

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 Hotel

JULY 2020

VAT charged at 5%

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

VIRGINIA WOOLF

SUNDAY LUNCH

GRAZING & SHARING

3 for £14 or £5 each

Za'atar & Roasted Garlic Butterbean Houmous

Charred flatbread G, Se, Ce **Vegan**

Glamorgan Sausages

Tarragon mustard mayonnaise G, D, E, Mu, S

Artisan Bread

Balsamic vinegar, rapeseed oil, olives, garlic & soft herb butter

G, D, Mu, Sd, N, E, S

Salmon, Dill & Crayfish Sausage Roll

Tartare sauce F, C, Sd, E, Mu, D, G

Crispy Pork Belly

Peach & ginger chutney G, D, E, Sd, S

Chilli Marinated Chicken Breast

Avocado & coriander puree Sd, Se

STARTERS

Chef's Soup of the Season

Chef's bread Ask for allergens

£5.50

Basil Marinated King Prawns & Avocado

Watermelon, red onion & mint salsa, crispy capers C, Sd, Se

£7.50

Poquillo Pepper, Charred Artichoke & Mozzarella £7

Roasted red pepper tzatziki D, Sd, Ce, L

Chicken Breast & Woodland Mushroom £6.75/£12

Tarragon mustard cream, pappardelle G, D, Mu, Sd

THE COACHMANS CLASSICS

Fish & Chips

Secret recipe beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon

G, Sd, E, F, Mu **£15**

The Feathers Burger

Beef & thyme burger, smoked back bacon, melted cheese, toasted ciabatta, spicy tomato relish, skinny fries

G, D, Sd, Mu, Se **£14**

Chef's Pie of The Day

Buttered mashed potato, seasonal vegetables

ASK FOR ALLERGENS **£14**

SUNDAY BEST

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy G, D, E, Sd, Ce

£18.50

Roast Leg of Lamb

Yorkshire pudding, roast potatoes, seasonal vegetables, redcurrant gravy G, D, E, Sd, Ce

£17

Chargrilled Swordfish Steak

Smoked Salmon dauphinoise potato, samphire & spinach, summer herb pistou F, D, Sd, Mu

£16.50

The Feathers Fishcake

Skinny fries, lemon & parsley mayonnaise

G, D, E, F, Mu, Sd, Mo, C, S

£15

Lentil, Carrot & Scallion Burger

Seared halloumi, toasted ciabatta, sweet potato fries, spicy tomato relish Se, Sd, D, G, Mu

Make it vegan, Leave out the Halloumi

£15

Barbecue Belly Of Pork

New potato & sriracha onion salad, garlic tenderstem broccoli G, Ce, S, Mu, N, D, Se

£15

SIDES

Fat Chips Sd £3 • Skinny Fries £3 • Onion Rings G, Sd £3 • House Salad Mu, Sd, Ce £3

• Sautéed Greens, Marmite butter D £3 • Garlic Ciabatta G, D, Se £3

Add cheese to any of the above D £1

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



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 Hotel

JULY 2020

VAT charged at 5%

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

VIRGINIA WOOLF

LIGHT & HEALTHY

Lentil Tabbouleh Salad

Devilleed tofu, cucumber & parsley, tomato & onion oil

L, Sd, Mu, S, N, G, Ce **£14 Vegan**

Add Seared Halloumi D with our compliments

Corn Fed Chicken Breast

Sun blushed tomato, olive, roquette & mozzarella, sauce vierge

Sd, Mu, D **£16**

Chinese Five Spiced Oyster Mushrooms

Glass noodle & broccoli salad, black sesame seed, wasabi & lime dressing

Se, Sd, Mu, Ce, D, G, N, S **£15**

AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

Cream Tea

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

G, E, D, S **£7.50pp**

Classic Afternoon Tea

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

G, D, Mu, E, F, N, S **£15pp**

Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly complimented with a glass of Champagne topped with a fresh strawberry

G, D, Mu, E, F, N, S, Sd **£24pp**

SANDWICHES

Served until 6pm

ARTISAN

Served with skinny fries & coleslaw E, Mu

Loaded Cheese & Barbeque Pulled Pork Belly

Garlic baguette G, D, Mu, Sd, Ce, S, N, Se

£9

Za'atar & Garlic Butterbean Houmous **Vegan**

Sriracha caramelised onion & watercress wrap G, Se, Mu, Sd, Ce

£8

Chicken, Bacon & Guacamole

Poached chicken breast, smoked back bacon, tomato & guacamole G, S, Mu, D, Sd

£9

CLASSIC

Served with coleslaw E, Mu

Roast Sirloin of Herefordshire Beef

Horseradish, watercress G, D, Mu, Sd, E

£7

Oak Smoked Salmon

Cream cheese, cucumber G, Sd, D, F, Mu

£8

Fresh Egg Mayonnaise

Red onion, lettuce G, D, Mu, Sd, E

£6

DESSERTS

Bramley Apple & Strawberry Crumble

Traditional custard

G, D, E, S **£7**

Marshmallow & Cherry Blondie

Peanut butter ice cream, white chocolate sauce

G, D, E, N, S **£7**

Gin & Tonic Cheesecake

Lime jelly, gooseberry compote

G, E, D, Sd **£7**

Peach Melba

Knickerbocker Glory

Peach schnapps ice cream, raspberry sorbet, roasted peaches, toasted almonds, whipped cream

D, E, Sd, N **£7**

Peach Panna-Cotta

Honey roasted peaches, raspberry parfait

D, E **£7**

Strawberry & Cointreau Shortbread Sundae

Strawberry ice cream, orange sorbet, shortbread, Cointreau syrup, strawberries

D, E, Sd, G **£7**

9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

1. CASHLESS PAYMENT
2. HAND SANITISER
3. ORDER & PAY APP
4. PPE AVAILABLE
5. FOLLOW SIGNAGE
6. DISPOSABLE MENUS
7. STAFF TEMPERATURE CHECKS
8. COVID SAFE CLEANING CHAMPION
9. SOCIAL DISTANCING

Alongside our hotel-wide measures we have also introduced the following:

Removed all place settings & glassware from your table, single use menus, wrapped cutlery, table service only. For more information on our measures, please visit our website.

