



THE  
FEATHERS

**2 courses £27 | 3 courses £32**

### Sharing

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

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

### Small Plates

Cockle popcorn, aioli **GF** £6

Whitebait, tartare £6.5

Wild mushroom pate, roasted chestnuts & toasted bloomer **VG** £8.5

Black pudding & scotch egg, burnt apple sauce £9

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

Half pint of shell on prawns, marie rose £8.5

### Roasts with all the trimmings

Sirloin of beef **GFA** £22

Roast poussin **GFA | DFA** £20

Mushroom wellington **VGA** £19

Slow roasted pork belly **GFA | DFA** £22

*All roasts served with roast potatoes, parsnips, carrot puree, seasonal vegetables, Yorkshire & gravy  
cauliflower cheese £5 | Yorkshire puddings £1.5 | roast potatoes £4.5*

### Mains

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

Sea bream, green beans, bacon, celeriac, chicory £26 **GF DFA**

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 £4.5

chips | fries | buttered market greens | corn on the cob

### Desserts

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

Cinnamon panna cotta, cinnamon crumb, apple & berry compote **GFA** £9

Sticky toffee pudding, black treacle butterscotch, vanilla ice cream **GF** £9

Spotted dick & custard £9

Affogato **GFA** £6.5

**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