#### **CHEF'S MESSAGE**

Suzie and her team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



"One cannot think well, love well, sleep well, if one has not dined well!"

**VIRGINIA WOOLF** 

### GRAZING & SHARING —

#### **MARINATED OLIVES**

N, D, MU, SE, SD

### CARROT ARANCINI

Chilli & mint yoghurt

**CRAB & LIME CAKES** 

Mango & coriander dip

C, S, E, G, SE, F, MO, MU

#### £4.50 EACH OR 3 FOR £12

### CRISPY FISH FINGERS

 $Tartare\ sauce\ {\it G, D, E, F, SD, MU}$ 

### PORK & STOWFORD CIDER SAUSAGE ROLLS

Bramley apple sauce

#### ARTISAN BREAD

Balsamic vinegar, cold pressed rapeseed oil, olives, confit garlic ಆ soft herb butter G, SD, D, N, MU, SE

### FIELD & FOREST MUSHROOM CROQUETTE

Coarse grain mustard mayonnaise G, D, E, MU

#### £4.50 EACH OR 3 FOR £12

#### EACH OR 3 BEETROOT HOUMOUS

Charred flatbread G, SE

#### **LEDBURY SAUSAGES**

Hoisin sauce, cucumber, spring onion G, SD, S

### ——STARTERS -

#### **SOUP OF THE SEASON**

Basket of bread ASK FOR ALLERGENS **£6** 

### CAJUN CHICKEN CAESAR SALAD

Parmesan, garlic & herb croutons G, D, MU, E **£6** 

### BLACKSTICKS BLUE & HAM HOCK TARTLET

Pea shoot & tomato salad, piccalilli G, D, SD, MU, CE, E **£7** 

#### **MUSSELS**

White wine, red onion, crème fraîche, crusty bread MO, D, G, SD **£7** 

## POACHED SALMON & CAPER RILLETTE

Horseradish cream cheese, apple & gherkin salsa F, D, SD, MU **£8** 

#### BUTTERNUT SQUASH & ONION BHAJI

Chilli, mint & garlic raita D **£6** 

### **MAINS**

#### - CLASSICS -

#### **BEER BATTERED FISH**

Skinny fries, garden or mushy peas, tartare sauce 6, F, SD, MU, E, D £14

#### PIE OF THE DAY

Buttered mashed potato, seasonal vegetables ASK FOR ALLERGENS **£14** 

#### THE FEATHERS BURGER

Beef & thyme burger, smoked back bacon, melting cheese, toasted ciabatta, spicy tomato relish, skinny fries G, SD, D, E, MU **£13** 

Make your burger skinny – no bread or chips, just add a house salad

# HALLOUMI, PORTOBELLO MUSHROOM & SPINACH BURGER

Toasted ciabatta, sweet potato fries, garlic & coriander mayonnaise D, G, E, MU **£13** 

Make your burger skinny – no bread or chips, just add a house salad

#### **FUGGLES FISHCAKE**

Skinny fries, parsley & lemon mayonnaise  $\mathsf{G},\mathsf{D},\mathsf{E},\mathsf{F},\mathsf{MU}\ \pmb{£13}$ 

#### - SUNDAY BEST -

#### **ROAST SIRLOIN OF BEEF**

Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy 6, D, E, SD, CE **£17.50** 

#### **ROAST LOIN OF PORK**

Bramley apple sauce, roast potatoes, seasonal vegetables, gravy G, D, SD, CE £15.50

#### **ROAST CORN-FED CHICKEN**

Roasted chicken breast, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy 6, D, E, SD, CE **£16** 

### MAPLE ROASTED PARSNIP, HAZELNUT & FETA LOAF

Curly kale, lyonnaise potatoes, plum tomato sauce N, D, CE, SD **£14** 

#### FILLET OF SEA BASS

Prawn & squash risotto cake, braised fennel, anchovy & broccoli pickle F, C, CE, SD, D, G, SD £17

## **GUINNESS & ROSEMARY BRAISED SHANK OF LAMB**

Mushroom & sautéed savoy cabbage, garden mint potato purée SD. G. CE. D **£18** 

#### · SALADS -

#### **DUCK BREAST SALAD**

Orange, fennel, baby spinach, honey & five spice dressing SD, D £17

### ROASTED ROOT VEGETABLE & QUINOA SALAD

Toasted pumpkin seeds & garlic croutons, spiced tomato oil, poached hen's egg G, E, SD, D, E, SD £13

### ARTISAN

#### **FEATHERS CLUB**

Chicken breast, smoked back bacon, tomato, lettuce, mayonnaise, toasted bread G, D, MU, SD, E £9

#### CRISPY FISH FINGER

Tartare sauce G, D, E, MU, SD **£7** 

# BEETROOT HOUMOUS, RED ONION & ROQUETTE

G, D, SE, SD, MU **£6** 

#### - SIDES —

HANDCUT CHIPS £4 SKINNY FRIES £3
SWEET POTATO FRIES £4
BEER BATTERED ONION RINGS © £3
SEASONAL VEGETABLES D £3
BUTTERED MASHED POTATO D £3

FUGGLES SALAD MU, SD £3 GARLIC CIABATTA G, D £3

## **DESSERTS**

# BRAMLEY APPLE & SPICED PLUM CRUMBLE Traditional custard 6, D, E £6.50

#### VANILLA PANNA COTTA

Berry compote, sugared shortbread D, G £6.50

#### CHOCOLATE TRUFFLE TORTE

Cherry, vanilla mascarpone N, D, S, E, SD **£7** 

## ORANGE MARMALADE BREAD & BUTTER PUDDING

Whisky & stem ginger ice cream G, SD, D, E **£6.50** 

## MOCHA AMARETTO SEMIFREDDO

Dark chocolate sauce, almond nougatine E, D, N, S **£6.50** 



# CHEF'S KITCHEN MADE ICE CREAM OR SORBET

ASK FOR ALLERGENS **£6.50** 

# SELECTION OF ARTISAN CHEESE

Biscuits, apple, celery, homemade chutney G, D, CE, SD **£9** 

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

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





