

The Feathers

SANDWICHES

Available
from noon
until 6pm

ARTISAN

All served on white or granary bread

CRISPY FISH FINGER

Tartare sauce G, D, E, MU, SD **£7**

FEATHERS CLUB

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

POACHED SALMON

Mayonnaise, lemon
F, G, D, E, MU, SD **£7**

SMOKED BACK BACON, BRIE & CRANBERRY

G, D, MU, SD **£7**

BLACKSTICKS BLUE

Confit onion, crisp lettuce
G, D, SD, MU **£7**

Gluten
free bread
available

CLASSIC

All served on white or granary bread

HOME COOKED HAM

Mustard mayonnaise, tomato G, D, MU, SD, E, CE **£7**

SMOKED SALMON

Cream cheese & cucumber F, D, G, MU, SD **£8**

ROAST SIRLOIN OF BEEF

Horseradish & watercress G, D, MU, SD **£7**

EGG MAYONNAISE

Little gem lettuce G, D, E, MU, SD **£6**

BEETROOT HOUMOUS

Red onion, roquette G, D, SE, SD, MU **£6**

SIDES

HAND CUT CHIPS £4

SKINNY FRIES £3

SWEET POTATO FRIES £4

BEER BATTERED ONION RINGS G £4

FUGGLES SALAD MU, SD £3

GARLIC CIABATTA G, D £3

We apply a discretionary 10% service charge to all bills. 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.

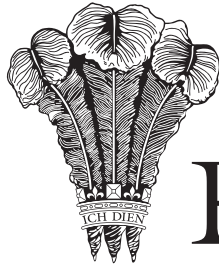
C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

AA



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.



The Feathers

AFTERNOON TEA

Served daily from 12 noon – 6pm (12 noon – 2pm pre-bookings only)

CREAM TEA

Two scones, butter, clotted cream,
jam, tea or coffee

G, D, S, E **£7.50pp**

AFTERNOON TEA

Selection of finger sandwiches, cakes,
scone, jam, clotted cream, tea or coffee

G, D, MU, E, F, N, SD, S **£15pp**

CHAMPAGNE AFTERNOON TEA

Selection of finger sandwiches,
cakes, scone, jam, tea or coffee,
glass of Champagne

G, D, MU, E, F, N, SE, S **£24pp**

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

CAFETIÈRE

Rich and delicious

ESPRESSO

A short concentrated coffee served without milk

CAFÉ LATTE

An espresso topped with steamed, frothy milk

CAPPUCCINO

Espresso with steamed, frothy milk,
topped with chocolate

AMERICANO

Espresso with hot water, add milk if you wish

MOCHA

Hot chocolate with an espresso

MACCHIATO

Double shot with foamed milk

... add an extra shot

HOT CHOCOLATE

HOT CHOCOLATE

Made with steamed, frothy milk



Share a snap of your experience using **#FoodDrinkRooms** for your chance to win monthly prizes