

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

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

VIRGINIA WOOLF

GRAZING & SHARING

STARTERS

MARINATED OLIVES

N, D, MU, SE, SD

CRISPY FISH FINGERS

Tartare sauce G, D, E, F, SD, MU

FIELD & FOREST MUSHROOM CROQUETTE

Coarse grain mustard mayonnaise G, D, E, MU

SOUP OF THE SEASON

Basket of bread ASK FOR ALLERGENS £6

MUSSELS

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

CARROT ARANCINI

Chilli & mint yoghurt D, CE, G

PORK & STOWFORD CIDER SAUSAGE ROLLS

Bramley apple sauce G, E, D, SD

BEETROOT HOUMOUS

Charred flatbread G, SE

CAJUN CHICKEN CAESAR SALAD

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

POACHED SALMON & CAPER RILLETTE

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

CRAB & LIME CAKES

Mango & coriander dip C, S, E, G, SE, F, MO, MU

ARTISAN BREAD

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

LEDBURY SAUSAGES

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

BLACKSTICKS BLUE & HAM HOCK TARTLET

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

BUTTERNUT SQUASH & ONION BHAJI

Chilli, mint & garlic raita D £6

MAINS

CLASSICS

BEER BATTERED FISH

Skinny fries, garden or mushy peas, tartare sauce G, 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 G, D, E, F, MU £13

HEREFORDSHIRE SIRLOIN OR RIBEYE STEAK

Portobello mushroom, plum tomato, beer battered onion rings, handcut chips G £23

Add a sauce... black pepper, blue cheese, béarnaise

G, CE, SD, D, E £2.50

SEASONAL

CORN FED CHICKEN BREAST

Buttered mash potato, tenderstem broccoli, roasted cherry tomatoes, crème fraîche & pesto D, N, SD £16

FILLET OF SEA BASS

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

PEAR, SHALLOT & ROSEMARY TART TATIN

Crispy halloumi, charred red pepper salad G, E, D £13

BRAISED SHIN OF BEEF

Baby onions, portobello mushroom, swede & carrot mash, red wine jus G, MU, CE, SD, D £16

HAKE FILLET

Butter bean, pancetta & vegetable minestrone, charred baby leeks F, CE, SD, D, G £16

MAPLE ROASTED PARSNIP, HAZELNUT & FETA LOAF

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

GUINNESS & ROSEMARY BRAISED SHANK OF LAMB

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

PLATTERS

FEATHERS PLOUGHMAN'S

Home cooked ham, trio of cheese, celery, apple, chutney, pork pie, potato salad G, D, E, CE, SD, MU £14

SEAFOOD PLATTER

Smoked salmon, crab & lime cakes, fish goujons, poached salmon & anchovy salad, garlic & coriander mayonnaise F, C, E, SD, S, G, D, MU £15

VEGETARIAN PLATTER

Butternut squash & onion bhaji, harissa & dill potato salad, beetroot houmous, charred flatbread, field & forest mushroom croquette SE, G, D, E, CE, SD £13

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 £13

SIDES

HANDCUT CHIPS £4 SKINNY FRIES £3

SWEET POTATO FRIES £4

BEER BATTERED ONION RINGS G £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 G, 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

Liqueur coffee available

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

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The Feathers