



THE
FEATHERS

Sunday Best

2 courses £29 | 3 courses £34 *with a roast*

Sharing

Fish Platter -

smoked salmon, prawn cocktail, whitebait, smoked shell on prawns, lemon & dill aioli £26

Small Plates

Olives **VG** £4.5

Salt & pepper squid, sweet chilli sauce £9.5

Sausage roll, mustard £6

Cockle popcorn, aioli £6

Seasonal soup of the day, toasted sourdough £8.5 **VG**

Roasts with all the trimmings

Sirloin of beef £23.5

Roasted Chicken supreme £22.5

Mushroom wellington £20.5

All roasts served with roast potatoes, parsnips, carrot puree, seasonal vegetables, Yorkshire & gravy

Mains

Beer battered haddock, triple cooked chips, minted crushed peas, tartare £19

Dry aged beef burger, monterey jack cheese, bacon jam, burger sauce, fries £19.5

Asparagus & broad bean risotto, wild garlic pesto, courgette, pine nuts £19

Sides

Cauliflower cheese £5 | Yorkshire puddings £1.5 | Roast potatoes £4.5

Desserts

Selection of Dann's dairy ice cream & sorbets **VGA** £3 per scoop

Treacle tart, vanilla ice cream £9

Rhubarb posset £9

Chocolate and hazelnut tart with hazelnut crumb and raspberry sorbet **VGA** £9

Affogato **VGA** £6.5

Allergy information available upon request

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team