞

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

∞

Breast of chicken stuffed with Wensleydale cheese, wrapped in bacon

& served with red wine jus (**GF)**

∞

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

∞

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

∞

Duck breast served with spring greens & gooseberry sauce (**GF)**

∞

Sticky Tempeh Stir-fry with red onion, garlic, lemon grass, ginger & red chilli (**V)**

∞

Followed by a selection of desserts

**V = vegetarian, VG = vegan, GF = gluten free, GF\* = rice gluten/flour**

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