



Feathers

HOTEL & RESTAURANT

SUNDAY ROAST 12 - 4PM

TO START - £7.50

SOUP OF THE DAY

Toasted seeds, bread & butter

GOATS CHEESE SALAD (V)

Plum, maple pecan, watercress, parmesan croutons

TWICE BAKED CHEDDAR SOUFFLE (V)

Whole grain mustard sauce, chicory & walnut salad

CLASSIC PRAWN COCKTAIL (GFO) £3 supplement

Marie rose sauce, bread & butter

CHICKEN LIVER PATE (GFO) £3 supplement

Onion jam & sourdough

THE MAINS - £18.50

ROASTED CHICKEN BREAST

Sweetcorn, Yorkshire pudding, seasonal vegetables & gravy

SALMON WELLINGTON

Hollandaise, cabbage and green salad, new potatoes

POTATO GNOCCHI

Cavolo nero cabbage, confit garlic butternut sauce, walnut & goats cheese

BAKED RATATOUILLE (V)

Cheddar gratin potato, basil & pea shoot salad

ROAST SIRLOIN OF BIRCHHEAD BEEF £5 supplement

Yorkshire pudding, seasonal vegetables & gravy

ROASTED PORK LOIN £5 supplement

Crackling, apple jam, Yorkshire pudding, seasonal vegetables & gravy

SLOW BRAISED LAMB (GFO) £3 supplement

Mashed potato, red cabbage, cardamom carrots, red wine sauce & mint gel

SIDES

ROAST POTATOES £4

Herb dressing

NEW POTATOES £4

Parsley butter

GRATIN POTATO £4

Garlic cream

TENDER STEM BROCCOLI £4

Almond butter

SEASONAL ROASTED VEGETABLES £4

CONFIT CARROTS £4

CAULIFLOWER CHEESE £5

BAKED MEDITERRANEAN VEGETABLES £5

TO FINISH - £7.50

LEMON TART (V)

Raspberry sauce & vanilla cheesecake cream

STICKY TOFFEE PUDDING (V)

Vanilla ice cream & caramel sauce

POACHED PEAR

Pear crumble, sponge, walnut & golden raisins

HONEY PANNACOTTA (V)

Blueberry compote, cantucci fruit & nut bread

FRUITS OF THE FOREST ETON MESS

FEATHERS CHEESEBOARD £3 supplement

Wooky-hole cheddar, Sharpham brie, Shropshire blue, chutneys & wafers

SELECTION OF PETIT FOURS & CHOCOLATES £3 supplement

Selected by the chefs

CHOCOLATE MARQUISE £3 supplement

Mixed berry jam, clotted cream, chocolate shards & mint

HOT DRINKS

ENGLISH BREAKFAST TEA £3.50

EARL GREY £3.50

AMERICANO £4

LATTE £4

CAPPUCCINO £4