



**THE  
FEATHERS**

## Set Menu (Mon-Fri 12-3)

2 courses £23 | 3 courses £26

Sausage roll, brown sauce

Smoked mackerel caesar **GFA DF**

Sticky toffee pudding, vanilla ice cream **GF DFA**

## Small Plates

Sourdough £4 | Olives £4.5

Whitebait, tartare £6 | Cockle popcorn, aioli **GF** £6

Salt & pepper squid, sweet chilli sauce £9 | Sausage roll, brown sauce £5

Kedgerie scotch egg, lemon & seaweed aioli £9 | Soup of the day **VG** £6.5

Half pint of shell on prawns, marie rose £8.5

Burrata, tomato, broad bean, pesto **V** £11

## Sharing

Fish Platter - smoked salmon, prawn cocktail, whitebait, smoked crevettes

lemon & dill aioli **GFA** £26

Ploughmans - smoked ham, cheddar, sausage roll, chutney £19

Fish pie, hispi cabbage, tenderstem, sugar snap peas **GFA** £32

## Classics

Beer battered haddock, triple cooked chips, minted pea puree, tartare **DF GF** £18.5

Pie of the day, mash, seasonal greens, gravy £18

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

## Mains

Smoked mackerel caesar **GFA DF** £10 / £18

Sundried tomato & onion tarte tatin, feta salad **VGA** £18

Lamb steak, salsa verde, crushed potatoes, asparagus, lamb sauce **GF DF** £26

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

Fish of the day, sauteed potatoes, spinach, caper butter sauce **GF**

House steak, fries, rocket salad & peppercorn sauce **GF DFA**

## Sharing Sides £7

Hispi cabbage, onion ketchup, crispy onion, chive | Feta salad

Hash browns, pesto, parmesan, sundried tomato **N**

Tenderstem, romesco, chilli oil, toasted almond **N**

**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

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