

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

CONFIT DUCK LEG CROQUETTES

Pineapple pickle
G, D, E, MU, SD, CE

FLAME ROASTED RED PEPPER & CHILLI HOUMOUS

Charred flat bread SE, G, S, SD, VEGAN

MOROCCAN LAMB FRICADELLES

Coriander yoghurt
G, D, SD, E, MU

PAPRIKA CRAYFISH POPCORN

C, G, E

BOCCONCINI MOZZARELLA

Sun blushed tomato, caramelised white onion D, SD

LEDBURY SAUSAGES

Stowford cider, apple G, SD

CRISPY CHICKEN

Tarragon & garlic mayonnaise G, D, E, MU

ARTISAN BREAD

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

SOUP OF THE SEASON

ASK FOR ALLERGENS £6

SMOKED SALMON & SEAWEED FISHCAKE

Poached free range hen's egg, spinach, mustard oil
F, E, D, G, MU, SD, C, MO £8

KING PRAWN, WATERMELON & ROCKET

Crisp prosciutto ham, avocado purée C, SD £8

CAJUN SPICED HALLOUMI

Scallion crème fraîche, fennel slaw D, E, MU £7

CHICKEN BREAST, PANCETTA & SUN BLUSHED TOMATO TAPENADE

Garlic crouton, pea shoots
G, SD, D, S, SE £7

MUSHROOM, SHALLOT & BLACK TRUFFLE MACARONI CHEESE

Parmesan, thyme G, D, SD £7

CLASSICS

FISH & CHIPS

Chef's secret recipe beer battered fish, skinny fries, garden or mushy peas, tartare sauce G, F, SD, MU, E, D £15

CHEF'S PIE OF THE DAY

Buttered mashed potato, seasonal vegetables
ASK FOR ALLERGENS £15

THE FEATHERS BURGER

Beef & thyme burger, smoked back bacon, melting cheese, toasted ciabatta, spicy tomato relish, skinny fries G, SD, D, E, MU £14

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

ROASTED SWEET PEPPER & CHICKPEA BURGER

Goat's cheese, toasted ciabatta, garlic mayonnaise, sweet potato fries G, D, E, MU, SD, CE, VEGAN ON REQUEST £14

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

FUGGLES FISHCAKE

Skinny fries, lemon & parsley mayonnaise
G, D, E, F, MU, SD £14

HEREFORDSHIRE SIRLOIN OR RIBEYE STEAK

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

Add a sauce... black pepper, blue cheese, béarnaise G, CE, SD, D, E £3

MAINS

SEASONAL

CORN FED CHICKEN BREAST

Berrichonne potatoes, shallot buttered fine beans, garden pea & parsley beurre blanc D, SD, CE £16

ROASTED RUMP OF LAMB

Confit garlic & basil polenta chips, sautéed spring greens, slow roasted cherry tomatoes, mint pesto N, SD, G, D, E, CE £18

GRILLED MONKFISH TAIL

Colcannon potato cake, tenderstem broccoli, chorizo & clam butter, Serrano crumb F, MO, D, G, SD, S £18

PAN ROASTED BREAST OF DUCK

Confit duck leg croquette, miso, pak choi, baby sweetcorn, black sesame seeds
S, G, D, E, SE, CE £17

PAN FRIED FILLET OF COD

Cauliflower purée, leek mashed potato, coarse grain mustard & mushroom cream, crispy capers F, D, MU, SD £16

TUSCAN STUFFED PEPPER

Bocconcini & orzo stuffed pepper, red onion & sun blushed tomato salad, sauce vierge D, G, SD, CE, MU £14

VEGETARIAN NIÇOISE

Potato terrine, grilled Inca tomato, quails egg, sautéed olives & fine beans, braised little gem, mustard, basil E, MU, CE, SD, D, VEGAN ON REQUEST £14

PLATTERS

VEGGIE PLATTER

Sweet pepper falafel, sun blushed tomato bocconcini, coriander yoghurt, capsicum & chilli houmous, charred flatbread, seared Halloumi, fennel slaw
D, G, SE, S, E, CE, MU, SD, VEGAN ON REQUEST £14

SEAFOOD PLATTER

Smoked salmon, crab & crayfish salad, miso marinated prawns, crispy monkfish, lemon & parsley mayonnaise F, C, S, D, SD, MU, CE, E, G £18

MEAT PLATTER

Crispy chicken, confit duck leg croquettes, Moroccan lamb meat balls, prosciutto ham, tomato salad, tarragon & garlic mayonnaise G, D, E, SD, CE, MU £16

SALADS

BRIXHAM CRAB SALAD

Poached pear, baby spinach, white pudding, chorizo, crispy leeks C, G, SD, S £17

CHARGILLED CAULIFLOWER

Curried lentils, mango, coconut raita, toasted pine nuts N, SD, CE, D, VEGAN ON REQUEST £14

SIDES

£4.50 each or 3 for £12

HANDCUT CHIPS SKINNY FRIES
SWEET POTATO FRIES BEER BATTERED ONION RINGS G, SD
SAUTÉED SPRING GREENS D
SHALLOT BUTTERED NEW POTATOES D
FUGGLES SALAD MU, SD GARLIC CIABATTA G, D

DESSERTS

IRISH CREAM PANNA COTTA

Espresso syrup, toasted marshmallow, chantilly cream D, SD £7

STRAWBERRY & LEMON MERINGUE PARFAIT

Berry compote E, D £6.50

RHUBARB CRÈME BRÛLÉE

White chocolate chip cookies E, D, G, S £6.50

DARK CHOCOLATE & PISTACHIO TART

Crème fraîche sorbet S, G, D, N, SD £7

TOFFEE APPLE CROISSANT BREAD & BUTTER PUDDING

Brown bread ice cream G, D, E, SE, SD, S £6.50

HOMEMADE ICE CREAM OR SORBET

ASK FOR ALLERGENS £6.50

SELECTION OF ARTISAN CHEESE

Biscuits, apple, celery, homemade chutney
G, D, CE, SD, N, S, E, MU, SE £9

SUNDAES

RED BERRY ETON MESS SUNDAE

Meringue, strawberry ice cream D, E £7

MALTESER TIFFIN SUNDAE

Chocolate ice cream, dark chocolate sauce S, D, E, G £7

CITRUS SUNDAE

Lemon sorbet, orange syrup, lime jelly, charred pineapple £7

S'MORES SUNDAE

Chocolate brownie ice cream, salted caramel sauce, biscuit crumb, chantilly cream G, D, E, S £7

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