

# Feathers HOTEL & RESTAURANT

### **SNACKS & APERTIF**

Negroni/Maple Syrup Old Fashioned	12
Gnocco Fritto with Roquefort (V)	7
Smoked almonds and olives (Ve)	7
FH Sourdough with cultured butter (V)	7
STARTER	
Today's soup with cheese on toast (V)	8
Lincoln Red carpaccio with ponzu, gochujang and black sesame	9
The Scotch Egg with salad cream and bitter leaves	9
Cured chalk stream trout with mustard, cucumber and rye	9
Duck liver pate with Kitchen's marmalade and sourdough	8
Shaved vegetable salad with herbs and Ticklemore (V)	8
Prawn and Crayfish Cocktail	9
Twice baked Cheddar Soufflé (V)	9
MAIN COURSE	
48hr braised Lamb Shank with Rumbledethumps, roast carrot and lamb gravy (GF)	29
Feather's Smash Burger with American cheese, fried onions, burger sauce and French Fries (GFO)	18
Linguini Puttanesca with garlic toast and Green Goddess Salad (V)	22
Beef Shin Suet Pudding with smooth mash and pink peppercorn sauce	24
Fish & Chips with pea puree and Tartare Sauce (GFO)	18
Stone Bass with Welsh mussels, Angioletti Cider and smoked bacon (GF)	24
Roast Coronation Chicken with a burnt apple Bhaji and Butter Masala (GF)	23
8oz Lincoln Red Bavette Diane with truffle and Double Barrel fries (GF)	31

To book please call <u>01584 875 261</u> or email <u>enquiries@feathersatludlow.co.uk</u>



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## SIDES (V)

TDB Fries	6
Smooth Mash	6
Green Goddess Salad	6
Feathers French Peas	6
Glazed carrots	6
Burnt apple Bhaji	6
Triple cooked chips	6
Rumbledethumps	6

### **DESSERT (V)**

Tiramisu

Baked double chocolate chip cookie dough with raspberry ripple	9
Meringues with passion fruit curd, mandarin custard and the season's fruit (GF)	9
Sticky toffee carrot cake with vanilla ice cream	9
Single Estate Dark Chocolate mousse with Nanna's Shortbread (GFO)	9
Cambridge Burnt Cream (GF)	9
A Very Authentic Affogato (GF)	9
Our favourite cheeses with matching sides and wafers	12

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