



THE FEATHERS

Sourdough £4 | Olives £4.5

2 courses £27, 3 courses £32

Small Plates

Whitebait, tartare £6

Cockle popcorn, aioli £6

Beer rarebit, sourdough £7

Buffalo Cauliflower, Sriracha mayo **VG** £6

Sausage roll, brown sauce £6

Spiced red lentil broth **VG** £6

Half pint of prawns, marie rose £8.5

Whipped goats cheese, roasted cherry tomatoes, honey **V** £10

Smoked haddock & brancaster mussel chowder **VGA** £8

Sharing

Coastal platter, smoked salmon, crevettes, prawn cocktail, whitebait, dill aioli **GFA DFA** £26

Ploughmans, smoked ham, cheddar, sausage roll, chutney **GFA**

Roasts with all the trimmings

28 day dry aged Hereford beef **GFA DFA** £26

Chicken supreme **GFA DFA**

Mushroom wellington - **VG** £17

Mains

Beer battered haddock, triple cooked chips, minted crushed peas, tartare **DF** £18.5

Dry aged beef burger, beer rarebit, bacon jam, burger sauce, pickles, fries £19.5

Pumpkin gnocchi, wild mushrooms, watercress **VG** £18

Fish of the day, green beans, bacon, celeriac, chicory **GF**

Sides £4.5

chips | fries | mash | caesar dressed leaves | buttered market greens | charred corn | dirty posh chips
or fries, peppercorn sauce, parmesan, truffle oil £6

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill