

# SUNDAY MENU

## GRAZERS & STARTERS

### Artisan Bread & Marinated Olives £6.95

Cold pressed rapeseed oil, balsamic vinegar, soft herb garlic butter  
V G, L, S, D, SE, SD 940 Kcal

### Fig, Cumin & Smoked Paprika Houmous £7.15

Charred flatbread VE G, SE 252 Kcal

### Lamb Belly Scrumpets £7.45

Anchovy & parsley mayonnaise  
GF E, D, F, MU 529 Kcal

### Vietnamese Spiced Pulled Pork Bonbons £7.65

Lemon grass, sesame oil  
GF S, E, D, SE, SD 976 Kcal

### Lemon & Bay Leaf Marinated Smoked Vegan Feta £7.25

Garlic roasted heritage beetroot VE, GF 336 Kcal

### Sautéed King Prawns £7.95

Sunblushed tomato, artichoke heart, banana shallots GF C 94 Kcal

### Red Kidney Bean, Coriander & Roasted Sweet Potato Falafel £7.45

Charred red pepper dip VE, GF N, SE 536 Kcal

### Smoked Kipper & Scallion Fishcakes £7.65

Avocado tartare sauce  
GF F, E, D, MU, SD 594 Kcal

### Soup of the Season £7.75

Artisan bread ASK FOR ALLERGENS & CALORIES

### Lobster, Vermouth & Seaweed Macaroni Cheese £12.95

Gruyère & dill crumb G, C, D, SD 406 Kcal

### Duck Leg, Thyme & Salsify Rilette £10.95

Roasted plum & pancetta salad, rye crostini G, L, S 346 Kcal

### Oyster Mushroom, Jerusalem Artichoke & Parsley Arancini £8.25

Chargrilled pear & watercress, white truffle oil VE, GF 466 Kcal

### Pigeon Breast £8.85

Black pepper & shallot roasted apple, Dijon mustard & toasted hazelnut aioli  
GF N, E, D, MU, SD 322 Kcal

## SUNDAY BEST

### Roast Sirloin of Donnington Beef £21.95

Roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy G, D, E, SD 528 Kcal

### Roast Loin of Pork £17.95

Bramley apple sauce, Yorkshire pudding, seasonal vegetables, maderia gravy  
G, E, D, SD, CE 529 Kcal

### Roast Chicken Breast £19.95

Roast potatoes, Yorkshire pudding, seasonal vegetables, Maderia gravy  
G, E, D, SD, CE 830 Kcal

### Romanesco, Oyster Mushroom & Quinoa Stuffed Winter Squash £18.25

Roast potatoes, seasonal vegetables, vegan gravy VE, GF CE 597 Kcal

## EVERYDAY STAPLES

### Fish & Chips £19.95

Gluten free beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon  
GF F, E, MU 1125 Kcal

### The Feathers Burger £17.55

Donnington beef & thyme burger, brioche bun, smoked back bacon, melted Cheddar cheese, spicy tomato relish, skinny fries G, D, MU, SD 762 Kcal

### Pie of the Day £18.45

Mashed potatoes or fat chips, seasonal vegetables, gravy  
ASK FOR ALLERGEN & CALORIES

### The Feathers Fishcake £20.95

Prawn, smoked kipper & cucumber salad, avocado tartare, sweet potato fries  
G, C, MO, F, E, D, MU, SD 1087 Kcal

## LIGHT & HEALTHY

### Charred Chicken Breast £19.95

Warm salad of ratte potatoes, pancetta & leeks, Dijon dressed roquette  
GF MU, SD 683 Kcal

### Sweet Potato, Red Kidney Bean & Coriander Falafel Burger £17.25

Vegan brioche bun, smoked Feta, roasted heritage beetroot salad, red pepper muhammara  
VE N, SE 691 Kcal

### Gilt Head Bream Fillet £25.95

Sautéed green lentil, prawn & black cabbage, sun blushed tomato, artichoke heart & shallot salsa, pea shoots GF C, F 587 Kcal

## SIDES

### Skinny Fries £5.25

VE, GF 460 Kcal

### Fat Chips £5.25

VE, GF 392 Kcal

### Beer Battered Onion Rings £5.25

V, GF 410 Kcal

### Roasted Root Vegetables & Baby Spinach £5.25

VE, GF CE 106 Kcal

### Sicilian Caponata & Garden Herbs £5.25 VE, GF 77 Kcal

### Garlic Butter & Pancetta Sautéed Greens £5.25 GF D 281 Kcal



### Invisible Chips £2

0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit [hospitalityaction.org.uk](https://hospitalityaction.org.uk)

## DESSERTS

### Stem Ginger & Ledbury Bitter Sticky Toffee Pudding £8.25

Maple butterscotch sauce, pineapple ice cream  
V G, E, D, SD 917 Kcal

### Peppermint Aero Cheesecake £8.25

Dark chocolate sauce, black forest fruit  
V G, S, D, SD 648 Kcal

### Honey Baked Lime & Cinnamon Poached Pear £8.95

Apricot sorbet, lime zest syrup VE, GF SD 306 Kcal

### Lemon Curd & Orchard Fruit Fool £7.95

Cointreau cream, orange & cranberry compôte, pecan praline V, GF N, E, D, SD 696 Kcal

### Red Wine Fig Frangipane Tartlet £9.25

White chocolate ripple ice cream, black pepper roasted fig V G, N, S, E, D, SD 1178 Kcal

### Fruit Sundae £9.45

Apricot sorbet, lime poached pear, orange & cranberry compôte, vegan vanilla ice cream, vegan cream VE, GF S, SD 289 Kcal

### Sticky Toffee Sundae £9.45

Stem ginger & Ledbury Bitter sticky toffee pudding, maple butterscotch sauce, white chocolate ripple ice cream, chocolate ice cream, caramel pecan  
V G, N, S, E, D, SD 1075 Kcal

### Chef's Cheese Board £11.65

Celery, apple, biscuits, fruit chutney  
V G, N, S, E, D, CE, SE 635 Kcal

“One cannot think well, love well,  
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

# Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner  
and get your main and dessert absolutely free.**

**Terms & Conditions:** Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

## CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.  
Offer only available for children aged 12 and under.

## AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

**Head Chef Suzie and her team love what they do.**

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

**V:** Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**If you have a food allergy, intolerance or sensitivity,  
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish /  
P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /  
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food and drinks.  
100% of all gratuities go directly to our team members.  
Please let your server know if you wish to remove this element.



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