



# Feathers

HOTEL & RESTAURANT

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## Starters

Leek and potato soup with cheese on toast (GFO)

Prawn Cocktail (GFO)

Duck liver pate with Kitchen's marmalade and sourdough (GFO)

Salad of melon, blue cheese, avocado and truffle nuts (N)

## Mains

BBQ Lincoln Red Sirloin

or

Garlic & Thyme Roast Chicken

or

Mushroom Bourguignon Suet Pudding (V)

All served with Yorkshire Pudding, roast potatoes, cauliflower cheese, Toffee Apple Red Cabbage, Charred 'Ribeye' Cabbage and red wine gravy

Chalk Stream Trout with Paella Valenciana (GF)

## Desserts

Sticky Toffee Carrot Cake with rum toffee and milk ice cream

Limoncello and Mandarin Tiramisu

Single Estate Dark Chocolate Mousse with Very Buttery Shortbread (GFO)

Isle of Mull and Driftwood with truffle honey, Earl Grey prunes and wafers (GFO)

Panna Cotta with Wye Valley fruit, raspberry gazpacho and Cantucci

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All items are subject to availability. Dishes may contain nuts, bones and shot. If you have any allergens, please inform a team member who will happily advise of the ingredients used. (V) = Vegetarian. All prices are inclusive of VAT at current rate.

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