

Sunday Lunch at The Feathers

Rabbit & Foie Gras

Ballontine, Hazelnut, Piccalilli Flavours

Goats Cheese & Potato Terrine

Young Leeks, Truffle, Sorrel Leaves

Confit of Organic Salmon

Peas, Gem Lettuce, Lemon & Tarragon

Chicken Liver Parfait

Truffle Butter, Red Onion Marmalade



Roast Rib of Beef

Yorkshire pudding, Seasonal Vegetables, Rich Red Wine Gravy

Monkfish Tail

Pumpkin Puree, Wild Mushrooms, Spinach, Shellfish Cappuccino

Wild Mushroom Risotto

Rocket, Parmesan Shavings

Local Wood Pigeon

Red Cabbage, Honey Roast Parsnips, Bread Sauce



Dark Chocolate Tart

Passion Fruit Sorbet

Sticky Toffee Pudding

Vanilla Ice Cream, Butterscotch Sauce

Trio of Strawberries

A Selection of Cheese, Grapes and Biscuits



Tea/Coffee and Petit Fours

Four Pounds Fifty

Three Courses

Twenty Nine Pounds Sterling