

Feathers

HOTEL & RESTAURANT

TO SHARE

ARTISAN BREAD & OILS £6

MIXED OLIVES £4

SOUP OF THE DAY (V) £9

GOAT'S CHEESE, FIG & THYME TART (V) £10

Mustard Emulsion, chicory and walnut salad

CHICKEN, APRICOT & PANCETTA TERRINE £10

Piccalilli vegetables, sourdough croutes, pea shoot salad

CHICKEN LIVER PARFAIT £10

Port gel, brioche & red onion marmalade

SMOKED MACKEREL RILLETTES £10

Tomato, garlic, Salsa Verde

SMOKED SALMON £10

Beetroot, horseradish crème fraîche

THE MAINS

FILLET ROSSINI £35

Truffle mash, sourdough, mushroom duxelle, chicken liver parfait, red wine jus

PARMA HAM WRAPPED CHICKEN £30

Sautéed chorizo Parmenter potato, seasonal vegetables, smoked Applewood sauce

SLOW COOKED LAMB £29

Potato terrine, aubergine puree, seasonal vegetable medley, rosemary jus

SLOW COOKED PORK BELLY £25

Chive mashed potatoes, cauliflower puree, black pudding bon bon, cider jus

PAN SEARED TROUT £24

Tagliatelle pasta, baby spinach, creamy lemon sauce

MUSHROOM AND STILTON PARCEL £24 (V)

Pan fried new potatoes, Spinach puree, seasonal vegetables, red wine jus

WILD MUSHROOM TAGLIATELLE £23 (V)

Sautéed wild mushrooms, confit garlic and shallots, parmesan Tuile, rocket leaf

HERB CRUSTED HAKE £ 26

Mussel, clam and prawn chowder, samphire

SIDES - £6 EACH

DAUPHINOISE POTATO | TRIPLE COOKED CHIPS

SKINNY FRIES | TRUFFLE CHIPS OR FRIES

CHARRED BROCCOLI | LUDLOW HOUSE SALAD

HERITAGE CARROTS | MASHED POTATO

TO FINISH - £9 EACH

CHOCOLATE BROWNIE

Cherry Gel, Griottines Cherries, Chocolate Soil, Frangipane Ice Cream, Almonds

STICKY TOFFEE PUDDING

Salted Caramel Sauce, Vanilla Ice cream

FEATHERS BREAD AND BUTTER PUDDING

Crème Anglaise

MANGO AND PASSIONFRUIT CREME BRULEE

Macaroons

LEMON POSSET

Fresh Berries, Shortbread Biscuit

LOCAL CHEESE SELECTION - £5 supplement

Spiced Grape Compote, Apple, Biscuits & butter

HOT DRINKS

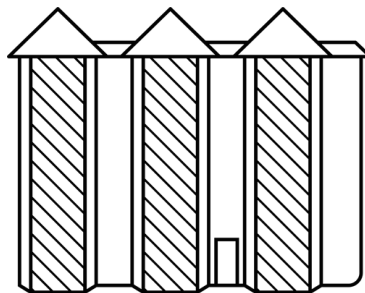
ENGLISH BREAKFAST TEA £3.00

EARL GREY £3.50

AMERICANO £3

LATTE £4

CAPPUCCINO £4



If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones