



**THE  
FEATHERS**

## Bloody Marys

Bloody Mary, Sapling Vodka, The Pickle House Spiced Tomato Mix £10

Smokey Mary, Mezcal, The Pickle House Spiced Tomato Mix £10

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

## Sharing

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

## 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

Kedgeree 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

## Roasts with all the trimmings

Sirloin of beef **GFA** £23.5

Roast chicken breast **GFA | DFA** £22.5

Mushroom wellington **VGA** £20.5

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

## Mains

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

Wild mushroom risotto, watercress salad **VGA** £19

Dry aged beef burger, beer rarebit, bacon jam, burger sauce, tomatoes, baby gem, fries **DFA GFA** £19.5

## Sides to share

buttered market greens £7 | cauliflower cheese £7 | roast potatoes £7

## Desserts

Cherry bakewell, vanilla ice cream £9

Chocolate & hazelnut tart, raspberry sorbet **V** £9

Rhubarb posset, rosemary shortbread **GFA** £9

Sticky toffee pudding, coffee ice cream **GF DFA** £9

Affogato, vanilla ice cream & espresso **GF VGA** £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

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