

## 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

## AUTUMN 2020

VAT charged at 5%

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

VIRGINIA WOOLF

## MAIN MENU

### GRAZING & SHARING

3 for £14 or £5 each

#### White Pudding & Haggis Bon Bon

Whisky & apple chutney

G, D, E, Sd, Ce

#### Avocado, Chilli & Butterbean

Houmous Charred flatbread **Vegan**

G, Se, Sd

#### Jerk Cauliflower **Vegan**

Coleslaw

#### Beer Battered Shallot Rings

Smoked paprika mayonnaise

G, Sd, E, Mu

#### Marmite Macaroni Cheese Bites

Pancetta relish

G, D, E, Sd, Ce

#### Crispy Ham Hock

Guacamole G, Sd

#### Mushroom, Kidney Bean &

#### Chestnut Rolls

Tomato salsa G, Sd, E, D, N

#### Artisan Bread

Balsamic vinegar, cold pressed rapeseed oil,

olives, garlic & soft herb butter

D, Mu, Sd, N, E, S

### STARTERS

#### Chef's Soup of the Season

Chef's bread Ask for allergens

£6

#### Three Cheese Arancini

Chilli & tomato jam, scallion salad Ce, D, Sd, Mu

£7

#### Confit Red Onion & Blacksticks Blue Filo Tartlet

Honey roasted hazelnut salad, red wine

poached fig G, D, N, Sd

£8

#### Devilled Faggots

Caramelised onion croute, watercress, chestnut crumb

G Sd, E, N, Mu

£7

#### Steamed Mussels

Lightly curried winter vegetable minestrone,

char grilled sourdough Mo, Sd, Ce, G

Starter £7

Large £13

#### Chicken, Courgette & Sun Blushed

Starter £7

#### Tomato Linguine

Large £13

Roquette & red pepper pesto G, D, N, Sd

### WINTER COMFORTS

#### Steamed Chicken, Ham & Sage Suet Pudding

Bubble & squeak, braised red cabbage

G, D, Sd, Ce **£16**

#### Char Grilled Gammon Steak

Parsley sauce, buttered mashed potato,

sautéed greens, crispy onions

G, D, Sd, Ce **£15**

#### Lentil & Mushroom Hotpot

Roasted root vegetables

Ce **£14**

### SEASONAL MAINS

#### Corn Fed Chicken Breast

Winter greens, colcannon, green peppercorn

beurre blanc D, Sd, Ce

£16

#### Pan Roasted Cod fillet

Crushed olive & garlic boulangère potato,

broccoli, fine beans, Tuscan vegetable salsa

F, Ce, Sd

£18

#### Beer Braised Shank of Lamb

Celeriac & mashed potato, pancetta &

sautéed leeks Sd, Ce, D, G

£19

#### Roasted Pork belly

White pudding mashed potato,

Colston Basset cauliflower cheese,

red onion gravy

D, Ce, G, Sd, Mu

£16

#### The Feathers Fishcakes

Almond buttered poached salmon,

tenderstem broccoli, peas & curly kale

F, D, E, G, N, Sd

£14

#### Root Vegetable & Puy Lentil

Stuffed Munchkin Squash **Vegan**

Braised red cabbage

Sd, Ce

£14

#### Char Grilled Ribeye Steak

Portobello mushroom, grilled tomato, beer

battered onion rings, fat cut chips G, D, Sd, Mu

**Why not add a sauce... Peppercorn D, Sd, Ce, £3.50**

**G Blue Cheese D, Sd Béarnaise D, Sd, E, S, Ce, G**

£24

#### Jerk Cauliflower Caesar Salad

Charred courgettes, crispy tofu

D, E, Mu, S

£14

### SIDES

Fat Chips **£3.50**

Skinny Fries **£3.50**

Onion Rings G, Sd **£3.50**

Colston Basset

Cauliflower Cheese

G, D, Mu **£3.50**

Braised Red Cabbage

Sd **£3.50**

Hospitality Action

Invisible

Chips **£2**

0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in. For more information visit [hospitalityaction.co.uk](http://hospitalityaction.co.uk)



**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 COACHMAN'S 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 **£15**

### Chef's Pie of The Day

Buttered mashed potato, seasonal vegetables  
ASK FOR ALLERGENS **£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

#### Chicken, Red Onion & Melting Mozzarella

Red pesto G, D, Sd, Mu, N **£9**

#### Ham Hock & Colston Basset Cauliflower Cheese Baguette

G, D, Mu Sd **£8**

#### Poached Salmon, Parmesan & Garlic Mayonnaise Wrap

with lettuce and cucumber F, G, Mu, Sd, E, D **£9**

#### Vegan M.L.T **Vegan**

Garlic mushroom, lettuce, tomato, mayonnaise, avocado  
G, Mu, Sd **£8**

### 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**

#### Chef's Cooked Ham

English mustard, tomato G, D, Sd, Mu **£7**

## DESSERTS

### Banana Sticky Toffee Pudding

Coconut toffee sauce, banana ice cream  
G, D, E **£7** **Vegan on Request**

### Pineapple & Lime Crème Brûlée

Ginger biscotti  
D, E, G, Sd **£7**

### Bara Brith Bread & Butter Pudding

Traditional custard, earl grey ice cream  
G, E, D, Sd **£7**

### Dark Chocolate & Pear Flapjack Crumble

Walnut crème fraîche  
G, D, E, N, S **£7**

### Stout & Honey Tart

Apple compote, black treacle mascarpone G, D, Sd **£7**

### Chef's Cheese Board

Celery, apple, biscuits, Chef's chutney  
G, D, Ce, Sd **£9**

### Tropical Rocky Road Sundae

Mango & pineapple sorbet, chocolate ice cream, glazed pineapple & banana  
S, D, E **£7**

### Popcorn Sundae

Popcorn ice cream, toasted marshmallow ice cream, salted caramel sauce, popcorn, whipped cream  
D, E **£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

For more information on our measures, please visit our website.

