

Feathers

HOTEL & RESTAURANT

Sample Menu

Starters

Roast parsnip veloute with toasted ciabatta & comte crouton
Chia tea cured salmon with Asian slaw
Caramelised fig & blue cheese salad with crispy onion
Carpaccio of peppered beef pecorino & dressed leaf

Main

Trio of Pork Belly & Bon Bon, Black Pudding Soil with a
Wilted Cavolo Nero, Carrot Ketchup & Cider Jus
Corn Fed chicken with Pommes Anna and chicken sauce
Lentil and aubergine Moussaka with cous cous
Feathers Fish Vol au Vent with Welsh mussels
8oz Hereford Bavette Steaks with confit tomato, Garden leaves served with
triple cooked fries (£8 supplement)

Desserts

Proper French Toast with 'marmalade on toast' ice cream
Yuzu lime panna cotta with whipped white chocolate and lemon drizzle cake
Pina Colada Crème Brulee with biscotti
Blood orange sorbet with lemon cookies
Sticky toffee banana bread with milk ice cream

2 courses £30.00 per person

3 courses £35.00 per person

Should you have any dietary requirements, please mention when booking and ask your server for assistance once you have been seated. We have taken every precaution to ensure that nuts are only in menu items stated, however, we cannot guarantee that food products do not contain nuts or nut derivatives. To our knowledge, our products are free of GM goods.