



DINE WITH WINE MENU (SAMPLE)

TO START

ROASTED RED PEPPER & TOMATO VELOUTÉ (v)
Basil Oil

CRISPY GOAT'S CHEESE BON BONS (v)
Pickled Golden Beetroot

HAM HOCK & LEEK TERRINE
Salt Cured Egg Yolk, Mustard Vegetables

TO FOLLOW

BELLY OF PORK
Wholegrain Mustard & Black Pudding Hash, Apple Purée, Cider Jus

SLOW COOKED FEATHER BLADE OF BEEF
Pomme Purée, Bourguignon Sauce

PAN FRIED STONE BASS SUPREME
Fennel Purée, Chorizo Potato Cake, White Wine Beurre Blanc

SPINACH & FETA CHEESE STRUDEL (v)
Butternut Squash Purée, Herbed Oil

TO FINISH

RICH CHOCOLATE TART (v)
Raspberry Sorbet

CLASSIC CRÈME BRÛLÉE (v)
Almond Biscotti

TRADITIONAL ETON MESS (v)

THREE COURSES & DRINK | £35

*Drinks options: 175ml of House Red Wine or White Wine, Pint of Draught Lager,
Bitter or Cider or Soft Drink.*



The
Feathers Hotel

LUDLOW