

NIBBLES

Grab one if you're peckish, indulge with a few if ravenous or better still, bring some friends along and share them around.

Mixed olives marinated in garlic and herbs	3.25
Homemade bread with balsamic dipping oil	3.25
Roll mops and horseradish	3.25
Merguez sausages with harissa mayonnaise	3.95
Scotch egg with remoulade and pickles	4.95
A board of cured meats, pate and bread with olive tapenade	11.95
Whole baked camembert studded with garlic and rosemary with ciabatta	11.95

STARTERS/LIGHT BITES

Starter Main

Soup of the day with warm crusty ciabatta bread (v)	5.95	
Chicken liver parfait, fig chutney, Hazelnuts and toasted brioche	9.00	
Beetroot, onion and goat's cheese tart with apple, radicchio, watercress, frisée and pine nut salad (v)	8.50	
Crispy chicken breast Waldorf salad, buttermilk dressing, walnuts	7.95	12.95
Parma ham with fried duck egg, parmesan and chives	9.25	14.95
Steamed asparagus, chorizo, crispy egg and pea shoots (V without chorizo)	9.95	14.95
Seared Cornish mackerel, salsa agresto, fennel and pink grapefruit	8.95	14.95
Smoked salmon paupiette, caviar, horseradish, pickled cucumber, dill salad	9.95	

Please make us aware of any food allergies and intolerances before ordering. We do not list all ingredients used on our menu.
A 10% discretionary service charge is added to your final bill

THE FEATHERS

HOTEL BAR RESTAURANT

MAIN COURSE

The Feathers hamburger, fries, dill pickle, cheese, tomato, salad, mustard mayo	12.95
Slow cooked beef and ale pie, mashed potatoes and hispy cabbage	17.95
Wild mushroom and spinach pie with creamed leeks and tarragon sauce (v)	16.95
Tagliatelle of tenderstem broccoli and artichokes, Roquefort sauce, garlic crumb (v)	15.95
Fried haddock, "Fish n Chips" with crushed peas and tartar sauce	13.95
Roast whole plaice, brown shrimps, cucumber, pea shoots, dill new potatoes	21.95
Pan fried salmon, sweet peas, broad beans, baby gem, spring onions and radish	19.95
Old Spot pork belly, braised carrots, onions, pancetta and savoy cabbage, apple sauce	18.95
Rump of lamb, spiced aubergine, mint and cucumber yoghurt, tenderstem broccoli	21.95
Flat Iron steak, creamed spinach, pickled shallots, fries and red wine sauce	21.95

SIDE DISHES

3.75

Triple cooked chips
Creamed spinach

Mashed Potatoes
Baby Gem Salad

Mixed greens
Dill new potatoes

DESSERTS

Mango and passion fruit mousse with coconut	7.25
Sticky toffee pudding, milk crumb, Tonka Bean ice-cream	7.25
Treacle tart, candied walnuts, milk ice-cream	7.25
Chocolate fondant, pistachio, honeycomb ice-cream	8.95
Cheese board and biscuits, grapes, pear and apple chutney	12.95

TO FINISH

Selection of tea or coffee, served with petit fours	2.95
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