

A £3.00 tray charge applies to all room service orders.



The Feathers

Please dial 0 for reception to place your order. When you have finished your meal, please dial 0 again to ask for your tray to be collected.

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

MEAT & GRILL

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

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, G, 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, E, SD £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

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



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

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SANDWICHES

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**

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**

Gluten free bread available

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**

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.



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